

KIDS MENU

CHEESEBURGER
w/ lettuce, tomato & fries
10

PASTA BOLOGNAISE
w/ cheese (gf)
10

HOMEMADE CHICKEN FINGERS
w/ fries & salad or mash & vegetables (gf)
10

FISH OF THE DAY - BATTERED OR GRILLED
w/ fries & salad or mash & vegetables (gf)
10

KIDS STEAK (SERVED MEDIUM)
w/ mash, vegetables & gravy (gf)
10

DESSERTS

**PEACH & HONEY ROASTED
MACADAMIA CHEESECAKE**
w/ blood orange sorbet
12

CHILLI, LIME & COCONUT CRÈME BRÛLÉE
w/ lychee & crystalized ginger sorbet (gf)
12

**STICKY DATE PUDDING,
BUTTERSCOTCH SAUCE, LYCHEE COULIS**
w/ vanilla ice cream
12

WHITE CHOCOLATE CHIP BROWNIE
w/ cherry compote & walnut cream
12

FRESH FRUIT PAVLOVA
w/ pineapple, passion fruit, mango & chantilly cream (gf)
12

CHEESE BOARD
A delicate selection of three cheeses, fresh fruit, quince jelly & crackers
Please ask your server for today's cheeses
25

ICE CREAM
3 per scoop

Double vanilla bean
Dark couverture chocolate
Strawberry
Banana

SORBET
4 per scoop

Blood orange
Cherry
Mango & mint
Lychee & crystalized ginger

PIZZAS

9" - 14 14" - 24 18" - 34

THE LANDMARK METER PIZZA
Meter long rectangular pizza - choose any four
of the pizza toppings from below -



PROSCIUTTO AND ROCKET
Chopped tomato, mozzarella, garlic oil, shaved parmesan, sea salt

PEKING DUCK
Tomato & hoisin base, marinated duck breast, garnished
with fresh chopped cucumber, spring onion, orange

PRAWN PIL PIL
Chilli prawns, sweet paprika, caramelized garlic, parsley

CLASSIC MARGARITA
Buffalo mozzarella, shaved parmesan, torn basil, oregano, olive oil

BOLOGNAISE
Beef bolognese, mozzarella, roasted capsicum,
shaved parmesan, torn basil

HAWAIIAN
Sliced ham, mozzarella, pineapple, oregano

FLORENTINE
Ricotta, mozzarella, mushrooms, spinach,
toasted pine nuts, fried egg

PRIMAVERA
Red onion, mozzarella, capsicum, spinach, pumpkin,
roasted mushrooms, torn basil

MEAT EATER
Chicken, pepperoni, salami, shaved ham,
anchovies, mozzarella, garlic oil, chilli

FIREBREATHER
Salami, pepperoni, the Landmark chilli buffalo sausage,
mozzarella, jalapeno, red onion, chilli sauce

CARBONARA
Mozzarella, crispy bacon, thyme, spinach, garlic oil

KLEFTIKO
Slow cooked lamb shoulder, red onion, black olives, garlic, oregano,
mozzarella, citrus mustard dressing

PEPPERONI
Mozzarella, pepperoni, oregano

Extras:	9"	14"	18"
Onion, pumpkin, spinach, olives, mushroom, capsicum, cherry tomatoes, pineapple, avocado:	1.00	1.50	2.00
Pepperoni, ham, chicken, salami, anchovies, lamb:	2.50	3.00	4.00
Mozzarella, bocconcini, fetta, shaved parmesan:	3.00	3.50	4.50
Prosciutto, prawns, chilli buffalo sausage, duck breast:	3.50	4.50	5.50
Half 'n' half	N/A	3.50	4.00
Calzone option	1.50	2.50	N/A



LANDMARK
@ GATEWAY

RESTAURANT MENU

🕒 6 p.m. - 10 p.m.

ENTREE

FRESH OYSTERS (1/2 dozen or dozen) (gf)	18.95 / 31.95
- Natural with classic mignonette dressing - Kilpatrick - Horseradish and chive cream with salmon roe Can't decide? Go half and half	
SCALLOPS (gf) (l, Japanese sashimi grade)	22
Quinoa and bok choy fried in sesame oil, cauliflower puree, crispy kale, chorizo, lemon dressing	
CANTONESE STYLE DUCK SPRING ROLLS (4 per serve) (v) 	14
Filled with crispy duck & mixed Asian vegetables, plum sauce	
BOSTON BAY MUSSELS, SERVED WITH GARLIC TOAST (gf)	22
Classic creamy garlic & white wine or spicy tomato, chorizo & coriander	
LEMON PEPPER BABY SQUID (l)	18
Green mango, mint, cucumber & chilli salad	
TATAKI OF RUMP CAP	22
Bonito soy, wasabi, pickled ginger, spring onion, sesame	
GARLIC AND HERB BAGUETTE (v)	9
Add cheese	
STUFFED PEQUILLA CAPSICUM (v)(gf)	18
Filled with ricotta & spinach, on a salad of rocket, parmesan, toasted pine nuts, lemon & basil oil	
BRUSCHETTA (v)	14
Classic served with chopped cherry tomatoes, bocconcini, red onion, balsamic glaze, basil, garlic, olive oil	
CHICKEN WINGS (8 OR 16)	9 / 16
SERVED WITH GOAT'S CHEESE DIP OR RANCH DRESSING (gf)	
- Buffalo sauce - Smokey BBQ sauce	

SALADS

ROASTED PUMPKIN (v)(gf) 	18
Quinoa, beetroot, mixed lettuce leaves, fetta, toasted walnuts & sweet potato dressing	
Add chicken	
SALAD OF ASPARAGUS (v)(gf) 	20
Avocado, red capsicum, grilled haloumi, spinach, rocket & a citrus dressing	
PAN FRIED PORK BELLY SALAD (gf)	22
With mixed sautéed Asian vegetables, rice noodles and a soy, chilli and lime dressing	
ENSALADA DE ESPANA	20
Warm salad of chorizo, toasted cauliflower, scorched pickled green chilli, sweet roasted capsicum, black olives, spinach	
TUNA POKE BOWL (gf)	22
Fresh tuna sashimi, radish, avocado, cucumber, quinoa, crispy nory seaweed, pickled ginger, spring onion & sesame seeds	

MAINS

RISOTTO (gf)(v) 	24
Chicken, bacon & mushroom	
BANGALOW PORK CHOPS (gf)	32
Dianne sauce with mustard greens & fondant potatoes	
THE LANDMARKS CHILI BUFFALO SAUSAGE	28
Mash & blue cheese mushroom sauce	
STICKY BBQ PORK RIBS WITH WILD TURKEY AMERICAN HONEY GLAZE	28
Sweet potato wedges, BBQ corn & house slaw	
FISH OF THE DAY	28
Beer battered, citrus crumbed or garlic grilled (gf) crushed peas, tartare sauce, lemon, chips & salad	
LAMB SHANK PIE	28
Slow cooked in red wine tomato gravy, mashed potatoes, pastry top	
STUFFED CHICKEN (gf)	30
Chicken breast, stuffed with sundried tomatoes, basil, parmesan & mozzarella wrapped in bacon, dijonaise sauce, baby Dutch carrots & sweet potato mash	
CRISPY DUCK BREAST (COOKED MEDIUM RARE) (gf)	36
Grilled asparagus, smoky caramelized shallot, garlic roasted chat potatoes and a cherry Armagnac jus	
SWEET POTATO GNOCCHI (v)	24
Wild mushroom, spinach green bean, masala wine cream & parmesan & chive crisp	
SLOW ROASTED BEEF CHEEK	32
Honey roasted root veg, fondant potato, red wine jus	

FROM THE CHARGRILL

Our steaks are 100% grass fed & are sourced from our local suppliers at Malone's Butchers
All served with chips & salad

250G CAPE GRIM SIRLOIN	28
300G CAPE GRIM SCOTCH FILLET	38
250G EYE FILLET	38
500G RIB ON THE BONE	42

All served with a sauce or butter of your choice
Sauces; creamy garlic & mushroom, gravy, peppercorn, dianne, béarnaise, blue cheese & mushroom (gf)
Butters, café de Paris, garlic, chorizo & lemon

Add homemade aioli, mayonnaise, tartare, ranch dressing, chipotle mayo, goats cheese & blue cheese dressing

Add fried egg	1
Add garlic prawns	2
Add another sauce or butter	5
Upgrade to veg & mash	3
	4

CHICKEN SCHNITZELS

Freshly crumbed chicken breast
cooked to perfection, fries & garden salad

ALL 24

NAKED	
Lemon wedges, sea salt or a choice of sauce/butter	
PARMIGIANA	
Ham, Napoli sauce, and mozzarella	
HAWAIIAN	
Ham, pineapple, Napoli sauce and mozzarella	
THE HOTTIE	
Fresh chilli, jalapeno, chilli sauce and mozzarella	
BOLOGNAISE	
Beef bolognaise, Napoli sauce, mozzarella	
THE MEATATARIAN	
Napoli sauce, pepperoni, ham, salami and mozzarella	
Upgrade to sweet potato wedges	2
Upgrade to veg & mash	4
Sauces; creamy garlic & mushroom, gravy, peppercorn, dianne, béarnaise, blue cheese & mushroom	3
Butters, café de Paris, garlic, chorizo & lemon	3

BURGERS


THE LANDMARK LOT	24
Homemade beef burger with caramelized onions, avocado, beetroot, fried egg, bacon, onion rings, cheese, salad, tomato, BBQ sauce & fries	
CHEESE BURGER	20
Beef burger, lettuce, tomato, cheese & fries	
Add burger and cheese	
SCHNITZEL BURGER	20
Cheese, bacon, tomato, onion, salad, aioli, BBQ sauce & fries	
PULLED LAMB BURGER	22
Mint, fetta, salad, tomato relish & fries	

SIDE DISHES

STEAK FRIES	10
Served with ranch sauce	
SWEET POTATO WEDGES	12
Served with sweet chilli sauce and sour cream	
CREAMY MASH POTATO	8
HOMEMADE BATTERED ONION RINGS	8
Dusted with paprika served with smokey BBQ sauce	
CHARGRILLED BBQ CORN	8
In garlic butter	
LANDMARK GREENS	8
Broccolini & green beans in mustard dressing	
GARLIC ROASTED CHAT POTATO	10
Pan fried with bacon and spinach	



(v)Vegetarian (gf) - Gluten Free

 Vegan options available on request

Please inform the staff on any allergy's as not all menu items may be listed and we will try our best to accommodate