



GATEWAY ALTERNATE DROP MENU SELECTION

*Entrée & Main OR Main & Dessert

ALTERNATIVELY

**Entrée, Main & Dessert

* Your Choice of 2 of each from below:

ALTERNATIVELY

** Your Choice of 3 of each from below:

ENTREES

Salt & Pepper Squid w/ Garden Salad, Lemon & Aioli (GF/DF)

Chicken Skewers w/ Greek Salad & Tzatziki (GF/DF)

Zucchini, Asparagus & Gruyere Tart w/ Rocket, Pear & Parmesan Salad

Prawn Caesar Salad w/ Cos Lettuce, Poached Egg, Croutons,

Crispy Bacon, Parmesan & Caesar Dressing (GF*/DF)

MAINS

Chicken Supreme w/ Potato Rösti, Greens & Seeded Mustard Jus (GF*/DF)

Porterhouse w/ Potatoes Au Gratin, Broccoli & Mushroom Sauce (GF*)

Pumpkin, Mushroom, Fennel & Lemon Risotto w/ Parmesan Cheese (GF)

Pork Belly w/ Colcannon, Green Beans, Apple Sauce & Jus (GF*/DF*)

DESSERTS

Panna Cotta w/ Mixed Berry Compote (GF)

Individual Pavlova w/ Fresh Seasonal Fruit (GF)

New York Baked Cheesecake w/ Strawberry Coulis

Chocolate Praline Tart w/ Crème Chantilly & Raspberry Coulis (GF)

Please inform our staff should you have any special dietary requirements, all care will be taken to ensure we try to meet your needs.

KEY REFERENCE:

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Current as of August 2023



GATEWAY CANAPE MENU SELECTION

5 choices: consisting of 2 cold & 3 hot
(entrée option before ordering from our menu)

7 choices: consisting of 3 cold & 4 hot
(light meal option)

9 choices: consisting of 3 cold, 5 hot & 1 dessert
(medium meal option)

12 choices: consisting of 4 cold, 6 hot & 2 desserts
(complete meal option)

COLD OPTIONS

Roasted Vegetable Frittata (GF, V)

Asparagus Wrapped in Prosciutto w/ Truffle Oil (GF)

Chorizo Skewers w/ Cherry Tomato, Baby Bocconcini & Sherry Dressing (GF)

Mini Bruschetta w/ Tomato, Onion & Basil (GF*, DF, V)

Seared Scallops w/ Lime & Coriander Dressing (GF)

Mediterranean & Goats Cheese Tartlet w/ Cracked Black Pepper (V)

Cooked King Prawn w/ Tomato Avocado Salsa (GF)

Rare Roast Beef w/ Crouton, Semi-Dried Tomatoes & Mustard Mayo (DF)

Cold Smoked Salmon w/ Cucumber Disc, Horseradish Cream & Dill (GF)

Asian Peking Duck Crepe w/ Hoisin Sauce (DF)

Natural Oysters w/ Lemon, Parsley & Olive Oil (GF, DF)

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GATEWAY CANAPE MENU SELECTION

HOT OPTIONS

- Beef Cheeseburger Slider w/ Tomato & Burger Sauce
- Pork Gyoza w/ Chilli, Soy & Lime Sauce (DF)
- Salt & Pepper Squid w/ Sweet Chilli Sauce (GF, DF)
- Beef Kofta Skewers w/ Garlic Yoghurt Sauce (DF, GF)
- Mushroom & Mozzarella Arancini w/ Garlic Aioli (V, GF)
- Smoked Cod Brandade Croquette w/ Mayonnaise (DF)
- Roast Pork Bao Bun w/ Hoisin Sauce (DF)
- Beef Burgundy Pies w/ Tomato Sauce
- Chicken, Prawn & Ginger Dumplings w/ Chilli, Soy & Lime sauce (DF)
- Mini Beef Wellington w/ Mushroom Sauce
- Garlic Prawn Skewers w/ Tartare Sauce (GF, DF)
- Satay Chicken Skewers w/ Satay Dipping Sauce (GF, DF)
- Pumpkin, Feta & Pine Nut Quiche (V, GF)

DESSERTS

Chose an option(s) each guest will only receive one piece regardless of which dessert is chosen off the platter.

Boutique Desserts - Option 1

Blueberry Honey Mousse, Cassis Chestnut Cream, Mango Yuzu Cheesecake & Green Tea Sponge, Dark Chocolate Brownie w/ Vanilla Sphere, Cashew and Cream Crunch & Zesty Orange Caramel Groove Tart.

Boutique Desserts - Option 2

Jaffa Cube Cake, Tart of Rose, Blackberry Cheesecake Quenelle, Apple Mousse w/ Hazelnut Breton, Chocolate Mousse Raspberry Pebble & Mango Ginger Slice.

Mini Profiteroles & Eclairs - Option 3

Bite-Sized Choux Pastries Filled w/ Crème Pâtissière & w/ A Variety Of Classic Toppings. Eclairs w/ a Variety of Delicious Fillings: Chocolate Custard, Raspberry Custard & Caramel Custard.

Petits Fours Flourless Selection - Option 4 (GF)

Green Tea Frangipane, Boysenberry Friand, Choc Almond Brownie, Red Velvet, Hazelnut Pebble & Lemon Cheesecake.

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GATEWAY PLATTER MENU SELECTION

Large Trio of Dips w/ Toasted Turkish Bread (GF*)

Trio of Cakes (Banana, Carrot & Chocolate) (approx. 40 pieces)

Sandwiches Platter, Assortment of Classic Sandwiches (40 points) (GF*, DF*)

Fruit Platter

House Smoked Lamb Ribs w/ BBQ Sauce (approx. 30 pieces) (GF, DF)

Favourites Platter, Mini Dim Sims, Spring Rolls & Samosa w/ Sweet Chili Sauce (approx. 60 pieces) (V*)

Pumpkin and Gorgonzola Arancini Balls, Balsamic Aioli (approx. 40 pieces) (V, DF*)

Meatballs, Napoli Sauce w/ Grated Parmesan (approx. 40 pieces) (GF, DF*)

Salt and Pepper Squid w/ Sweet Chili Sauce (approx. 40 pieces) (GF, DF)

Handmade Biscuit Platter (approx. 24 pieces)

CHEESE PLATTER

3 Cheeses, Quince Paste, Grapes & Strawberries, Onion Jam w/ Lavosh
(One platter serves 4-6 people) (GF*)

GRAZING PLATTER

Mixed Cured Meats, Cherry Tomatoes, Cornichons, Olives, Spicy Roasted Pumpkin Dip
w/ Grilled Focaccia (One platter serves 4-6 people) (GF*, DF*)

Garlic Prawn Skewers w/ Tartare Sauce (approx. 30 pieces) (GF, DF)

Party Pies, Sausage Rolls & Pasties w/ Tomato Sauce (approx. 30 pieces) (DF)

Lemon Pepper Chicken Skewers w/ Satay Dipping Sauce (approx. 30 pieces) (GF, DF)

Mini Handmade Pumpkin Feta & Pine Nut Wholemeal Quiche (approx. 20 pieces) (V)

Tempura Chicken Breast Crackles w/ Aioli (approx. 50 pieces)

Mini Chicken Kiev Balls w/ Seeded Mustard Mayo (approx. 30 pieces)

Beer Battered Flathead Fillets w/ Tartare Sauce (approx. 30 pieces) (DF)

Boutique Dessert Platter (approx. 24 pieces)

Crumbed Lamb Cutlets w/ Tzatziki (approx. 12 pieces) (DF*)

Cheeseburger Slider, Tomato & Burger Sauce (approx. 20 pieces)

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HIGH TEA MENU

SAVOURY

Smoked Salmon, Cucumber, Horse Radish Cream & Dill Finger Sandwiches (GF*)

Egg, Lettuce & Mayonnaise Finger Sandwiches (GF*, DF)

Chicken, Cream Fresh & Water Cress Finger Sandwiches (GF*)

Pumpkin, Feta & Pine Nut Quiche

Chicken & Leek Pastry

Beef Burgundy Pastry

ASSORTED SWEETS

Mini Scones w/ Strawberry Jam & Cream

Petits Fours

Blueberry Honey Mousse, Cassis Chestnut Cream, Mango Yuzu, Cheesecake & Green Tea Sponge,

Dark Chocolate Brownie w/ Vanilla Sphere, Cashew & Cream Crunch &

Zesty Orange Caramel Groove Tart

Choux Pastries

Filled w/ Crème Pâtissière & w/ A Variety Of Classic Toppings. Eclairs w/

A Variety Of Delicious Fillings: Chocolate Custard, Raspberry Custard & Caramel Custard

Short Bread & Biscuits

Coffee Yo Yo's, Traditional Style Yo Yo's, Petite Florentines, Jam Hearts, Viennese Eclairs, Jam

Fancies, Anzacs, Honey & Almond, Lemon Daisy, Choc Coconut & Almondines

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