



Bottomless Brunch Food

Please choose one of the following small plate options below, along with one choice per person of either rice, chips or potato skins

Chicken wings garnished with lime & parsley served with luscious Crème Fraîche. Served with your choice of heat: Mild, Chilli-kick or Inferno

Chilli pepper & cheese bites, deep fried with melted cheese bursting to get out and a side ramekin of salsa (V)

Slowly roasted spare ribs dripping in your choice of sauce: Sweet chill, Jack Daniels, BBQ, Salted Garlic & Black Pepper or Sweet Honey & chilli flakes

Spicy noodles with steamed, crunchy vegetables & chilli flakes (V)

House made meatballs served in a oven roasted pomodoro sauce with melted mozzarella cheese (Vegan option available) (VG)

Delicious chicken goujons tenderly coated in panko breadcrumbs with Jack Daniels sauce & roasted sesame seeds

Homemade chilli with Blackgate signature minced beef served with basmati rice and garlic bread, ramekin of guacamole and sour crème

Chargrilled chicken skewers with roasted mixed peppers on a bed of rocket leaf served with cucumber mint yoghurt dip

Tasty chargrilled rump steak, thinly sliced, served on a bed of wild rocket served with your choice of sauce: Diane, Blue Cheese or Pepper corn

Pulled pork, slowly braised Blackgate signature pork smothered in a rich barbecue sauce garnished with chopped spring onions

Dirty fries with beef chilli and melted cheese, topped with sour creme

Oven baked camembert, served with toasted sourdough bread & caramelised red onion chutney (V)

Crispy deep fried mozzarella sticks with homemade chive mayonnaise (V)

Chicken madras cooked in a rich, fragrant & flavoursome sauce, garnished with coriander, wedge of lime and naan bread (Vegetarian option available)

Cream garlic mushrooms, pan fried in cream of white wine garlic sauce (V)

Fresh king prawns pan fried in garlic ginger and lemon grass oil, garnished with fresh parsley and lime wedge

Salt & pepper squid, deep fried and crispy with freshly chopped parsley & lemon mayonnaise

Wholetail breaded scampi served with homemade tartar sauce and a wedge of lemon

Cod goujons, beer battered, served with homemade tartar sauce and a wedge of lemon

Smooth mushroom pâté with a delicate flavoured balsamic reduction on toasted bruschetta. Vegan option also available (V)/(VG)

Chickpea curry with wilted spinach, chargrilled chopped red pepper, coriander, crème fresh ramekin with naan bread (V)

Mixed olives with feta, chopped mushrooms & chargrilled mixed peppers (V)

Beer battered crispy onion rings coated in panko breadcrumbs (V)

Before ordering please inform your server if you have a food allergy or any special dietary requirements.

V = Suitable for vegetarians
VG = Suitable for vegans

