



LOBBY LOUNGE


THE WESTIN
MELBOURNE

LUNCH AND DINNER MENU

Snacks & Starters

MOUNT ZERO OLIVES (GF, VG) 10
Citrus and Fennel oil


MEZZE AND CHAR-GRILLED FLATBREAD (VG) 22
Babaganoush, mint labneh, hummus and Iranian Shirazi

NATIVE OYSTERS (GF)  Eat Well 5.5 EACH
With Chardonnay vinegar
(served by the half dozen)

GREAT OCEAN DUCKS LIVER PARFAIT 21
White chocolate and sage crust, toasted brioche

HEIRLOOM TOMATO & COMPRESSED WATERMELON SALAD (VG)  Eat Well 22
Cold pressed tomato basil broth, plant based coconut bacon, herb oil
Add That's Amore Buffalo mozzarella (V) (additional) 8

CHIPS & DIP 16
Corn chips , Crème fraiche, salmon roe

HIRAMASA KING FISH CEVICHE  Eat Well 26
Pea flower and palm jaggery leche de tigre, kewpie mayo, candied walnuts, chilli oil, yuzu boba, chervil

CLOUDY BAY DIAMOND SHELL CLAMS (CD) (SERVED FROM 5PM)  Eat Well 26
Braised with Black Garlic Koji Emulsion

GRILLED NEW CALEDONIA BLUE PRAWNS (SERVED FROM 5PM) 28
3 pieces - kombu, garlic herb butter

GF • GLUTEN FREE V • VEGETARIAN VG • VEGAN CD • CONTAINS DAIRY H • HALAL

Menu is subject to change due to seasonal availability of some items. If you have an allergy or intolerance, please advise an associate and assess your own level of risk before dining. Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredients can be made.

All Day Sandwiches

KOREAN CRAB AND KIMCHI SLIDER

24

3 pieces - Pickled Blue swimmer crab, chilli mayo, fried shallots

CULTIV. ATE PITA POCKETS (V) Eat Well

30

Grilled carrot, date and thyme pattie, garlic aioli, lettuce, tomato
Served with thick chips or green salad

AVOCADO WRAP (V) Eat Well

24

With kale, baby spinach, carrot, cranberry and mayonnaise

Add poached turkey (additional)

6

Served with thick chips or green salad

THE WESTIN CLUB SANDWICH

32

With free-range chicken, bacon, tomato, lettuce, fried free-range egg,
mayonnaise

Served with thick chips or green salad

DOUBLE WAGYU CHEESEBURGER

32

Fullblood Wagyu beef patties, cheddar, tomato, lettuce, grilled onion, milk bun
and the Chef's special burger sauce

Served with thick chips or green salad

GF • GLUTEN FREE

V • VEGETARIAN

VG • VEGAN

CD • CONTAINS DAIRY

H • HALAL

Menu is subject to change due to seasonal availability of some items. If you have an allergy or intolerance, please advise an associate and assess your own level of risk before dining. Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredients can be made.

Between Breads

Served from 11 AM to 5 PM

Please allow 10 minutes of time for a jaffle

BEEF JAFFLE

22

Pulled Gippsland braised beef cheeks, smokey bbq sauce, aged pecorino cheese melt, caramelised onions, white bread, vegemite aioli

HAM AND CHEESE JAFFLE (CD)

22

Black Forest Smokehouse prager ham, truffle, sourdough, mozzarella

CHICKEN TIKKA POCKETS

32

Smokey chicken tikka with grilled peppers, caramelized onions and toum
Served with thick chips or green salad

Mains

SNAIL'S PACE ROASTED PUMPKIN (V, GF, CN) Eat Well

26

Avocado, ricotta, popped quinoa, quince syrup, hazelnuts, snow peas shoots

PAN-FRIED BARRAMUNDI Eat Well

42

With pickled daikon and fennel salad, soy and yuzu dressing, charred broccolini

GIPPSLAND O'CONNOR PASTURE FED 250G SCOTCH FILLET STEAK BMS 2-4, (GF, H) (SERVED FROM 5PM)

58

With grilled confit garlic, vine-ripened tomatoes, Westin Café de Paris butter and red wine jus

SLOW-ROASTED LAMB SHOULDER (GF, H) (SERVED FROM 5PM)

48

With Lebanese tarator, saffron cauliflower, pistachio dukkha, currants and herb salad

BATTER-FRIED FISH

28

With chips, tartare sauce and lemon

GF • GLUTEN FREE

V • VEGETARIAN

VG • VEGAN

CD • CONTAINS DAIRY

H • HALAL

Menu is subject to change due to seasonal availability of some items. If you have an allergy or intolerance, please advise an associate and assess your own level of risk before dining. Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredients can be made.

Sides

MIXED LEAF (V, GF)

Cherry tomato, cucumber, and pickled onions with honey sumac

12

POTATO CHIPS (V)

With vinegar and wattle seed salt, garlic dip

12

WAFFLE FRIES (V)

With sour cream and sweet chilli sauce

12

ROASTED HEIRLOOM CARROTS (GF, V)

Maple, spiced nut crumble, smoked fetta

12

Sharing

CHEESE BOARD

Three artisanal cheese selection from Australian cheese famers

Served with lavosh, homemade-spiced fruit bread crisps, chutney, and quince

36

CHARCUTERIE PLATTER

With assorted cured meats, pickles, chutney, and char-grilled sourdough

32

VEGAN CHEESE BOARD (VG)

Selection of hand-crafted plant and nut-based cheese from Australian farmers

Served lavosh, home-made, chutney and quince

36

GF • GLUTEN FREE

V • VEGETARIAN

VG • VEGAN

CD • CONTAINS DAIRY

H • HALAL

Menu is subject to change due to seasonal availability of some items. If you have an allergy or intolerance, please advise an associate and assess your own level of risk before dining. Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredients can be made.

Eat Well Menu

Our Westin Eat Well Menu offers a selection of nutritious dishes, handcrafted by our Chef with guests' well-being in mind. From flexible portion sizes to mindfully selected ingredients, this special menu offers a variety of healthier choices to help you eat well.

NATIVE OYSTERS (GF) ☞ Eat Well **5.5 EACH**
With chardonnay vinegar
(Minimum order half dozen or 1 dozen)

CULTIV. ATE PITA POCKETS (V) ☞ Eat Well **20 / 30**
Carrot, date and thyme pattie, garlic aioli, lettuce, tomato
Served with thick chips or green salad

HIRAMASA KING FISH CEVICHE ☞ Eat Well **16 / 26**
Pea flower and palm jaggery leche de tigre, kewpie mayo, candied walnuts,
chilli oil, yuzu boba, micro coriander

HEIRLOOM TOMATO & COMPRESSED WATERMELON SALAD (VG) ☞ Eat Well **14 / 22**
With Lebanese tarator, saffron cauliflower, pistachio dukkha, currants and herb
salad
Add That's Amore Buffalo mozzarella (V) (additional) **8**

AVOCADO WRAP (V) ☞ Eat Well **18 / 24**
With kale, baby spinach, carrot, cranberry and mayonnaise

PAN FRIED BARRAMUNDI ☞ Eat Well **30 / 42**
With pickled daikon and fennel salad, soy and yuzu dressing, charred broccolini

GF - GLUTEN FREE V - VEGETARIAN VG - VEGAN CD - CONTAINS DAIRY H - HALAL

Menu is subject to change due to seasonal availability of some items. If you have an allergy or intolerance, please advise an associate and assess your own level of risk before dining. Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredients can be made.

Dessert

MANGO AND RED HILL LAVENDER CHEESECAKE (GF, CD) With mango sorbet	21
TRIPLE CHOCOLATE FUDGE CAKE SLICE WITH HAZELNUT (CD, CN) With Victorian sour cherry gelato	21
COCONUT, AVO AND PISTACHIO POPSICLE (CD, CN) With white chocolate crust	21
WARM COFFEE PECAN PUDDING (CN, CD) With butterscotch sauce	21
PLANT-BASED ALMOND AND BLUEBERRY TRIFLE (CN, VG)	21
DEVONSHIRE TEA AND SCONES (V) Vanilla and seasonal tea scones served with fresh cream, berry preserve Your choice of coffee or Jing Tea herbal infusions	19
GELATO (PER SCOOP) Please ask our team about the flavours of the day.	8

GF • GLUTEN FREE V • VEGETARIAN VG • VEGAN CD • CONTAINS DAIRY H • HALAL

Menu is subject to change due to seasonal availability of some items. If you have an allergy or intolerance, please advise an associate and assess your own level of risk before dining. Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredients can be made.

BEVERAGES

By the bottle

Champagne

Moët & Chandon Brut Imperial NV 170
Épernay, France

Krug Grande Cuvée NV 550
Reims, France

Louis Roederer Brut Premier NV 195
Reims, France

Veuve Cliquot Brut NV 210
Reims, France

Billecart-Salmon Brut Réserve NV 190
Mareuil-Sur-Ay, France

Champagne Rosé

Moët Chandon Brut Rosé NV 185
Épernay, France

Vintage Champagne

Bollinger La Grande Année 500
Ay, France

Dom Pérignon 575
Épernay, France

Louis Roederer Cristal 550
Reims, France

Sparkling Wine

Chandon NV Sparkling Brut 75
Yarra Valley, Victoria

Chandon Cuvée Riche 130
Yarra Valley, Victoria

Santa & D'Sas Prosecco 60
King Valley, Victoria

Sparkling Rosé

Jansz Premium Rosé NV 75
Regional Blend, Tasmania

Chandon Brut Rosé 75
Yarra Valley, Victoria

Pinot Grigio/Gris/Fiano

St Brioc Fiano 60
McLaren Vale, South Australia

Mr Mick's 55
Limestone Coast, South Australia

Lt Vespa 65
King Valley, Victoria

Leura Park 70
Geelong, Victoria

Riesling

Kanta Riesling 70
Adelaide Hills, South Australia

Laurenz Gruner Veltliner 70
Kamptal, Austria

Bird in Hand Honeysuckle Riesling 65
Adelaide Hills, South Australia

Brand's Laira 80
Clare Valley, South Australia

Elgee Park 70
Mornington Peninsula, Victoria

Sauvignon Blanc

Tohu 70
Marlborough, New Zealand

Bellbrae Estate 75
Geelong, Victoria

The Paper Nautilus 105
Marlborough, New Zealand

Little Goat Creek 80
Marlborough, New Zealand

Chardonnay

Bullant Chardonnay 50
Langhorne Creek, South Australia

Devil's Corner 60
Apslawn, Tasmania

Elgee Park 75
Mornington Peninsula, Victoria

Shaw + Smith M3 110
Adelaide Hills, South Australia

Rob Dolan White Label Chardonnay 70
Yarra Valley, Victoria

William Fevre Petit Chablis 90
Burgundy, France White

Moonstruck Moscato 55
Regional Blend, Australia

Rosé

Bouchard Aine et Fils Rosé 65
Vin de France, France

Jack and Jill Pinot Noir Rosé 70
Bellarine Peninsula, Victoria

Pinot Noir

Tamar Ridge 80
Rosevears, Tasmania

Lightfoot & Sons Myrtle 75
Gippsland, Victoria

Elgee Park 100
Mornington Peninsula, Victoria

The Prince 60
Regional Victoria, Australia

Ata Rangi Crimson 100
Martinborough, New Zealand

Helens Hill Long Walk 80
Yarra Valley, Victoria

Merlot

JJ Hahn Stelzer 65
Barossa Valley, South Australia

Thomas Goss 55
McLaren Vale, South Australia

Red Varieties

Edenflo Eden Valley Syrah 100
Eden Valley, South Australia

**Barossa Valley Estate
Grenache Shiraz Mourvèdre** 75
Barossa Valley, South Australia

Rob Dolan Sangiovese 80
Yarra Valley, Victoria

**Guigal Côtes du Rhône
Grenache Shiraz Mourvèdre** 70
Rhône, France

**John Duval Plexus Shiraz
Grenache Mourvèdre** 110
Barossa Valley, South Australia

Henry Frost Sangiovese 80
Bellarine Peninsula, Victoria

Cabernet Sauvignon

Lake Breeze 65
Langhorne Creek, South Australia

Langmeil The Blacksmith 75
Barossa Valley, South Australia

Bowen Estate Cabernet Sauvignon 85

Coonawarra, South Australia

2019, Penfolds Bin 389 255

Barossa Valley, South Australia

2015, Penfolds Bin 407 245

Regional Blend, Australia

Shiraz

D'Arenberg Footbolt 60

McLaren Vale, South Australia

Langmeil Valley Floor 75

Barossa Valley, South Australia

Kay Brothers Basket Pressed Shiraz 92

McLaren Vale, South Australia

Henschke Hill of Grace 950

Eden Valley, South Australia

1997, Penfolds Grange 950

Regional Blend, Australia

2011, Penfolds Grange 1,300

Regional Blend, Australia

2012, Penfolds Grange 1,400

Regional Blend, Australia

2016, Penfolds RWT 460

Barossa Valley, South Australia

Dessert Wine

Sam Miranda Late Harvest 70

Petit Maseng
King Valley, Victoria

De Bortoli Noble One 78

Botryis Semillon
Bilbul, New South Wales

Vasse Felix Cane Cut Semillon 60

Margaret River, Western Australia

Crafted Cocktails

Signature Espresso Martini 22

Vodka, Kahlúa, Frangelico, coffee

White Chocolate Martini 20

Vodka, crème de cacao, cream

Westin Mule 20

Vodka, raspberry vinegar, lime juice, ginger beer

Dragon Fruit Margarita 22

Tequila, Cointreau, lime juice, home-made dragon fruit syrup

**Please ask our bar team to mix up your favourite classic.*

SPIRITS

Vodka

Absolut 12

Belvedere 12

Grey Goose 15

Ketel One 15

Tito's 14

Gin

Beefeater 12

Four Pillars 16

Patient Wolf 16

Archie Rose 15

Monkey 47 16

Hendrick's 16

Tanqueray No. 10 15

Plymouth/Plymouth Sloe Gin 14/15

Bombay Sapphire 12

Blended Whisky/Whisky

Chivas Regal 12/18 years old 12/16

Chivas Regal 25 years old 50

Naked Grouse 12

Johnnie Walker Black Label 12

Johnnie Walker Blue Label 40

Jameson	12
Gospel Solera	14

Single Malt

Ardbeg <i>10 years old</i>	14
Ardberg Uigeadail	19
Caol Ila <i>12 years old</i>	20
Connemara	16
Auchentoshan Three Wood	18
Oban <i>14 years old</i>	18
Talisker <i>10 years old</i>	15
Laphroaig <i>10 years old</i>	16
Starward Two-fold Double Grain	14
Hakushu	20
Lagavulin <i>16 years old</i>	20
Aberlour <i>12/18 years old</i>	14/42
Glenlivet <i>12/15 years old</i>	14/18
Glenlivet <i>18/21 years old</i>	25/45
Glenlivet <i>25 years old</i>	90
Glenfiddich <i>12/15 years old</i>	12/20
Glenfiddich <i>18 years old</i>	25
Glenmorangie <i>10 years old</i>	13
Macallan <i>12 years old</i>	16
Glenmorangie <i>18 years old</i>	23
Highland Park <i>12 years old</i>	15
Bruichladdich The Classic Laddie	17

Bourbon/ Sour Mash

Jim Beam	12
Jack Daniel's	12
Maker's Mark	14
Woodford Reserve	14
Basil Hayden's	15
Rittenden Rye	17

Rum

Bacardi	12
Captain Morgan White Rum	12
Bundaberg	10
Appletons Estate	12
Kraken	15
Plantation	12

Cognac

Martell VSOP	14
Martell Cordon Bleu	40
Martell XO	42
Hennessy XO	38
Hennessy Paradis	90
Rémy Martin Louis XIII	325

Fortified Wines

Penfolds Grandfather Port	20
Galway Pipe	15
Campbells Muscat	14

Apéritif/Liqueur

Pernod/Ricard/Ouzo/Sambuca	11
Lillet/Noilly Prat	10
Martini Bianco/Rosso	10
Pimms No. 1	12
Averna/Montenegro	11/10
Campari/Aperol	12
Grand Marnier/Cointreau	12
Dom Bénédicte	12
Amaretto	11
Drambuie	10
Frangelico/Baileys/Kahlúa	10
Limoncello	10
Chambord	12

Beer

Crown	11
Furphy	11
Coopers Pale Ale	11
Moo Brew Dark	13
Coldstream Cider	11
Corona	11
Peroni	12
Asahi	11
Guinness	14
Great Northern Zero (Alcohol-free)	9.50
Heineken 0.0 (Alcohol-free)	10.50

NON-ALCOHOLIC BEVERAGES

Coffee

Espresso Coffee	6.5
Iced Coffee	9

Hot Chocolate

Belgian Hot Chocolate	8
------------------------------	----------

Tea

Iced Tea	9
Loose Leaf Organic Jing Tea	8
White Peony White Tea	8
Jade Sword Green Tea	8
Jasmine Pearls	8
Vintage Imperial Pu'er	8
Jing English Breakfast	8
Jing Earl Grey	8
Second Flush Darjeeling	8
Whole Peppermint Leaf	8
Chamomile Flowers	8
Whole Blackcurrant & Hibiscus	8
Lemongrass and Ginger	8

Juices

Orange, Apple, Pineapple	7
Cranberry, Tomato	

Fresh Juice Of The Day	12
Please ask an associate for our daily made-to-order options.	

Soft Drink

Capi Varieties	6.50
Yuzu, Ginger Beer, Blood Orange	

Pepsi, Pepsi Max, 7up, Ginger Ale	5
--	----------



Instagram

FOLLOW @WESTINMELBOURNE ON INSTAGRAM

Stay connected with us to enjoy weekly content updates and stories.



E-Newsletter

SUBSCRIBE TO OUR E-NEWSLETTER

Be amongst the first to know about special events and offers at The Westin Melbourne.