

## THE WESTERNPORT

# Wine & Cocktails

## > WHITE WINE

<b>2019 Westernport White Semillon Sauvignon Blanc</b>	6.5	10.8	25.0
<i>Multi regional</i>			
<b>2017 Simpson Valley Sauvignon Blanc</b>	8.0	13.3	30.0
<i>Marlborough, NZ</i>			
<b>2017 Camelback Chardonnay</b>	8.5	14.0	35.0
<i>Sunbury, Vic</i>			
<b>2017 Terra Felix Pinot Grigio</b>	8.0	13.3	30.0
<i>Mornington Peninsula, Vic</i>			
<b>2017 Stone Dwellers Riesling</b>	9.0	15.0	38.0
<i>Avenel, Vic</i>			
<b>2019 Henschke Peggy's Hill Riesling</b>			38.0
<i>Eden Valley, SA</i>			
<b>2016 The Gurdies Winery Premium Chardonnay</b>			39.0
<i>Gippsland, Vic</i>			
<b>2017 Gippsland Wine Co Chardonnay</b>			48.0
<i>Loch, Vic</i>			
<b>2016 Giant Steps Sexton Vineyard Chardonnay</b>			75.0
<i>Yarra Valley, Vic</i>			
<b>2018 Oyster Bay Sauvignon Blanc</b>			33.5
<i>Marlborough, NZ</i>			
<b>2018 Purple Hen Sauvignon Blanc</b>			44.0
<i>Phillip Island, Vic</i>			
<b>2017 Bellvale Pinot Grigio</b>			36.0
<i>Gippsland, Vic</i>			
<b>2017 Gippsland Wine Co Riesling</b>			48.0
<i>Loch, Vic</i>			
<b>2018 Gippsland Wine Co Gewurztraminer</b>			49.0
<i>Loch, Vic</i>			

## > RED WINE

<b>2018 Westernport Red Cabernet Merlot</b>	6.5	10.8	25.0
<i>South Australia</i>			
<b>2018 Scotchmans Hill 'The Hill' Merlot</b>	8.0	13.3	30.0
<i>Drysdale, Vic</i>			
<b>2015 The Gurdies Winery Cabernet Sauvignon</b>	8.0	13.3	32.0
<i>Gippsland, Vic</i>			
<b>2018 Strata Shiraz</b>	8.0	13.3	30.0
<i>Heathcote, Vic</i>			
<b>2018 Camelback Pinot Noir</b>	8.5	14.0	31.0
<i>Sunbury, Vic</i>			
<b>2016 The Gurdies Winery Merlot</b>			35.0
<i>Gippsland, Vic</i>			
<b>2018 Bass River Pinot Noir</b>			38.0
<i>Gippsland, Vic</i>			
<b>2018 Dirty Three 'All the Dirts' Pinot Noir</b>			49.0
<i>Gippsland, Vic</i>			
<b>2016 Giant Steps Sexton Pinot Noir</b>			75.0
<i>Yarra Valley, Vic</i>			
<b>2017 Purple Hen Shiraz</b>			44.0
<i>Phillip Island, Vic</i>			
<b>2017 Lightfoot &amp; Sons Myrtle Point Shiraz</b>			45.0
<i>Gippsland, Vic</i>			
<b>2017 Pepperjack Shiraz</b>			48.0
<i>Barossa Valley, SA</i>			
<b>2015 Yalumba 'The Signature' Shiraz</b>			79.0
<i>Barossa Valley, SA</i>			
<b>2018 Taylor Made Malbec</b>			40.0
<i>Adelaide Hills, SA</i>			
<b>2015 Bonacchi Sangiovese Chianti Riserva</b>			50.0
<i>Tuscany, Italy</i>			

## > SPARKLING WINE

	150ml	250ml	Bottle
<b>NV Westernport Sparkling</b>	6.5		24.0
<i>South Australia</i>			
<b>2018 Wild Bouquet Moscato (sweet)</b>	7.0	11.5	28.0
<i>Avenel, Vic</i>			
<b>NV Yellow Piccolo (200ml)</b>			8.0
<i>Nuriootpa, SA</i>			
<b>T Gallant Spritzed Prosecco Can</b>		8.0	
<i>Mornington Peninsula, Vic</i>			
<b>NV Dal Zotto Prosecco</b>			38.0
<i>King Valley, Vic</i>			
<b>NV Jansz Cuvee</b>			46.0
<i>Tamar Valley, Tas</i>			
<b>2016 Bass River 1835 Sparkling Brut</b>			55.0
<i>Gippsland, Vic</i>			
<b>NV Veuve Clicquot Champagne</b>			140.0
<i>Champagne, France</i>			
<b>2018 Lightfoot Methode Traditionelle Chardonnay Pinot Noir</b>			54.0
<i>Gippsland, Vic</i>			

## > ROSÉ

	150ml	250ml	Bottle
<b>2019 Lightfoot &amp; Sons Rosé</b>	9.0	15.0	39.0
<i>Gippsland, Vic</i>			
<b>2017 Gippsland Wine Co Pinot Nouveau</b>			35.0
<i>Gippsland, Vic</i>			
<b>NV Dal Zotto Prosecco Rosé</b>			38.0
<i>King Valley, Vic</i>			
<b>NV Ginger Prince Sparkling Rosé</b>			38.0
<i>Nagambie, Vic</i>			
<b>2019 Jack &amp; Jill Pinot Noir Rosé</b>			39.0
<i>Bellarine Peninsula, Vic</i>			
<b>2019 Leftfield Rosé</b>			33.0
<i>Hawkes Bay, NZ</i>			

## > COCKTAILS

<b>Espresso Martini</b>	18.0
<i>Coffee, Kahlua, &amp; Vodka</i>	
<b>Aperol Spritz</b>	16.0
<i>Aperol, Sparkling Wine &amp; Soda</i>	
<b>Gin Fizz</b>	16.0
<i>Gin, Lemon Juice, Sugar &amp; Soda</i>	
<b>Old Fashioned</b>	18.0
<i>Whiskey, Bitters, Sugar &amp; a dash of water</i>	
<b>Negroni</b>	18.0
<i>Loch Gin, Campari &amp; Cinzano Rosso</i>	
<b>Westernport Sour</b>	18.0
<i>Whiskey or Fireball, Lemon Juice, Sugar Syrup, Bitters &amp; Egg White</i>	
<b>Moscow Mule</b>	16.0
<i>Vodka, Ginger Beer, Lime Juice</i>	

# THE WESTERNPORT

## Winter Menu

### > LIGHT MEALS

Soup of the Day.....	10.5
served with crusty bread	
Garlic Bread .....	7.5
add cheese.....	+ 1.5
House-made Dip .....	15.0
with Kite Haven olives & pita bread	
Salt & Pepper Calamari (GF) .....	15.0
w/ dill aioli	
Nachos (GF) (V) .....	16.5
Served with all the trimmings	
Add beans .....	+ 3.0
Add bolognaise .....	+ 5.0
Tasmanian Oysters (GF).... Natural (6) 19.0   (12) 34.0	
Kilpatrick (6) 20.0   (12) 36.0	
Fat chips (GFO) .....	9.0
with garlic aioli	

### > SIDES

Steamed Seasonal Veg .....	7.0
Mashed Potato .....	7.0
Garden Salad .....	7.0

### > KIDS (12 and Under)

Fish & Chips.....	10.0
Chicken Nuggets.....	10.0
Kids Bolognaise.....	10.0
Kids Calamari .....	10.0

### > SENIORS (On presentation of a seniors card)

Bangers & Mash .....	16.0
Fish & Chips.....	16.0
Vegetarian Lasagne .....	16.0

### > DESSERTS

Sticky Date Pudding served with ice cream .....	9.0
Old School Sundae with your choice of toppings .....	9.0

### > MAINS

Chicken Burger .....	22.0
Southern fried chicken, chipotle slaw, Swiss cheese & streaky bacon on a brioche bun, served with fat chips	
Vegan Burger (V).....	20.0
Vegan patty, caramelised onion, lettuce, tomato & pickle sauce on a wholemeal bun, served with fat chips	
Chicken Parma*.....	25.5
Our best seller; house-crumbed breast fillet, shaved leg ham, house-made napoli & mozzarella	
Westernport Parma* .....	28.5
When a regular parma just isn't enough; house-crumbed breast fillet, bacon, napoli, guacamole, mozzarella, sweet chilli & sour cream	
Eggplant Parma* (V) .....	23.5
House-made napoli, bean mix, mozzarella & feta crumb	
Crispy Beer-battered Fish & Chips* .....	26.0
Locally caught flake, fat chips with dill mayo	
Salt & Pepper Calamari & Chips* (GFO) .....	25.0
Pineapple cut calamari with dill mayo	

*\*Served with chips. Salad or vegetables also available at no additional cost. Please specify when ordering.*

**Market Fish** – see specials board

Vegetarian Lasagne (V) .....	20.0
The ultimate comfort food, served with a fresh garden salad	
Beef Cheek (GF) .....	33.0
Slow cooked beef cheek in red wine with buttered greens and creamy mash	
Butter Chicken .....	25.0
Traditional Indian curry with spiced rice, roti & spiced yoghurt	
Seafood Marinara (GFO).....	28.0
Tiger prawns, calamari, scallops, mussels, cherry tomatoes, rocket, Napoli & parmesan	
Linguini Bolognaise (GF) .....	20.0
Rich house-made bolognaise	
Gippsland Grass-fed Porterhouse (350g).....	36.0
Char-grilled to your liking & accompanied by two of: chips, garden salad, mashed potato or seasonal veges	
Sauces: Port wine jus / mushroom / peppercorn / black truffle aioli	
Bangers & Mash (GF).....	26.0
House recipe beef sausages served with creamy mash, peas and red wine jus	
Ancient Grain Salad (GF) (V) .....	23.0
Spinach, red quinoa, lentils, pumpkin seeds, sweet potato, toasted almonds, coriander and cumin vinaigrette & pomegranate molasses yoghurt	
Add chicken .....	+ 5.0
Caesar Salad (GFO) .....	19.5
The old classic	
Add chicken .....	+ 5.0

(V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Optional  
Please order and pay at the bistro counter. Don't forget to quote your table number  
Please note due to the nature of our kitchen cross-contamination can occur with allergens  
A 10% surcharge applies on public holidays. We apologise.