

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 Focaccia (V)	\$5
Add cheese	\$1
Add cheese & bacon	\$4
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
Fresh daily pacific oysters with lemon & house made cocktail sauce	
Kilpatrick Oysters (LG)	Half Doz \$28 Doz \$56
Pacific oysters topped with Smokey bacon, Worcestershire & BBQ 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	
Bruschetta (LG on request)	\$25
Toasted ciabatta brushed with garlic, basil & cashew nut pesto, topped with diced Roma tomatoes, red onion, basil & crumbled feta	
Pork Ribs	\$26
Sticky slow cooked pork ribs topped with pickled vegetables	
Graze plate (LG on request)	\$42
Selection of cured meats, dips, olives, roasted red peppers, cheeses, roti bread & garlic cheese pizza	
Dips (LG on request)	\$30
See specials board for daily dips served with olives & garlic cheese pizza	

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

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SEAFOOD

Fish of the Day

M/P

(See Chef's suggestion board for the daily fish special)

Barramundi fillet (LG)

\$39

Crispy skinned barramundi fillet served on broccolini, creamy potato mash topped with a course tomato salsa

Salt & Pepper Calamari (LG)

\$37

Flash fried tender calamari strips tossed with cracked black pepper & sea salt mix served with chips, salad & Thai reduction dipping sauce

Seafood Plate

\$64

Selection of natural oysters, smoked salmon, Australian king prawns, grilled barramundi, salt & pepper calamari & battered prawn cutlets, served with chips, salad, dipping sauces & lemon

**Not available for further discounts*

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

Pan Seared Scallop Salad (LG)	\$42
Buttery Clearwater pan fried scallops atop a wild rocket prosciutto red onion & blue cheese salad	
Caesar Salad	\$26
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 grilled chicken tenders	\$31
Add smoked salmon	\$31
Thai Beef Salad	\$34
Marinated strips of porterhouse, salad greens, cucumber, peppers, cherry tomatoes, carrot & red onion tossed in a Thai reduction, topped with fresh chilli, crushed peanuts, coriander, crispy noodles & hot sauce	

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 Napoli sauce, Virginian ham & a blend of 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	\$38
Rosemary & thyme marinated porterhouse steak, bacon, cheese, lettuce, tomato, beetroot, seeded mustard mayo & fried egg served in a garlic bun served with chips	

SIDES

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

STEAK SELECTION

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

Huntland Black Angus Eye Fillet Medallions (LG) 2x150g \$53

Huntland Scotch Fillet Steak 300g \$50

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)

Mixed Grill \$50

Eye fillet medallions, grilled chicken tenderloins, bacon, BBQ pork ribs, fried egg served with chips, salad & choice of sauce

Surf n Surf (LG) \$42

Grilled barramundi fillet served on jasmine rice topped with creamy garlic prawns & scallops served with side salad

Open Souvlaki \$42

Greek style green salad with tzatziki, pita bread, chips & eye fillet beef skewers

TOPPERS

Spoil yourself with these delicious toppers to any main meal

2 Bacon Rashers

\$8

Creamy Garlic Prawns (3)

\$13

2 Fried Egg

\$6

Salt & Pepper Calamari

\$10

FROM THE PAN

Prawn & Lobster Ravioli	\$42
Fresh ravioli filled with prawn & lobster in a creamy white wine & chive reduction tossed with prawn cutlets, topped with Grana Padano	
Curry of the day	\$34
See daily specials board for curry, served with rice, roti bread & a side salad	
Marinara Spaghetti	\$47
Selection of prawns, scallops, mussels, fish & calamari tossed in olives oil with cherry tomatoes, baby spinach & roasted garlic topped with Gran Padano (Napoli base on request)	
Chicken Spaghetti	\$33
Chicken, semi-dried tomatoes & onion in a creamy basil & cashew nut pesto reduction topped with Grana Padano	
Mushroom & Spinach Risotto (LG)	\$33
Slow roasted mixed mushrooms, garlic & baby spinach bound in a creamy Arborio rice topped with crumbled feta	

PIZZAS

*All on house-made pizza bases
Low Gluten base add \$4.50*

Cheese & Roasted Garlic	\$14
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	
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

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KIDS MENU

\$10

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 + \$6
150g Eye fillet (cooked to your liking) with chips

***Please note, Kids Steak is not included in Monday Kids Eat Free**

DESSERTS

Chocolate Mousse	\$15
House-made dark chocolate mousse served with double cream and strawberry	
Crème Brulee	\$15
Classic vanilla bean brulee served with double cream & strawberry	
Affogato	\$18.5
Vanilla ice cream served with a shot of espresso and your choice of liqueur (see bar staff for selections)	
Daily selection of cakes	\$10.5
served with ice cream	

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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	
Fish & Chips	\$24
See Chef's suggestions board for daily fish	
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	
Mushroom Risotto	\$24
Slow roasted mixed mushrooms, garlic & baby spinach bound in a creamy Arborio rice topped with crumbled feta	
Chicken Schnitzel or Parmigiana	\$24
Served with chips & salad or seasonal vegetables	
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	
Lambs Fry	\$24
Served with creamy mashed potato, bacon & gravy	
Huntland 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)

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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