



GATE HOUSE WINTER MENU

STARTERS

Daily Soup | \$9

Pork Terrine | \$14
gherkins / preserves / grilled bread

Mussels & Toast | \$16
steamed PEI mussels / smoked bacon & chillies
parsley cream

Local Greens | \$14
mixed greens / shaved apple
toasted pecans / sherry vinaigrette

Caesar Salad | \$15
baby romaine / smoked bacon / garlic croutons
parmesan cheese / buttermilk dressing

Vegetarian Grain Bowl | \$16
quinoa / wheat berries / radish / cucumber
carrot / cherry tomatoes / feta cheese /
chick peas / honey dijon vinaigrette

Fries & Mayo | \$8

Add Grilled Chicken Breast to Any Salad | \$5



PIZZAS

Pepperoni Pizza | \$15
pepperoni / mozzarella
tomato sauce / sesame seed crust

Sausage Pizza | \$17
fennel & chili sausage / roasted garlic
boconcini / honey

Cheese Pizza | \$14
roasted tomato / boconcini cheese / mozzarella

MAINS

Fish & Chips | \$18
beer battered Lake Huron whitefish / peas
rosemary salted fries / house made tartar sauce

Gate House Burger | \$19
caramelized onion / aged cheddar / lettuce
tomato / bacon / sweet & smokey mustard
sesame seed bun

Beef Short Rib Cavatelli | \$21
pulled beef short ribs / hand-rolled cavatelli pasta
roasted tomato sauce / shaved pecorino

Spaghettini e Olio | \$16
garlic / olive oil / chilli flakes / parmesan cheese
black pepper / whipped ricotta

Lamb Shank | \$24
braised Ontario lamb shank / creamy whipped
polenta / lemon & sage jus

Organic Salmon | \$23
pan roasted Atlantic salmon / mustard butter
crushed fingerling potatoes / poached egg



DESSERTS

Creme Brûlée | \$8
vanilla & Lemon Creme brûlée / almond cookies

Apple Crumble | \$8
warm apple crumble with blackberry sorbet



GATE HOUSE WINTER MENU

| WHITE WINE & ROSÉ | 4oz | ½ Litre | Bottle |
|---|------------------|--------------------|-------------------|
| 2013 Kew Organic Riesling | \$7 | \$26 | \$40 |
| 2018 Malivoire Small Lot Chardonnay | \$10 | \$35 | \$55 |
| 2017 Cooper's Creek Sauvignon Blanc New Zealand | \$10 | \$40 | \$60 |
| 2018 Big Head Pinot Gris On Tap | \$10 | \$38 | - |
| 2017 Les Olivier's Rosé France | \$10 | \$40 | \$60 |
| RED WINE | 4oz | ½ Litre | Bottle |
| 2018 Reif Estate Merlot | \$8 | \$32 | \$48 |
| 2014 Tawse Pinot Noir | \$10 | \$36 | \$56 |
| 2017 Big Head Red Blend | \$10 | \$38 | \$60 |
| 2016 Lotus Cabernet Sauvignon California | - | - | \$60 |
| SPARKLING WINE | 6oz | | |
| NV Scarpetta Frico Fizzante Sparkling Italian Wine | \$12 | | |
| BEER | 16oz | | |
| Lost Craft "Diversity" Lager Toronto | \$8 | | |
| Oast House "Barnraiser" Pale Ale Niagara-on-the-Lake | \$8 | | |
| Oast House Seasonal Beer Niagara-on-the-Lake | \$8 | | |
| COCKTAILS | Price | | |
| Dillon's Negroni On Tap Dry Gin 7, Aperitivo Liqueur, Sweet Vermouth | \$9 | | |
| Aperol Spritz Aperol, Soda, Sparkling Wine | \$10 | | |
| Mimosa Sparkling Wine, Orange Juice | \$11 | | |



WINTER MARKET MENU

BY TREADWELL



Two Courses | \$25

Three Courses | \$30



STARTERS

Caesar Salad

baby romaine / smoked bacon / garlic croutons
parmesan cheese / buttermilk dressing

Mussels & Toast

steamed PEI mussels / parsley cream
smoked bacon & chillies

Daily Soup

MAINS

Lamb Shank

braised Ontario lamb shank / creamy whipped polenta / lemon & sage jus

Organic Salmon

pan roasted Atlantic salmon / crushed fingerling potatoes
pommery mustard butter / poached free range egg

Beef Short Rib Cavatelli

pulled beef short ribs / hand-rolled cavatelli pasta
roasted tomato sauce / shaved pecorino

DESSERTS

Creme Brûlée

vanilla & Lemon Creme brûlée / almond cookies

Apple Crumble

warm apple crumble with blackberry sorbet