

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)	\$14
Add cheese	\$15
Garlic & Cheese Pizza (V)	\$14
Soup of the Day	\$12
Served with toasted ciabatta bread (<i>See Chef's suggestions board</i>)	
Individual Natural Oysters (LG)	Half Doz \$26 Doz \$52
Pacific oysters with lemon & house made cocktail sauce	
Kilpatrick Oysters (LG)	Half Doz \$28 Doz \$56
Pacific oysters topped with bacon & Worcestershire sauce	
Salt & Pepper Calamari (LG)	\$25
Flash fried tender calamari strips tossed with cracked black pepper & sea salt mix served with salad greens & a Thai reduction dipping sauce	
Mediterranean Bruschetta (V)	\$25
Warm roasted mushrooms, char grilled red peppers, grilled zucchini, olives & crumbled feta, on toasted ciabatta	
Wok Tossed Prawns (LG)	\$28
Fried prawn cutlets tossed in an Asian inspired sweet sauce with a hint of chilli	
Mussels Napoli	\$26
Local fresh mussels poached in a rich tomato Napoli with fresh chilli & crusty ciabatta bread	

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

V = Vegetarian

LG = Low Gluten

SEAFOOD

Fish of the Day (See Chef's suggestion board for the daily fish special)	M/P
Herb Crumbed Barramundi Grilled with a light herb crumb, served with pan fried garlic chats & baby spinach, topped with citrus aioli	\$38
Salt & Pepper Calamari (LG) Flash fried tender calamari strips tossed with cracked black pepper & sea salt mix served with chips, salad & Thai reduction dipping sauce	\$37
Seafood Grill Lightly grilled barramundi fillet topped with prawn cutlets & grilled scallops served with chips, salad & tartare	\$42
Garlic Prawns (LG) Prawn cutlets in a creamy roasted garlic and white wine cream reduction, served with jasmine rice & side salad	\$43
Seafood Plate Selection of natural oysters, smoked salmon, Australian king prawns, grilled barramundi, salt & pepper calamari & battered prawn cutlets, served with chips, salad, dipping sauces & lemon <i>*Not available for further discounts</i>	\$64

Westernport Seafood Platter For 2

A smorgasbord of seafood delights including:

Kilpatrick oysters, garlic prawns, mussels Napoli, smoked salmon, Australian king prawns, barramundi fillets, salt & pepper calamari served with chips, salad & dipping sauces & lemon

\$140

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

**Not available for further discounts*

SALADS

Caesar Salad 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	\$26
Add herb marinated grilled chicken tenders	\$31
Add smoked salmon	\$31
Thai Beef Salad Marinated strips of porterhouse, salad greens, cucumber, peppers, cherry tomatoes, carrot & red onion tossed in a Thai reduction, topped with fresh chili, crushed peanuts, coriander, crispy noodles & hot sauce	\$34

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MAINS

Westernport Roast of the day (LG)	\$31
See Chef's suggestions board for the daily roast, served with seasonal vegetables, roasted chat potatoes & pumpkin topped with house made gravy	
Chicken Parmigiana	\$35
House made crumbed chicken breast topped with Virginian ham, Napoli sauce & melted cheese, served with chips & salad or seasonal vegetables.	
Chicken Schnitzel	\$32
House made crumbed chicken breast served with chips & salad or seasonal vegetables, lemon wedge & a side of gravy	
Steak Sandwich	\$36
Herb & garlic marinated porterhouse steak, bacon, American cheese, caramelized onion, lettuce, tomato & cucumber, BBQ sauce in a garlic bun served with chips	
Lamb Shank (LG)	\$40
Slow cooked hind quarter lamb shank in a rich roasted tomato gravy served with seasonal vegetables and creamy mashed potato	
Chicken Scallopini (LG)	\$43
Pan fried chicken tenderloins in a creamy white wine, baby spinach & semi-dried tomato reduction, served on a cheesy potato rosti	

STEAK SELECTION

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

Oakdale Black Angus Eye Fillet Medallions (LG)	2x150g	\$50
Rump Steak (LG)	250g	\$38
	500g	\$46

Served with:

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

Sauces:

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

TOPPERS

Spoil yourself with these delicious toppers to any main meal

2 Bacon Rashers	\$8	Creamy Garlic Prawns	\$13
2 Fried Egg	\$6	Salt & Pepper Calamari	\$10
Caramelised Onions	\$4		

FROM THE PAN

Spaghetti Carbonara	\$30
Smoked bacon & mixed mushrooms tossed with roasted garlic & onion in a creamy chive reduction, topped with Grana Padano	
Add chicken	\$34
Spaghetti Alla Puttanesca	\$30
Olives, anchovies, fresh chilli & roasted garlic in a rich tomato Napoli topped with shaved Grana Padano & fried capers	
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, mixed mushrooms & baby spinach tossed in a creamy white wine reduction topped with shaved Grana Padano	
Roasted Vegetable Fettuccini (V)	\$30
Roasted red peppers, char-grilled eggplant & zucchini, mixed mushrooms, cherry tomatoes & onion in olive oil topped with crumbled feta	
Vegetable Risotto (LG) (V) (Vegan Upon Request)	\$30
Capsicum, mushrooms, broccolini, zucchini, baby spinach, onion & garlic bound in a stock-based risotto topped with crumbled feta	

PIZZAS

All on house-made pizza bases

Low Gluten base add \$4.50

Tropical	\$25
Napoli base topped with mozzarella, Virginian ham & pineapple	
Capricciosa	\$25
Napoli base topped with Virginian ham, olives, mushrooms, anchovies & mozzarella	
Chef's Choice Pizza	\$25
Garlic & olive oil base topped with chorizo, salami & mozzarella	
Margherita Pizza(V)	\$24
Napoli base with cherry tomatoes, fresh basil, mozzarella & shaved Grana Padano	
Mexican Pizza	\$25
Napoli base topped with mozzarella, salami, chorizo, fresh chilli & capsicum	
Mediterranean Pizza(V)	\$24
Napoli base with roasted eggplant, char grilled zucchini, cherry tomatoes, mushrooms, olives & crumbled feta	
Smoked Salmon	\$26
Olive oil base with red onion, cherry tomatoes, capers, smoked salmon, drizzled with a citrus & dill sour cream	

Add or remove toppings to any pizzas, just ask our friendly staff

SIDES

Bowl of chips (LG) Served with tomato sauce & gravy.	\$10
Bowl of wedges (V) Served with sweet chilli sauce & sour cream.	\$15
Seasonal side salad (LG) (V)	\$7
Seasonal side of vegetables (V) (LG)	\$8
Bowl of creamy potato mash (V) (LG)	\$8

KIDS MENU

\$18

Includes soft drink & ice cream

12 years and under

Chicken Schnitzel & Chips

Chicken Parma & Chips

Ham & Cheese Pizza

Salt & Pepper Calamari & Chips

Chicken Nuggets & Chips

Roast of the Day

with chips or vegetables (LG)

Spaghetti Napoli

Kids Steak + \$3

150g Eye fillet (cooked to your liking) with chips

DESSERTS

Chocolate mousse house-made dark chocolate mousse served with double cream and strawberry	\$15
Daily selection of cakes served with double cream & ice cream	\$10.5

Please see our display fridge for daily selections

SENIORS MENU

Roast of the Day (LG)	\$24
See Chef's suggestions board for daily roast, served with roasted potato, pumpkin, seasonal vegetables & gravy	
Barramundi	\$24
Grilled herb crumbed barramundi, served with chips, salad & house-made tartare sauce	
Salt & Pepper Calamari	\$24
Flash fried tender calamari strips tossed with cracked black pepper & sea salt mix served with chips, salad & Thai reduction dipping sauce	
Spaghetti Carbonara	\$24
Smoked bacon & mixed mushrooms tossed with roasted garlic & onion in a creamy chive reduction, topped with Grana Padano	
Chicken Schnitzel or Parmigiana	\$24
Served with chips & salad or seasonal vegetables	
Spaghetti Alla Puttanesca	\$24
Olives, anchovies, fresh chili & roasted garlic in a rich tomato Napoli topped with shaved Grana Padano & fried capers	
Roasted Vegetable Fettuccini (V)	\$24
Roasted red peppers, char-grilled eggplant & zucchini, mixed mushrooms, cherry tomatoes & onion in olive oil topped with crumbled feta	
Thai Beef Salad (LG)	\$24
Marinated strips of porterhouse, salad greens, cucumber, peppers, cherry tomatoes, carrot & red onion tossed in a Thai reduction, topped with fresh chili, crushed peanuts, coriander, crispy noodles & hot sauce	
Bangers & Mash	\$24
Pork sausages with bacon & caramelized onion served on creamy mashed potato, topped with gravy	
Lambs Fry	\$24
Served with creamy mashed potato, bacon & gravy	
Oakdale Black Angus Eye Fillet	\$27
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>	\$6
See Chef's suggestion board	
<u>Add Garlic & Herb Bread</u>	\$6
<u>Add Dessert</u>	
Your choice of any slice of cake	\$9
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