

Wines

Sparkling

	GLS	BTL
WILDFLOWER - BRUT CUVÉE NV <i>Pemberton, WA</i>	11.0	42.0
SAN MARTINO - DOC PROSECCO <i>Veneto, Italy</i>	12.5	52.0
PIPER HEIDSIECK - CHAMPAGNE <i>Champagne, France</i>		99.0

Rosé & Chilled Red

	150ML	250ML	BTL
ALTAIR ESTATE - SANGIOVESE <i>Margaret River, WA</i>	12.5	18.0	55.0
CHAFFEY BROS' - ROSÉ <i>Barossa Valley, SA</i>	12.5	18.0	54.0
PENNAUTIER - ROSÉ <i>Languedoc, France</i>	12.0	17.5	52.0

White

	150ML	250ML	BTL
TABLE TALK SEMILLON SAUVIGNON BLANC <i>Margaret River, WA</i>	11.0	16.0	42.0
HAY SHED HILL 'BLOCK 1' SEMILLON SAUVIGNON BLANC <i>Margaret River, WA</i>			59.0
SINGLEFILE SEMILLON SAUVIGNON BLANC <i>Great Southern, WA</i>	13.0	18.5	56.0
GIESEN ESTATE 'UNCHARTED' SAUVIGNON BLANC <i>Marlborough, NZ</i>	12.5	18.0	54.0
SINGLEFILE - CHARDONNAY <i>Great Southern, WA</i>	13.0	18.5	57.0
ALTAIR ESTATE - VERMENTINO <i>Margaret River, WA</i>			57.0
SANTI 'SORTESELE'- PINOT GRIGIO <i>Valdadige, Italy</i>	12.5	18.0	52.0
TRENTHAM ESTATE 'THE FAMILY' MOSCATO <i>Trentham Cliffs, NSW</i>	11.5	16.5	46.0

Red Wine

	150ML	250ML	BTL
WEST CAPE HOWE - CAB MERLOT <i>Mt Barker, WA</i>	11.0	16.0	42.0
BABICH - PINOT NOIR <i>Marlborough, VIC</i>	13.0	18.5	56.0
TORRES SANGRE DE TORO GRENACHE BLEND <i>Catalunya, Spain</i>	12.0	17.5	50.0
ROBERT OATLEY - CAB SAUVIGNON <i>Margaret River, WA</i>	12.0	17.0	52.0
HENTLEY FARM 'VILLAIN & VIXEN' SHIRAZ <i>Barossa Valley, SA</i>	13.0	18.5	56.0

Kids Menu

ALL ITEMS COME WITH HUMMUS, VEGGIE STICKS & A FROG IN A POND - AVAILABLE FOR KIDS 12 & UNDER

PENNE (V) Napoli sauce & mozzarella cheese	15.0
HAM & PINEAPPLE PIZZA Napoli sauce, ham, pineapple & mozzarella	15.0
CHICKEN NUGGETS Chips & tomato sauce	15.0
HOMEMADE FISH & CHIPS (GFO) Chips & tomato sauce	15.0
CHEESEBURGER Chips & tomato sauce	15.0
KIDS DRINK Juice or post-mix	3.0

Dessert

SOUL OF CHOCOLATES (GF/N) House made chocolate brownie, chocolate ice cream, chocolate soil & chocolate ganache	17.0
ROCKY ROAD SMASH (N) Waffle cone filled with chocolate, pistachio, marshmallow, jellies & candied cherries with rich chocolate ice cream & candy floss	18.0
APPLE PIE CALZONE Biscoff, Jack Daniels Fire caramel sauce & vanilla bean ice cream	18.0

GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian
VGN - Vegan | VGNO - Vegan Option | DF - Dairy Free
N - Contains Tree Nuts

ALLERGIES: Please inform our staff if you have any allergies.

JOIN OUR LOYALTY PROGRAM!



We love to treat our loyal customers - and with a Tenfold loyalty card, your loyalty will be rewarded and you'll be treated to special events, function benefits and so much more. Register by scanning the QR code & follow the prompts or ask one of our friendly staff members to assist.

T&C's Apply | www.tenfoldhospitality.com.au/terms/

MENU

the **g**rate Bar & Bistro

To Share

GARLIC BREAD (V) Baby baguette & garlic butter ADD: Cheese - 2.0	11.0
DUCK VEGETABLE SPRING ROLLS (DF) Orange plum sauce	16.0
FIRECRACKER CAULIFLOWER (VGN/DF/N) Green sauce, hummus & roasted chilli chickpeas	22.0
PICKLED FREQ OCTOPUS (DF) Fresh sourdough	25.0
SKULL ISLAND KING PRAWNS (3) (GF/DF) Red chimichurri & charred lemon	24.0
SHARK BAY SCALLOPS (4) (DF) Jumbo Shark Bay scallops, crocodile chorizo & green sauce	28.0
CHICKEN RIBS (DF) Crispy fried chicken ribs tossed in our house made BBQ maple glaze	19.0
SMOKED BRISKET CROQUETTES (GF) Dill ranch	19.0
MALAYSIAN CHICKEN SKEWERS (GF/DF) Malaysian curry sauce, fried shallots & chilli	20.0
CHEESEBURGER LOADED FRIES (GF) Smashed beef patty, diced onion, pickles, sesame seeds, cheese sauce & The Gate's burger sauce	20.0
CHIPS (V/GF) Aioli	12.0
WEDGES (V) Sour cream & sweet chilli	12.0

Small Bites

CHILLI GARLIC PRAWNS (DF) Confit chilli garlic oil with fresh sourdough ADD: Extra sourdough - 3.0	25.0
FETTUCINE ROMESCO (V) Fresh handmade fettucine, charred zucchini, heirloom cherry tomatoes, romesco, confit garlic, Australian olive oil, pecorino & fried basil	21.0
CHICKEN BAO (2) Panko crumbed chicken, chilli lime glaze, Asian slaw, lettuce, coriander, kewpie & black sesame seeds	17.0
BRISKET TACO (2) (GF) Local handmade corn tortillas, house smoked brisket, chipotle aioli, smoked cheddar, onion, chilli & coriander	18.0

From the Grill

Premium Cuts	<i>Our premium steaks are dry aged for 21 days by local butchers</i>	
	- FUSSY MEATS -	
	DRY AGED SCOTCH FILLET 250GM (GF)	52.0
	Choice of 2 sides & your choice of sauce	
DRY AGED TOMAHAWK 1.5KG+ (GF)	179.0	
Choice of 3 sides, whole grain mustard & red wine jus		
Reverse seared, min 45 minute cook time, serves 2-4 people		
STEAK SIDES	<ul style="list-style-type: none"> • Creamy mashed potato • Crushed rosemary potatoes • Pan fried kipfler potatoes • Charred broccolini • Buttered seasonal vegetables • Pecorino & rocket salad 	
PORTERHOUSE (GF)		39.0
280GM Chargrilled Porterhouse, chips, salad & your choice of sauce		
UPGRADE to mashed potatoes & vegetables - 5.0		
ADD: Garlic prawns - 9.0		
RIB EYE (GF)		59.0
500GM Chargrilled Rib Eye on the bone, crushed rosemary potatoes, baby carrots, broccolini, beans & your choice of sauce		
ADD: Garlic prawns - 9.0		
SAUCES	<ul style="list-style-type: none"> • Creamy Mushroom • Peppercorn • Herb butter • Red wine jus • Additional sauce - 3.0 All sauces are gluten free 	

Mains

STRACCIATELLA SALAD (V) Seasonal fruit, stracciatella cheese, pomegranate, radish, fennel, heirloom cherry tomatoes, fresh basil & rosemary oil	28.0
THAI BEEF NOODLE SALAD (DF) Marinated sirloin steak, rice noodles, slaw, cucumber, bean shoots, mint, coriander, crispy shallots, sesame seeds & nam jim dressing	29.0
HALLOUMI BOWL (V/GFO/VGNO) Halloumi, avocado, red onion, olives, tomato, cucumber, corn, mesclun, hummus, with balsamic dressing & house made pita bread ADD: Grilled chicken - 8.0 Prawns - 9.0	24.0
GREEK LAMB (GF) Marinated lamb backstrap cooked medium rare, Greek salad & whipped smoked feta	35.0
CHILLI MUSSELS (GFO/DF) Fresh Australian mussels with a house made tomato & chilli sauce served with fresh sourdough ADD: Extra sourdough - 3.0	30.0
MALAYSIAN FRIED RICE (GFO/VO/DF) Marinated chicken skewers, Asian vegetables, fried egg, prawn cracker & Malaysian curry sauce	29.0
CHARGRILLED SWORDFISH (GF) Pan fried kipfler potatoes, charred broccolini, blistered cherry tomatoes & charred lemon	37.0
CHICKEN SCHNITZEL House crumbed butterflied chicken breast, parmesan, sea salt & parsley, crushed rosemary potatoes with rocket, shaved pecorino, Spanish onion & olive oil salad with your choice of sauce	32.0

Pizza

MARGHERITA (V/VGNO) Bocconcini, basil, Napoli sauce & mozzarella	21.0
SUPREME Pepperoni, bacon, olives, capsicum, red onion, Napoli sauce & mozzarella	25.0
CHILLI PRAWN Garlic prawns, chilli, red onion, cherry tomato, spring onion, Napoli sauce & mozzarella	28.0
BUFFALO CHICKEN Chicken, red onion, capsicum, buffalo sauce, mozzarella cheese & blue cheese sauce	26.0
MEAT LOVERS Ham, bacon, pepperoni, chicken, red onion, Bourbon BBQ sauce & mozzarella	26.0
ADD ONS: Pineapple Olives Red onion Mushroom Capsicum Chilli - 2.0 Ham Pepperoni Bacon Chicken Vegan cheese Anchovies - 3.0 Gluten free pizza base - 4.0	

Burgers & Pub Classics

ALL ITEMS ARE SERVED WITH CHIPS

FISH & CHIPS Beer battered snapper, chips, salad, tartare sauce & fresh lemon	29.0
THE GATE'S PARMY House crumbed butterflied chicken breast, Napoli sauce, mozzarella, parmesan, chips & salad ADD: Bacon - 4.0	32.0
CLASSIC CHEESEBURGER (GFO) Beef patty, American cheese, pickle, diced onion & The Gate's burger sauce Single - 24.0 Double - 28.0 Triple - 32.0 ADD: Lettuce & tomato - 2.0	
DRY AGED STEAK SANDWICH 14 day dry aged Scotch Fillet cooked medium, cos lettuce, tomato, red onion, The Gate's roasted red sauce on a ciabatta panini	32.0
DRY AGED HAMBURGER 180gm dry aged beef patty, lettuce, tomato, red onion, fried egg & curry ketchup	26.0
SCHNITTY SUB House crumbed chicken schnitzel, lettuce, white onion, parmesan and dill ranch on a fresh sourdough baguette	28.0
BURGER OF THE MONTH Ask our friendly staff for this month's burger	
GLUTEN FREE BURGER BUN - 3.0	



VISUAL MENU

Scan our QR code to view our visual menu

Please Note: Take away containers available for 50c ea | Credit card surcharges apply