

Welcome to the Westernport Hotel.

We have sourced some of the best ingredients from local, interstate and international farmers, producers & fisheries to put together this comprehensive menu. Whether your taste be for fresh local seafood, juicy steak, a pub classic or perhaps a vegetarian dish, we trust you'll find something to your liking. Please speak to one of our friendly staff if you require any further information on any of our dishes.

We hope you enjoy your dining experience.

Concerning all meals labeled LG (Low Gluten), the kitchen uses gluten free ingredients to prepare these foods, however there are traces of gluten present in the kitchen where food is prepared. These products may not be suitable for a coeliac.

ENTREES

Garlic & Herb Bread (V)	\$8
Add cheese	\$9
Garlic & Cheese Pizza (V)	\$7
Soup of the Day	\$8
Served with toasted ciabatta bread (<i>See Chef's suggestions board</i>).	
Garlic Prawns (LG)	\$23
Slow roasted garlic & onion tossed with prawn cutlets in a creamy white wine reduction served on jasmine rice & salad greens.	
Beer & Chilli Mussels (<i>to share</i>) (LG option)	\$32
A very generous serve of local Dromana mussels poached in ale, tomato, Napoli, fresh chilli & herbs, served with toasted ciabatta & side of chips.	
Salt & Pepper Calamari	\$19
Calamari strips lightly coated in cracked black pepper, sea salt and our crisp flour blend, flash fried, served with salad greens and Thai reduction dipping sauce.	
Individual Natural Oysters (LG)	\$3.5ea (min 3)
Pacific oysters with lemon & house made cocktail sauce.	
Kilpatrick Oysters (LG)	\$4.0ea (min 3)
Pacific oysters topped with bacon & Worcestershire sauce.	

SEAFOOD

Flake Fillets	\$29
Flake fillets, grilled or beer battered served with chips, salad, lemon & house made tartare sauce.	
Fish of the Day	M/P
(See Chef's suggestion board)	
Grilled Barramundi Fillet	\$31
Lightly floured & grilled Barramundi served with garlic chats, greens & hollandaise sauce.	
Salt & Pepper Calamari	\$30
Calamari strips lightly coated in cracked black pepper, sea salt and our crisp flour blend, flash fried, served with chips, salad greens and Thai reduction dipping sauce.	
Garlic Prawns (LG)	\$35
Slow roasted garlic & onion tossed with prawn cutlets in a creamy white wine reduction served with jasmine rice, salad and a side of chips.	
Beer & Chilli Mussels (LG option)	\$32
A very generous serve of local Dromana mussels poached in ale, tomato, Napoli, fresh chilli & herbs, served with toasted ciabatta & side of chips.	

Westernport Seafood Platter

A smorgasbord of seafood delights including fresh natural oysters, local beer & chilli mussels, garlic prawns, grilled barramundi, battered flake fillets, salt & pepper calamari all served with house made dipping sauces, chips, salad & lemon wedges.

For 1 (Includes a schooner of any tap beer or 250ml glass of house wine or 355ml soft drink) \$50

For 2 (Includes a jug of any tap beer or a bottle of house wine or jug of soft drink) \$90

SALADS

Caesar Salad	\$22
Baby cos lettuce, honey baked bacon, croutons & shaved Grana Padano tossed with a house made dressing topped with anchovies (optional) finished with a poached or boiled egg.	
Add herb marinated chicken tenders	\$27
Thai Beef Salad	\$27
Crisp salad mix, roasted red peppers, carrot, Spanish onion & cucumber tossed in a light Thai reduction topped with tender marinated Porterhouse strips.	
Pear & Chicken Salad (LG)	\$29
Chicken breast, roquette, spinach, pear, pine nuts, roasted capsicum, Spanish onion & shaved Grana Padano finished with a balsamic vinaigrette.	

VEGETARIAN

Pear Salad (LG) (V)	\$26
Roquette, spinach, pear, pine nuts, roasted capsicum, Spanish onion & shaved Grana Padano finished with a balsamic vinaigrette.	
Vegetable Risotto (LG) (V)	\$28
Arborio rice tossed with mixed mushrooms, semi-dried tomatoes, roasted pumpkin, garlic, onion & broccolini in stock & white wine sauce, topped with shaved Grana Padano.	
Fettuccine Napoli (V)	\$22
Fettuccine tossed in our rich house made Napoli sauce with baby spinach & cherry tomatoes, finished with shaved Grana Padano.	
Margarita Pizza (V)	\$20
Napoli base with cherry tomatoes, fresh basil, mozzarella & shaved Grana Padano.	
3 Cheese Pizza (V)	\$17
House made pizza base topped with tasty, mozzarella & shaved Grana Padano, finished with cracked pepper & lemon wedge.	
Vegetarian Pizza (V)	\$20
Napoli base with cherry tomatoes, mushrooms, olives, Spanish onion, capsicum & mozzarella.	

Some of the dishes can be made vegan upon request. Please ask when ordering.

MAINS

Westernport Roast of the day (LG)	\$27
See Chef's suggestions board, served with seasonal vegetables, roasted chat potatoes & pumpkin topped with house made gravy.	
Chicken Parmigiana	\$28
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce & melted cheese, served with chips & salad or seasonal vegetables.	
Chicken Schnitzel	\$26
Lightly crumbed chicken breast served with a side of house made gravy & lemon wedge, served with chips & salad or seasonal vegetables.	
Westo Burger	\$28
200g Angus beef patty, bacon, American cheese, sweet spiced apple cider pickle, lettuce, tomato & aioli with chips & side of tomato relish.	
Steak Sandwich	\$28
Herb & garlic marinated porterhouse steak, bacon, American cheese, mixed lettuce, caramelized onion, tomato & cucumber with BBQ sauce, served with chips.	
Chicken Scallopini (LG)	\$32
Pan fried chicken breast tenderloins in a creamy white wine sauce with baby spinach & semi-dried tomatoes served on a house made cheesy potato rosti.	

STEAK SELECTION

Porterhouse (LG)	250g	\$36
<i>100 day grain fed Darling Downs YG Striploin</i>		
Wagyu Rump (LG)		
<i>Minimum Marble Score 3+</i>	250g	\$33
	500g	\$41

All steaks are cooked to your liking with your choice of sauce

Chips & salad **or** Chips & vegetables **or** Chat Potatoes & Vegetables

Rosemary & mushroom (LG)	Gravy (LG)
Garlic & parsley butter (LG)	Selection of mustards (LG)
Creamy green peppercorn (LG)	

Spoil yourself with these delicious toppers to any meal

Add bacon rashers (2)	\$6
Add fried egg (2)	\$6
Add salt & pepper calamari	\$7
Add creamy garlic & prawn sauce (3)	\$10
Add caramelized onion	\$3

FROM THE PAN

Fettucine Carbonara	\$27
Smoked bacon pieces & wild mushroom mix tossed with roasted garlic & onion in a creamy white wine reduction, topped with shaved Grana Padano.	
Add chicken	\$32
Chicken & Mushroom Risotto (LG)	\$32
Arborio rice tossed with chicken breast pieces, mixed mushrooms, spinach, garlic & onion in a creamy white wine sauce.	
Vegetable Risotto (LG) (V)	\$28
Arborio rice tossed with mixed mushrooms, semi-dried tomatoes, roasted pumpkin, broccolini, garlic & onion in a stock & white wine sauce, topped with shaved Grana Padano	
Fettuccine Napoli (V)	\$22
Fettuccine tossed in our rich house made Napoli sauce with spinach & cherry tomatoes, finished with shaved Grana Padano	
Chef's Mess	\$34
Potato gnocchi, chicken, bacon, chorizo, semi-dried tomatoes & baby spinach tossed in a creamy white wine reduction topped with Grana Padano.	
Fettuccini Del Mar	\$35
Fettuccini tossed in olive oil with tiger prawns, local mussels, chorizo, Spanish onion & cherry tomatoes Grana Padano	

PIZZAS

Tropical	\$21
Napoli base topped with mozzarella, Virginian ham & pineapple.	
Capricciosa	\$21
Napoli base topped with Virginian ham, olives, mushrooms, anchovies & mozzarella.	
Chef's Choice Pizza	\$21
Garlic & olive oil base topped with red onion, chorizo & mozzarella.	
Margarita Pizza (V)	\$20
Napoli base with cherry tomatoes, fresh basil, mozzarella & shaved Grana Padano.	
3 Cheese Pizza(V)	\$17
House made pizza base topped with tasty, mozzarella & shaved Grana Padano, finished with cracked pepper & lemon wedge.	
Vegetarian Pizza (V)	\$20
Napoli base with cherry tomatoes, mushrooms, olives, Spanish onion, capsicum & mozzarella.	
For low gluten base add	\$3
<i>Add or remove toppings to any pizzas, just ask our friendly staff</i>	

KIDS MENU

Includes soft drink & ice cream

12 years and under

\$15

Flake & chips (battered or grilled)

Chicken Schnitzel or Parmigiana & chips

Ham & Cheese Pizza

Salt & Pepper Calamari & chips

Cheese burger & chips

Chicken nuggets & chips

Roast of the day with chips or vegetables (LG)

Fettuccini Napoli (V)

SIDES

Bowl of chips (LG)

Served with tomato sauce & gravy.

\$8

Bowl of wedges (V)

Served with sweet chilli sauce & sour cream.

\$12

Seasonal side salad (LG) (V)

\$5

Garlic Chat Potatoes (V)

Roasted garlic & rosemary chat potatoes tossed in butter.

\$7

Seasonal side of vegetables (V) (LG)

\$5

Side of greens (V) (LG)

Buttery pan tossed seasonal greens.

\$7

SENIORS MENU

Roast of the Day (LG)	\$17
Served with roasted potato, pumpkin, seasonal vegetables & gravy.	
Flake Fillet	\$17
Grilled or battered flake served with chips, salad & house made tartare sauce.	
Salt & Pepper Calamari	\$17
Calamari strips lightly coated in cracked black pepper, sea salt and our crisp flour blend, flash fried, served with chips, salad greens and Thai reduction dipping sauce.	
Fettuccini Carbonara	\$17
Smoked bacon pieces & wild mushroom mix tossed with garlic & onion in a creamy white wine reduction, topped with Grana Padano.	
Chicken Schnitzel or Parmigiana	\$17
Served with chips & salad or seasonal vegetables.	
Vegetable Risotto (LG) (V)	\$17
Arborio rice tossed with mixed mushrooms, semi-dried tomatoes, roasted pumpkin, broccolini garlic & onion in stock & white wine sauce, topped with shaved Grana Padano.	
Thai Beef Salad	\$17
Crisp salad mix, roasted red peppers, carrot, Spanish onion & cucumber tossed in a light Thai reduction topped with tender marinated Porterhouse strips.	

Please see our specials board for the Chef's daily suggestions

<u>Add Soup of the Day</u>	\$3
See Chef's suggestion board	
<u>Add Dessert</u>	
Your choice of any slice of cake	\$4
See cake display cabinet	
<u>Add Tea or coffee</u>	\$3

Seniors receive 10% discount on main meals
(Excludes pizza's, entrees & Chef's Suggestions)

Seniors menu or discount is not available on public holidays, Mother's day or Father's day