

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 celiac.*

## **ENTREES**

<b>Garlic &amp; Herb Bread (V)</b>	<b>\$11</b>
Add cheese	<b>\$12</b>
<b>Garlic &amp; Cheese Pizza (V)</b>	<b>\$11</b>
<b>Soup of the Day</b>	<b>\$8</b>
Served with toasted ciabatta bread ( <i>See Chef's suggestions board</i> ).	
<b>Garlic Prawns (LG)</b>	<b>\$26</b>
Prawn cutlets tossed with slow roasted garlic & onion in a creamy white wine reduction served on jasmine rice & salad greens.	
<b>Bruschetta (V)</b>	<b>\$24</b>
Classic tomato, Spanish onion, pesto & basil atop toasted Vienna loaf topped with crumbled feta, finished with a drizzle of balsamic reduction.	
<b>Salt &amp; Pepper Calamari</b>	<b>\$21</b>
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.	
<b>Individual Natural Oysters (LG)</b>	<b>\$4.0ea (min 3)</b>
Pacific oysters with lemon & house made cocktail sauce.	
<b>Kilpatrick Oysters (LG)</b>	<b>\$4.5ea (min 3)</b>
Pacific oysters topped with bacon & Worcestershire sauce.	
<b>Westernport Grazing Plate</b>	<b>\$50</b>
Garlic & herb bread, prosciutto, semi-dried tomatoes, Danish feta, Hungarian salami, camembert, mixed olives, grissini sticks & salt & pepper calamari.	

*\*Please note all public holidays will incur a 10% surcharge on food & beverage*

V = Vegetarian

LG = Low Gluten

## SEAFOOD

<b>Fish &amp; Chips</b>	<b>\$34</b>
Dory fillets, grilled or beer battered served with chips, salad, lemon & house made tartare sauce.	
<b>Fish of the Day</b>	<b>M/P</b>
(See Chef's suggestion board)	
<b>Grilled Barramundi Fillet</b>	<b>\$35</b>
Grilled Barramundi fillets served with roasted chat potatoes, mixed greens & hollandaise sauce.	
<b>Salt &amp; Pepper Calamari</b>	<b>\$33</b>
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.	
<b>Garlic Prawns (LG)</b>	<b>\$38</b>
Prawn cutlets tossed with slow roasted garlic & onion in a creamy white wine reduction served on jasmine rice, salad and a side of chips.	
<b>Seafood Plate</b>	<b>\$55</b>
Fresh natural oysters, smoked salmon, Australian king prawns, grilled barramundi, grilled dory fillets, salt & pepper calamari & battered prawn cutlets, all served with dipping sauces, chips, salad & lemon wedges.	

### **Westernport Seafood Platter For 2**

A smorgasbord of seafood delights including Kilpatrick oysters, smoked salmon, garlic prawns, King prawns, grilled barramundi, battered dory fillets, salt & pepper calamari all served with house made dipping sauces, chips, salad & lemon wedges.

**\$120**

**Includes a jug of any tap beer or a bottle of house wine or jug of soft drink**

## SALADS

<b>Caesar Salad</b>	<b>\$22</b>
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.	
<b>Add herb marinated chicken tenders</b>	<b>\$27</b>
<b>Add smoked salmon</b>	<b>\$28</b>
<b>Thai Beef Salad</b>	<b>\$29</b>
Crisp salad mix, roasted red peppers, carrot, Spanish onion & cucumber tossed in a light Thai reduction topped with tender marinated beef strips.	
<b>Pear &amp; Roquette Salad</b>	<b>\$28</b>
Fresh pear, roquette, baby spinach, shaved Grana Padano, honey roasted walnuts & red onion, finished with a citrus glaze.	
<b>Add Prosciutto</b>	<b>\$32</b>

## VEGETARIAN

<b>Vegetable Risotto (LG) (V)</b>	<b>\$29</b>
Arborio rice tossed with mixed mushrooms, semi-dried tomatoes, roasted pumpkin, broccolini, garlic & onion in a stock & white wine sauce, topped with crumbled feta.	
<b>Margherita Pizza (V)</b>	<b>\$22</b>
Napoli base with cherry tomatoes, fresh basil, mozzarella & shaved Grana Padano.	
<b>Vegetarian Pizza (V)</b>	<b>\$22</b>
Napoli base with cherry tomatoes, mushrooms, olives, Spanish onion, capsicum & mozzarella.	
<b>Pear &amp; Roquette Salad</b>	<b>\$28</b>
Fresh pear, roquette, baby spinach, shaved Grana Padano, honey roasted walnuts & red onion, finished with a citrus glaze.	

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

## MAINS

<b>Westernport Roast of the day (LG)</b>	<b>\$29</b>
See Chef's suggestions board, served with seasonal vegetables, roasted chat potatoes & pumpkin topped with house made gravy.	
<b>Chicken Parmigiana</b>	<b>\$30</b>
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce & melted cheese, served with chips & salad or seasonal vegetables.	
<b>Chicken Schnitzel</b>	<b>\$28</b>
Lightly crumbed chicken breast served with a side of house made gravy & lemon wedge, served with chips & salad or seasonal vegetables.	
<b>Brisket Burger</b>	<b>\$30</b>
House made brisket patties with American cheese, bacon, caramelized onion, slaw & aioli on a milk bun with fries.	
<b>Steak Sandwich</b>	<b>\$32</b>
Herb & garlic marinated porterhouse steak, bacon, American cheese, mixed lettuce, caramelized onion, tomato & cucumber with BBQ sauce, served with chips.	
<b>Chicken Scallopini (LG)</b>	<b>\$38</b>
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

<b>Porterhouse (LG)</b>	<b>250g</b>	<b>\$38</b>
<b>Rump Steak (LG)</b>	<b>250g</b>	<b>\$37</b>
	<b>500g</b>	<b>\$44</b>

### 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**

<b>Add bacon rashers (2)</b>	<b>\$8</b>
<b>Add fried eggs (2)</b>	<b>\$6</b>
<b>Add salt &amp; pepper calamari</b>	<b>\$9</b>
<b>Add creamy garlic &amp; prawn sauce (3)</b>	<b>\$11</b>
<b>Add caramelized onion</b>	<b>\$4</b>
<b>Add creamy mashed potato</b>	<b>\$6</b>

## FROM THE PAN

<b>Spaghetti Carbonara</b>	<b>\$29</b>
Smoked bacon pieces & wild mushroom mix tossed with roasted garlic & onion in a creamy white wine reduction, topped with shaved Grana Padano.	
<b>Add chicken</b>	<b>\$34</b>
<b>Bacon &amp; Broccoli Risotto (LG)</b>	<b>\$33</b>
Arborio rice tossed with cherry & semi-dried tomatoes, bacon & broccoli wine sauce topped with shaved Grana Padano.	
<b>Vegetable Risotto (LG) (V)</b>	<b>\$29</b>
Arborio rice tossed with mixed mushrooms, semi-dried tomatoes, roasted pumpkin, broccoli, garlic & onion in a stock & white wine sauce, topped with crumbled feta.	
<b>Chef's Mess</b>	<b>\$36</b>
Potato gnocchi, chicken, bacon, chorizo, semi-dried tomatoes & baby spinach tossed in a creamy white wine reduction topped with Grana Padano.	
<b>Prawn &amp; Chorizo Spaghetti</b>	<b>\$37</b>
Spaghetti tossed with prawn cutlets, chorizo, fresh chilli, roasted red peppers, baby spinach & cherry tomatoes in light olive oil with cracked black pepper & crumbled feta.	

## PIZZAS

*All on house made pizza bases*

<b>Tropical</b>	<b>\$24</b>
Napoli base topped with mozzarella, Virginian ham & pineapple.	
<b>Capricciosa</b>	<b>\$24</b>
Napoli base topped with Virginian ham, olives, mushrooms, anchovies & mozzarella.	
<b>Chef's Choice Pizza</b>	<b>\$24</b>
Garlic & olive oil base topped with prosciutto, salami & mozzarella.	
<b>Margherita Pizza (V)</b>	<b>\$23</b>
Napoli base with cherry tomatoes, fresh basil, mozzarella & shaved Grana Padano.	
<b>Mexican Pizza</b>	<b>\$24</b>
Napoli base topped with mozzarella, salami, chorizo, fresh chilli & capsicum	
<b>Vegetarian Pizza (V)</b>	<b>\$23</b>
Napoli base with cherry tomatoes, mushrooms, olives, Spanish onion, capsicum & mozzarella.	
<b>For low gluten base add</b>	<b>\$4.5</b>
<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

\$17

**Fish & chips (dory)**

**Chicken schnitzel or parmigiana & chips**

**Ham & cheese pizza**

**Salt & pepper calamari & chips**

**Chicken nuggets & chips**

**Roast of the day with chips or vegetables (LG)**

**Spaghetti Napoli (V)**

## SIDES

**Bowl of chips (LG)**

Served with tomato sauce & gravy.

\$9

**Bowl of wedges (V)**

Served with sweet chilli sauce & sour cream.

\$14

**Bowl of fries (V)**

Served with tomato sauce & aioli

\$9

**Seasonal side salad (LG) (V)**

\$7

**Seasonal side of vegetables (V) (LG)**

\$7

**Bowl of creamy potato mash (V) (LG)**

\$7

## SENIORS MENU

<b>Roast of the Day</b> (LG)	<b>\$20</b>
Served with roasted potato, pumpkin, seasonal vegetables & gravy.	
<b>Fish &amp; Chips</b>	<b>\$20</b>
Grilled or battered dory served with chips, salad & house made tartare sauce.	
<b>Salt &amp; Pepper Calamari</b>	<b>\$20</b>
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.	
<b>Spaghetti Carbonara</b>	<b>\$20</b>
Smoked bacon pieces & wild mushroom mix tossed with garlic & onion in a creamy white wine reduction, topped with Grana Padano.	
<b>Chicken Schnitzel or Parmigiana</b>	<b>\$20</b>
Served with chips & salad or seasonal vegetables.	
<b>Vegetable Risotto</b> (LG) (V)	<b>\$20</b>
Arborio rice tossed with mixed mushrooms, semi-dried tomatoes, roasted pumpkin, broccolini, garlic & onion in a stock & white wine sauce, topped with crumbled feta.	
<b>Thai Beef Salad</b>	<b>\$20</b>
Crisp salad mix, roasted red peppers, carrot, Spanish onion & cucumber tossed in a light Thai reduction topped with tender marinated beef strips.	
<b>Bangers &amp; Mash</b>	<b>\$20</b>
Pork sausages with bacon & caramelized onion served on creamy mashed potato, topped with gravy.	

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

<b><u>Add Soup of the Day</u></b>	<b>\$3</b>
See Chef's suggestion board	
<b><u>Add Dessert</u></b>	
<b>Your choice of any slice of cake</b>	<b>\$7</b>
See cake display cabinet	
<b><u>Add Tea or coffee</u></b>	<b>\$3.5</b>

**Please note; A \$2 surcharge will apply to all seniors meals on weekends.**

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**

