

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

Garlic & Herb Bread (V)	\$13
Add cheese	\$14
Garlic & Cheese Pizza (V)	\$12
Soup of the Day	\$10
Served with toasted ciabatta bread (<i>See Chef's suggestions board</i>).	
Garlic Prawns (LG)	\$28
Prawn cutlets tossed with slow roasted garlic & onion in a creamy white wine reduction served on jasmine rice & salad greens.	
Bruschetta (V)	\$24
Classic tomato, Spanish onion, pesto & basil atop toasted Vienna loaf topped with crumbled feta, finished with a drizzle of balsamic reduction.	
Dips (V)	\$22
Trio of daily dips served with freshly baked garlic & cheese pizza.	
Salt & Pepper Calamari	\$25
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)	Half Doz \$26 Doz \$50
Pacific oysters with lemon & house made cocktail sauce.	
Kilpatrick Oysters (LG)	Half Doz \$28 Doz \$54
Pacific oysters topped with bacon & Worcestershire sauce.	
Mussels Napoli	\$25
Locally sourced mussels poached in a Napoli, parsley & fresh chilli sauce served with crusty ciabatta bread.	

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

V = Vegetarian

LG = Low Gluten

SEAFOOD

Fish & Chips	\$35
Dory 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)	
Herb Crumbed Barramundi	\$36
Lightly grilled herb crumbed Barramundi fillets served with roasted chat potatoes, mixed greens & hollandaise sauce.	
Salt & Pepper Calamari	\$36
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)	\$42
Prawn cutlets tossed with slow roasted garlic & onion in a creamy white wine reduction served on jasmine rice, salad and a side of chips.	
Prawn & Scallop Medley (LG)	\$43
Selection of prawn cutlets & clear water scallops in a creamy chilli & chive reduction served on fragrant jasmine rice & side salad.	
Seafood Plate	\$60
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.	

**Not available for further discounts*

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

**Not available for further discounts*

SALADS

Caesar Salad	\$24
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	\$29
Add smoked salmon	\$30
Thai Beef Salad (LG)	\$32
Crisp salad mix, roasted red peppers, carrot, Spanish onion & cucumber tossed in a light Thai reduction topped with tender marinated beef strips, fresh chilli, crushed peanuts, coriander & fried noodles.	

VEGETARIAN

Roasted Vegetable Fettuccini (V)	\$31
Roasted red peppers, char-grilled eggplant & zucchini, mixed mushrooms, cherry tomatoes & onion in olive oil topped with crumbled feta.	
Veggie Burger (V)	\$32
Plant based burger patty, butter lettuce, tomato, pickles, American cheese & aioli on a milk bun served with shoestring fries.	
Pumpkin & Pinenut Risotto (LG)(V)	\$31
Arborio rice, roasted pumpkin, pinenuts & baby spinach in a creamy white wine reduction topped with Grana Padano.	
Basil Pesto Gnocchi (V)	\$31
Potato gnocchi in a creamy basil & cashew pesto with semi-dried tomatoes topped with Grana Padano.	
Margherita Pizza (V)	\$22
Napoli base with cherry tomatoes, fresh basil, mozzarella & shaved Grana Padano.	
Vegetarian Pizza (V)	\$22
Napoli base with roasted eggplant, char-grilled zucchini, cherry tomatoes, mushrooms, olives & mozzarella.	

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

MAINS

Westernport Roast of the day (LG)	\$31
See Chef's suggestions board, served with seasonal vegetables, roasted chat potatoes & pumpkin topped with house-made gravy.	
Chicken Parmigiana	\$34
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce & melted cheese, served with chips & salad or seasonal vegetables.	
Chicken Schnitzel	\$31
Lightly crumbed chicken breast served with a side of house made gravy & lemon wedge, served with chips & salad or seasonal vegetables.	
Brisket Burger	\$35
House-made minced brisket patties with American cheese, bacon, caramelized onion, slaw & aioli on a milk bun with fries.	
Steak Sandwich	\$35
Herb & garlic marinated porterhouse steak, bacon, American cheese, mixed lettuce, caramelized onion, tomato & cucumber with BBQ sauce, served with chips.	
Chicken Scallopini (LG)	\$42
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

Oakdale Black Angus Eye Fillet Medallions (LG)	2x150g	\$48
Rump Steak (LG)	250g	\$38
	500g	\$45

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)	\$8
Add fried eggs (2)	\$6
Add salt & pepper calamari	\$9
Add creamy garlic & prawn sauce (3)	\$11
Add caramelized onion	\$4
Add creamy mashed potato	\$6

FROM THE PAN

Spaghetti Carbonara	\$30
Smoked bacon pieces & wild mushroom mix tossed with roasted garlic & onion in a creamy white wine reduction, topped with shaved Grana Padano.	
Add chicken	\$34
Roasted Vegetable Fettuccini (V)	\$31
Roasted red peppers, char-grilled eggplant & zucchini, mixed mushrooms, cherry tomatoes & onion in olive oil topped with crumbled feta.	
Pumpkin & Pinenut Risotto (LG)(V)	\$31
Arborio rice, roasted pumpkin, pinenuts & baby spinach in a creamy white wine reduction topped with Grana Padano.	
Spaghetti Meatballs	\$33
Angus meatballs in a rich tomato Napoli with spaghetti topped with Grana Padano.	
Basil Pesto Gnocchi (V)	\$31
Potato gnocchi in a creamy basil & cashew pesto with semi-dried tomatoes topped with Grana Padano.	
Add chicken	\$35
Chef's Mess	\$38
Potato gnocchi, chicken, bacon, chorizo, semi-dried tomatoes & baby spinach tossed in a creamy white wine reduction topped with Grana Padano.	
Spaghetti Marinara	\$47
Spaghetti tossed with prawns, scallops, calamari, mussels, clams, fish, baby spinach, cherry tomatoes & lemon in olive oil & roasted garlic, topped with Grana Padano.	

PIZZAS

All on house-made pizza bases

Tropical	\$24
Napoli base topped with mozzarella, Virginian ham & pineapple.	
Capricciosa	\$24
Napoli base topped with Virginian ham, olives, mushrooms, anchovies & mozzarella.	
Chef's Choice Pizza	\$24
Garlic & olive oil base topped with prosciutto, salami & mozzarella.	
Margherita Pizza (V)	\$22
Napoli base with cherry tomatoes, fresh basil, mozzarella & shaved Grana Padano.	
Mexican Pizza	\$24
Napoli base topped with mozzarella, salami, chorizo, fresh chilli & capsicum.	
Vegetarian Pizza (V)	\$22
Napoli base with roasted eggplant, char-grilled zucchini, cherry tomatoes, mushrooms, olives & mozzarella.	
Prawn & Camembert	\$25
Napoli base topped with prawn cutlets, camembert cheese, Spanish onion & cherry tomatoes.	
For low gluten base add	\$4.5
<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

\$18

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 Meatballs

SIDES

Bowl of chips (LG)

Served with tomato sauce & gravy.

\$10

Bowl of wedges (V)

Served with sweet chilli sauce & sour cream.

\$14

Bowl of fries (V)

Served with tomato sauce & aioli

\$10

Seasonal side salad (LG) (V)

\$7

Seasonal side of vegetables (V) (LG)

\$8

Bowl of creamy potato mash (V) (LG)

\$8

SENIORS MENU

Roast of the Day (LG)	\$23
Served with roasted potato, pumpkin, seasonal vegetables & gravy.	
Fish & Chips	\$23
Grilled or battered dory served with chips, salad & house-made tartare sauce.	
Salt & Pepper Calamari	\$23
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.	
Spaghetti Carbonara	\$23
Smoked bacon pieces & wild mushroom mix tossed with garlic & onion in a creamy white wine reduction, topped with Grana Padano.	
Chicken Schnitzel or Parmigiana	\$23
Served with chips & salad or seasonal vegetables.	
Roasted Vegetable Fettuccini (V)	\$23
Roasted red peppers, char-grilled eggplant & zucchini, mixed mushrooms, cherry tomatoes & onion in olive oil topped with crumbled feta.	
Thai Beef Salad (LG)	\$23
Crisp salad mix, roasted red peppers, carrot, Spanish onion & cucumber tossed in a light Thai reduction topped with tender marinated beef strips, fresh chilli, crushed peanuts, coriander & fried noodles.	
Bangers & Mash	\$23
Pork sausages with bacon & caramelized onion served on creamy mashed potato, topped with gravy.	
Oakdale Black Angus Eye Fillet	\$26
150g Eye fillet steak cooked to your liking served with chips, salad & your choice of sauce.	

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

<u>Add Soup of the Day</u>	\$4
See Chef's suggestion board	
<u>Add Dessert</u>	
Your choice of any slice of cake	\$8
See cake display cabinet	
<u>Add Tea or coffee</u>	\$4

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

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

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

DESSERTS

Chocolate mousse house-made dark chocolate mousse served with double cream and strawberry.
\$18

Daily selection of cakes served with double cream & ice cream.
\$10.50

Please see our display fridge for daily selections