STARTERS / TO SHARE

SOUP OF THE DAY 12.0
Served with toasted bread

GARLIC BREAD *(V)* 11.0
(Add cheese + 2.0)

NACHOS *(GF, V)* 21.0
Served with all the trimmings
(Add chilli con carne + 6.0)

FAT CHIPS *(V, VGNO)* 11.0
With house-made aioli

WEDGES *(V, VGNO)* 12.5
With sweet chilli & sour cream

WESTERNPORT HONEY SOY CHICKEN 17.5
Drumettes, sticky honey soy sauce, sesame, spring onions

GIPPSLAND PORK BELLY *(GF, DFO)* 19.0
Slow cooked in apple stock & aromatic spices, parsnip puree, apple relish

GARLIC PRAWN SAGANAKI *(GFO, DFO)* 19.0
Sauteed prawn cutlets, passata, fetta, toasted sourdough

SPICED CALAMARI *(GF)* 16.0
Lemon pepper, with aioli & lemon

BASS STRAIT SCALLOP AU GRATIN *(GF, DFO)* 21.0
Seared scallops in shell, prosciutto crumb, cauliflower puree

OYSTERS *(GF) (Friday, Saturday & Sunday)* **HALF / FULL**
Natural, with lemon 22.0 / 38.0
Kilpatrick, with bacon & worcestershire sauce 24.0 / 40.0

SALADS

WARM THAI BEEF SALAD *(GF)* 28.0
Slow cooked beef, crunchy wombok, carrot, cucumber, heirloom tomato, capsicum, rice noodles, coriander, mint, shallots, nam jim

ROAST PUMPKIN & MIXED GRAIN SALAD *(V, GF, DFO)* 23.0
Roast pumpkin, feta, crispy chickpeas, mixed grains and dressed spinach
(Add calamari / falafel + 6.0)

KIDS

12yo and under only please

PASTA NAPOLI 13.0
CHICKEN NUGGETS * 13.5
KIDS FISH * 13.5
KIDS PARMA * 13.5
** Served with chips. Salad / Veg upon request.*
Kids meals served with free jelly cup.

MAINS

MARKET FISH POA
See our specials board

LOCALLY CAUGHT FISH & CHIPS (DF, GFO) 29.0
Beer battered gummy, served with chips, salad & house made tartare

SPICED CALAMARI (GF) 28.0
Calamari served with chips, salad, tartare & lemon

SEAFOOD SPAGHETTI 36.0
Assorted local seafood, garlic herb oil, cherry tomatoes, chilli & lemon

SOUTHERN RANGES LAMB SHANK (DFO, GF) 35.0
Braised in red wine sauce, creamy mashed potato, sauteed seasonal greens & a rich red wine jus

GIPPSLAND BEEF BRISKET (DFO, GF) 36.0
Beef bourguignon, slow cooked in beef bone broth, mirepoix vegetables, mushroom, streaky bacon, creamy mashed potato

WILD MUSHROOM GNOCCHI (V) 32.0
Medley of wild mushrooms, creamy garlic butter sauce, truffle oil

CURRY OF THE DAY 28.5
See our specials board
(Add roti + 4.0)

CAULIFLOWER STEAK (VGN, GF) 28.0
Grilled Cajun cauliflower steak, hummus, crispy kale, roasted chickpeas, salsa verde

PARMAS

CHICKEN PARMA 29.0
Crumbed chicken breast, sugo, ham, mozzarella cheese with chips & salad or seasonal vegetables

WESTY PARMA 30.5
Chicken parma topped with guacamole, sour cream & sweet chilli sauce with chips & salad or seasonal vegetables

VEGAN PARMA *(VGN)* 27.0
Plant based schnitzel, sugo & vegan cheese, served with chips & salad or seasonal vegetables

Schnitzel available upon request

EGGPLANT PARMA *(V, GFO, VGFO)* 28.0
Bean mix, sugo, mozzarella & feta crumb with chips & salad or seasonal vegetables

FROM THE CHAR-GRILL

300g SOUTHERN RANGES SCOTCH FILLET 46.5
Served with chips & salad or seasonal vegetables

300g SOUTHERN RANGES PORTERHOUSE 44.0
Served with chips & salad or seasonal vegetables

(Add gravy / peppercorn sauce / mushroom sauce / garlic butter)

BURGERS

AMERICAN BEEF BURGER 26.0
Gippsland beef, double cheese, lettuce, tomato, house made burger sauce, McClure's pickles, served on a milk bun with chips

VEGAN SCHNITZEL BURGER (VGN) 25.0
Plant-based schnitzel, lettuce, tomato & McClure's pickles with vegan chipotle sauce on a potato bun with chips

SIDES

Salad / Seasonal vegetables / Beer battered chips / Creamy mash 8.0

DESSERT

STICKY DATE PUDDING 12.0
Served with vanilla ice cream & butterscotch sauce

CITRUS TART 12.0
Served with vanilla ice cream

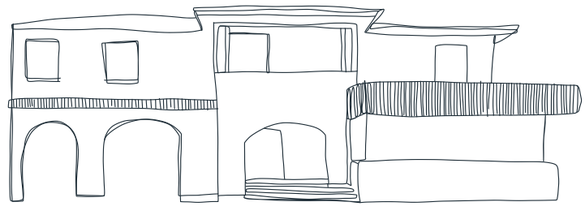
AFFOGATO 16.0
Double shot espresso, vanilla bean ice cream & house liqueur

FOUR-LEGGED

PAWSECCO 15.0
Zero alcohol, dog friendly wine

PAW BLONDE 12.0
Zero alcohol, dog friendly beer

PIGS EAR 4.0
DOG ICE CREAM 6.5
DOGGY BISCUIT 3.0



(GF) Gluten Free | (GFO) Gluten Free Option on request | (VGN) Vegan | (VGNO) Vegan Option | (V) Vegetarian | (DF) Dairy Free | (DFO) Dairy Free Option

PLEASE ORDER AND PAY AT THE BISTRO, AND DON'T FORGET YOUR TABLE NUMBER.

CROSS-CONTAMINATION CAN OCCUR WITH ALLERGENS, PLEASE NOTIFY STAFF OF ANY ALLERGIES AND WE WILL DO OUR BEST TO ACCOMMODATE.

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.

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WHITE

	150ml	250ml	Bottle
2021 WESTERNPORT WHITE SEMILLON SAUVIGNON BLANC South Australia	8.0	12.0	30.0
2022 LAWSON'S DRY HILLS SAUVIGNON BLANC Marlborough, New Zealand	9.5	14.5	37.0
2021 PHILLIP ISLAND WINERY CHARDONNAY Phillip Island, Victoria	10.0	15.0	39.0
2022 TERRA FELIX PINOT GRIGIO Mornington Peninsula, Victoria	9.0	14.0	36.0
2022 HEASTON ESTATE RIESLING The Gurdies, Victoria	10.0	15.0	39.0
2022 PIZZINI RIESLING King Valley, Victoria			38.0
2019 STONE DWELLERS RIESLING Strathbogie Ranges, Victoria			38.0
2022 GIPPSLAND WINE COMPANY RIESLING Loch, Victoria			48.0
2023 FRENCH ISLAND PINOT GRIGIO French Island, Victoria			44.0
2022 BELLVALE PINOT GRIGIO Gippsland, Victoria			36.0
2018 CAMELBACK CHARDONNAY Sunbury, Victoria			39.0
2021 THE GURDIES ORCHARD LABEL CHARDONNAY Gippsland, Victoria			39.0
2020 GIPPSLAND WINE COMPANY CHARDONNAY Loch, Victoria			48.0
2020 MEDHURST ESTATE CHARDONNAY Yarra Valley, Victoria			56.0
2022 DIRTY 3 'ALL THE DIRTS' CHARDONNAY Inverloch, Victoria			59.0
2020 GIPPSLAND WINE COMPANY FUME BLANC Loch, Victoria			48.0
2022 OYSTER BAY SAUVIGNON BLANC Marlborough, New Zealand			33.5
2022 PURPLE HEN SAUVIGNON BLANC Phillip Island, Victoria			46.0

RED

	150ml	250ml	Bottle
2019 WESTERNPORT RED CABERNET MERLOT South Australia	8.0	12.0	30.0
2022 ROUND TWO SINGLE VINEYARD MERLOT Barossa Valley, South Australia	9.5	14.0	39.0
2021 BLOODY GOOD PINOT Gippsland, Victoria	11.0	16.0	44.0
2021 THE GURDIES WINERY CABERNET SAUVIGNON Gippsland, Victoria	10.0	15.0	38.0
2021 PHILLIP ISLAND WINERY '6 FOOT & OFFSHORE' SHIRAZ Phillip Island, Victoria	12.0	16.0	48.0
2021 PURPLE HEN CABERNET SAUVIGNON Phillip Island, Victoria			48.0
2021 BASS RIVER PINOT NOIR Gippsland, Victoria			38.0
2021 PURPLE HEN SHIRAZ Phillip Island, Victoria			44.0
2021 LIGHTFOOT & SONS MYRTLE POINT SHIRAZ Gippsland, Victoria			45.0
2021 PEPPERJACK SHIRAZ Barossa Valley, South Australia			48.0
2016 YALUMBA 'THE SIGNATURE' SHIRAZ Barossa Valley, South Australia			79.0
2021 TAYLOR MADE MALBEC Adelaide Hills, South Australia			40.0

SPARKLING & SWEET

	150ml	250ml	Bottle
NV WESTERNPORT SPARKLING South Australia	8.0		30.0
NV DAL ZOTTO PROSECCO King Valley, Victoria	10.0		40.0
NV PHILLIP ISLAND WINERY MOSCATO Phillip Island, Victoria	9.0		36.0
NV YELLOW PICCOLO (200ml) Nurioopta, South Australia			8.0
2020 LIGHTFOOT SPARKLING SHIRAZ Gippsland, Victoria			68.0
NV JANSZ CUVEE Tamar Valley, Tasmania			46.0
2018 BASS RIVER 1835 SPARKLING BRUT Gippsland, Victoria			55.0
2015 LIGHTFOOT SPARKLING Gippsland, Victoria			54.0

NV PIPER-HEIDSIECK CHAMPAGNE Champagne, France	95.0
NV VEUVE CLICQUOT CHAMPAGNE Champagne, France	140.0

ROSÉ

	150ml	250ml	Bottle
2022 LIGHTFOOT & SONS ROSÉ Gippsland, Victoria	9.5	15.0	39.0
2022 PORT PHILLIP ESTATE 'SALASSO' ROSÉ Mornington Peninsula, Victoria			49.0
2019 SCOTCHMANS HILL 'JACK & JILL ROSÉ Bellarine, Victoria			39.0
2017 GIPPSLAND WINE COMPANY PINOT NOUVEAU Loch, Victoria			35.0

COCKTAILS

	Glass	Carafe
PEACH BELLINI A taste of summer, seasonal fruits		25.0
BIZARRO SPRITZ Bizarro, Dal Zotto Prosecco, Orange Spritz	18.0	
BOLIVIAN MULE Agwa, Ginger Beer, Lime	21.0	
COCONUT - CHILLI MARGARITA 1800 Coconut Tequila, Lime, Chilli	21.0	
ESPRESSO MARTINI Kahlua, Vodka, Espresso	21.0	
SPICY PALOMA Blanco Tequila, Grapefruit, Lime, Chilli	21.0	
SPIKED CALIMOCHO Vodka, Cab Sauv, Lemon, Coke	21.0	
THE LOVEBUG Vodka, White Chocolate, Passionfruit, Lemon	21.0	
VIEUX-CARRÈ Rye Bourbon, Dom Benedectine, St. Remy, Sweet Vermouth, Bitters	21.0	
WESTY MAI-TAI Bacardi, Sailor Jerry, Lime, Orange & Pineapple Juice	21.0	
YUZU MOJITO Yuzu Sake, Havana Club 3YO, Lime, Mint, Soda	21.0	
YUZU SAKE SOUR Yuzu Sake, Lemon, Egg White	21.0	

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