



LOBBY LOUNGE

THE WESTIN
MELBOURNE

Snacks & Starters

NATIVE OYSTERS <i>gf</i> 	42
Half a dozen sustainably sourced farmed oysters served with strawberry verjuice 🐚 Origin: Sustainable - Australia	
MOUNT ZERO OLIVES <i>Vgfh</i>	14
Citrus and fennel oil	
PAN-FRIED HALLOUMI <i>Vcd cn</i>	28
Served with pickled kumquats, cherry tomatoes, quince syrup and pistachios	
MEZZE & CHARGRILLED FLATBREAD <i>V cd</i>	26
Babaganoush, labneh, hummus	
CRUMBED LASAGNE CROQUETTES <i>Vcd</i> 	29
Panko crumb, grilled vegetables, smokey tomato relish, parmesan	
SMOKED CHICKEN CAESAR SAN CHOY BAO <i>cd h</i> 	28
With Parmesan, sourdough crumb and pickled white anchovies	
KING SALMON CRUDO <i>gf</i> 	32
Sustainably raised salmon, Granny Smith apple, coconut leche de tigre, pickled red onion, avruga, ginger kafir lime boba, herb oil 🐚 Origin: International	
HEIRLOOM TOMATO AND BEETROOT SALAD <i>vg</i> 	27
Plant based saffron aioli, coconut bacon, black olive dust, EVOO Add: Stracciatella <i>cd</i>	8
GLAZED PORK TACOS (2 pieces) <i>p</i>	28
Braised darling downs free range pork, slaw, english mustard vinaigrette, flour tortilla	
POUTINE BOLOGNESE <i>cd</i>	28
Fries, beef bolognese, parmesan, sour cream (Gluten free option available)	

V vegetarian | *gf* gluten free | *cd* contains dairy | *vg* plant based | *p* contains pork | *h* Halal | *cn* contains nuts

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. If you have any concerns regarding food allergies, please alert our friendly server prior to ordering.

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All Day Dining

AVOCADO WRAP *V cd*

With carrot, kale, spinach and parmesan aioli

Add: poached turkey *h*

Served with thick chips or green salad

28

6

CLUB SANDWICH *p*

Filling of free-range chicken, carrot, spring onion and mayonnaise, with bacon, tomato, lettuce and fried egg

(Gluten free option available)

36

DOUBLE WAGYU CHEESEBURGER *h cd*

Full blood Wagyu beef patties, cheddar, tomato, lettuce, grilled onion, served on a sesame milk bun with chef's special burger sauce

Served with thick chips or green salad

(Gluten free option available)

36

GRILLED CHICKEN BURGER *h cd cn*

Bulgogi style grilled free range chicken, caramelized white kimchi, lettuce, sesame, aioli, served on a sesame milk bun

Served with thick chips or green salad

(Gluten free option available)

36

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Mains

- PERI PERI PUMPKIN BOWL** *V gf cn*  **32**
Roasted butternut squash, tofu, quinoa tabbouleh, slaw, mango vinaigrette,
plant-based sesame dressing, spiced cashew and almond dukkah
- PAN FRIED HUMPTY DOO BARRAMUNDI** *h gf*  **46**
Sustainably sourced fish served with daikon, pickled ginger and fennel salad,
soy and yuzu dressing, charred broccolini
🐟 Origin: Australia
- PRAWN AND LOBSTER RAVIOLI** *cd* **38**
Served with sustainably sourced prawns, chilli, garlic, basil and white wine cream
🐟 Origin: Mixed
- VICTORIAN BEER BATTERED FISH** *h* **34**
Sustainable market fish, served with chips, tartare sauce, and lemon
🐟 Origin: Australia
- HAM AND CHEESE JAFFLE** *cd p* **24**
Prager ham, truffle, mozzarella, maple mustard aioli
(Served from 11 AM to 5 PM)

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Sharing

CHEESE BOARD *V cd* **38**
Three artisanal cheese selection from Australian cheese farmers (40g each).
Served with lavosh, homemade spiced fruit bread crisps and quince.

CHARCUTERIE PLATTER *p* **34**
With assorted cured meats, pickles and char-grilled sourdough

Sides

MIXED GREEN SALAD *V gf* **12**
With honey mustard vinaigrette

POTATO CHIPS *V* **14**
With smoked paprika and vinegar salt

WAFFLE FRIES *V cd* **14**
With sour cream and sweet chilli sauce

GRILLED BROCCOLINI *V cd gf* **16**
With truffle butter

GRILLED SOURDOUGH BREAD *V* **8**
Extra virgin olive oil

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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. All dishes in the Eat Well Menu can be prepared in half portions except the ones marked *

NATIVE OYSTERS *gf*

42

Half a dozen sustainably sourced farmed oysters served with strawberry verjuice

Origin: Sustainable - Australia

AVOCADO WRAP *V cd*

28 / 20

With carrot, kale, spinach and parmesan aioli

Add: poached turkey *h*

6

GRILLED CHICKEN BURGER *h cd cn*

36

Bulgogi style grilled free range chicken, caramelized white kimchi, lettuce, sesame, aioli, served on a sesame milk bun

Served with thick chips or green salad

(Gluten free option available)

KING SALMON CRUDO* *gf*

32

Sustainably raised salmon, Granny smith apple, coconut leche de tigre, pickled red onion, avruga, ginger kafir lime boba, herb oil

Origin: International

HEIRLOOM TOMATO AND BEETROOT SALAD *vg*

27

Plant based saffron aioli, coconut bacon, black olive dust, EVOO

Add: Stracciatella *cd*

8

SMOKED CHICKEN CAESAR SAN CHOY BAO *cd h*

27 / 20

With Parmesan, sourdough crumb and pickled white anchovies

PERI PERI PUMPKIN BOWL *Vg gf cn*

32

Roasted butternut squash, tofu, quinoa tabbouleh, slaw, mango vinaigrette, plant-based sesame dressing, spiced cashew and almond dukkah

PAN FRIED HUMPTY DOO BARRAMUNDI *h gf*

46

Sustainably sourced fish served with daikon, pickled ginger and fennel salad, soy and yuzu dressing, charred broccolini

Origin: Australia

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Dessert

SALTED CARAMEL SEMIFREDDO <i>gf cd cn</i> Fig, nuts, warm caramel glaze, orange gel	22
VALRHONA TRIPLE CHOCOLATE FUDGE CAKE SLICE WITH HAZLENUT <i>cd cn</i> Victorian cherry gelato	22
TRES LECHES TRIFLE <i>vg cn</i> Plant based cream, rosewater, sustainable dark chocolate, nuts	22
LEMON MERINGUE BRULEE <i>cd</i> Baked lemon curd, short bread crisp, torched meringue	22
DEVONSHIRE TEA AND SCONES <i>V</i> Traditional scones served with fresh cream, berry preserve and your choice of either coffee or loose leaf herbal infusions	20
GELATO (8oz Cup) Please ask our team about the flavour of the day	12

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BEVERAGES

By the bottle

Champagne

MOËT & CHANDON BRUT IMPERIAL NV Épernay, France	185
KRUG GRANDE CUVÉE NV Reims, France	750
RUINART BLANC DE BLANCS NV Reims, France	390
LOUIS ROEDERER BRUT PREMIER NV Reims, France	220
VEUVE CLICQUOT BRUT NV Reims, France	220
BILLECART-SALMON BRUT RÉSERVE NV Mareuil-Sur-Ay, France	210
AYALA BRUT Aÿ, France	185

Champagne Rosé

MOËT CHANDON BRUT ROSÉ NV Épernay, France	220
RUINART ROSÉ NV Reims, France	390

Vintage Champagne

BOLLINGER LA GRANDE ANNÉE Aÿ, France	600
DOM PÉRIGNON Épernay, France	650
LOUIS ROEDERER CRISTAL Reims, France	750

Sparkling Wine

CHANDON NV SPARKLING BRUT Yarra Valley, Victoria	85
ZONZO ESTATE PROSECCO Yarra Valley, Victoria	65
ROB DOLAN BLACK LABEL BLANC DE BLANC Yarra Valley, Victoria	75

Sparkling Rosé

JANSZ PREMIUM ROSÉ NV Regional Blend, Tasmania	85
CHANDON BRUT ROSÉ Yarra Valley, Victoria	75
VARICHON & CLERC PRIVELEGE ROSÉ NV Savoie, France	65

White Varieties

CORTE MOSCHINA SOAVE Veneto, Italy	85
MR. MICK PINOT GRIGIO Limestone Coast, South Australia	60
LITTLE VESPA PINOT GRIGIO King Valley, Victoria	65
MANDOLETO PINOT GRIGIO Veneto, Italy	60
TIM ADAMS PINOT GRIS Clare Valley, South Australia	70
GUSTAVE LORENTZ PINOT BLANC CLASSIQUE 'L'AMI DES CRUSTACÉS' Alsace, France	80
STEP-BY-STEP MOSCATO Regional Blend, South Australia	55

Riesling

SKILLY RIESLING Clare Valley, South Australia	65
KANTA RIESLING Adelaide Hills, South Australia	90
ELGEE PARK Mornington Peninsula, Victoria	75

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Sauvignon Blanc

WHISPERING CLOUDS SAUVIGNON BLANC	60
Marlborough, New Zealand	
TOHU	70
Marlborough, New Zealand	
BELLBRAE ESTATE	75
Geelong, Victoria	
CLOUDY BAY SAUVIGNON BLANC	115
Marlborough, New Zealand	
THE PAPER NAUTILUS	105
Marlborough, New Zealand	
LITTLE GOAT CREEK	75
Marlborough, New Zealand	

Chardonnay

BULLANT CHARDONNAY	65
Langhorne Creek, South Australia	
ZONZO ESTATE	75
Yarra Valley, Australia	
CLAIRAULT	70
Margaret River, Western Australia	
SHAW + SMITH M3	115
Adelaide Hills, South Australia	
MANIA	80
Regional Blend, Tasmania	
ROB DOLAN BLACK LABEL CHARDONNAY	95
Yarra Valley, Victoria	
WILLIAM FEVRE PETIT CHABLIS	120
Burgundy, France White	

Rosé

CHATEAU MINUTY PRESTIGE ROSÉ	85
Côtes du Provence, France	
ADELINE ROSÉ	60
Aude Valley, France	
JACK AND JILL PINOT NOIR ROSÉ	70
Bellarine Peninsula, Victoria	

Pinot Noir

TAMAR RIDGE	75
Rosevears, Tasmania	
LIGHTFOOT & SONS MYRTLE	80
Gippsland, Victoria	
ROBIN BROCKETT SWINBURN VINEYARD	100
Bellarine Peninsula, Victoria	
THE PRINCE	70
Regional Victoria, Australia	
ATA RANGI CRIMSON	110
Martinborough, New Zealand	
ZONZO ESTATE	75
Yarra Valley, Victoria	

Merlot

JJ HAHN STELZER	65
Barossa Valley, South Australia	
MT AVOCA ESTATE MERLOT	75
Pyrenees, Victoria	

Red Varieties

BAROSSA VALLEY ESTATE GRENACHE SHIRAZ MOURVÈDRE	75
Barossa Valley, South Australia	
PETER LEHMANN HILL & VALLEY TEMPRANILLO	65
Barossa Valley, South Australia	
HOLLICK TANNERY BLOCK CABERNET MERLOT	70
Coonawarra, South Australia	
GUIGAL CÔTES DU RHÔNE GRENACHE SHIRAZ MOURVÈDRE	70
Rhône, France	
JOHN DUVAL PLEXUS SHIRAZ GRENACHE MOURVÈDRE	110
Barossa Valley, South Australia	
ZONZO ESTATE	80
Yarra Valley, Australia	
IL PALAZZO CHIANTI	65
Tuscany, Italy	
PENFOLDS BIN 389	255
Barossa Valley, South Australia	
HENSCHKE 'THE ROSE GROWER' NEBBIOLO	140
Eden Valley, South Australia	

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Cabernet Sauvignon

HALLEY & LEX Margaret River, Western Australia	70
LANGMEIL THE BLACKSMITH Barossa Valley, South Australia	80
BOWEN ESTATE CABERNET SAUVIGNON Coonawarra, South Australia	85
PENFOLDS CELLAR RESERVE CABERNET SAUVIGNON McLaren Vale, South Australia	145
PENFOLDS BIN 407 Regional Blend, Australia	245

Shiraz

LANEWAY SHIRAZ Central Victoria	60
LANGMEIL VALLEY FLOOR Barossa Valley, South Australia	80
MOUNT LANGI GHIRAN VINE ROAD SHIRAZ Grampians, Victoria	80
KAY BROTHERS BASKET PRESSED SHIRAZ McLaren Vale, South Australia	82
BELLBRAE ESTATE 'BELLS' SYRAH Geelong, Victoria	105
HENSCHKE 'HENRY'S SEVEN' SHIRAZ Regional Barossa, South Australia	115
TAHBILK ESTATE SHIRAZ Nagambie Lakes, Victoria	70
PETER LEHMANN VSV 'HURN' SHIRAZ Barossa Valley, South Australia	120
PENFOLDS BIN 28 Regional Blend, Australia	150
PENFOLDS RWT Barossa Valley, South Australia	460

Dessert Wine

VASSE FELIX CANE CUT SEMILLON Margaret River, Western Australia	
DE BORTOLI NOBLE ONE BOTRYIS SEMILLON Bilbul, New South Wales	78

SPIRITS

Vodka

ABSOLUT	14
BELVEDERE	14
GREY GOOSE	16
KETEL ONE	16
TITO'S	16
VANSETTER	16

Gin

BEEFEATER	14
GALLIVANTER	15
FOUR PILLARS	16
ROCKY JONES	14
ARCHIE ROSE	16
MONKEY 47	17
HENDRICK'S	16
TANQUERY NO. 10	18
TANQUERY	16
PLYMOUTH/PLYMOUTH SLOE GIN	16
KI NO BI	19
BOMBAY SAPPHIRE	14

Blended Whisky/Whisky

CHIVAS REGAL 12/18 years old	14/18
CHIVAS REGAL 25 years old	50
NAKED GROUSE	14
JOHNNIE WALKER BLACK LABEL	14
JOHNNIE WALKER BLUE LABEL	40
JAMESON	12
CANADIAN CLUB	14
GOSPEL SOLERA	16
DEWARS	14

Tequila

OLMECA REPOSADO	14
DON JULIO BLANCO	16
PATRON SILVER	16

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Single Malt

ARBEG 10yearsold	16
ARBEG UIGEDAIL	19
CAOL ILA 12 years old	20
CONNEMARA AUCHENTOSHAN THREE WOOD	18
OBAN 14 years old	18
TALISKER 10 years old	16
LAPHROAIG 10 years old	16
STARWARD TWO-FOLD DOUBLE GRAIN	14
STARWARD SOLERA	20
HAKUSHU	20
LAGAVULIN 16 years old	20
ABERLOUR 12/18 years old	14/42
GLENLIVET 12/15 years old	15/20
GLENLIVET 18 years old	25
GLENLIVET 25 years old	90
GLENFIDDICH 12/15 years old	16/20
GLENFIDDICH 18 years old	25
GLENMORANGIE 10 years old	14
GLEMORANGIE 18 years old	23
MACALLAN 12 years old	16
MACALLAN 18 years old	55
HIGHLAND PARK 12 years old	15
BRUICHLADDICH THE CLASSIC LADDIE	17
ABERFELDY 12 years old	17

Bourbon/Sour Mash

JIM BEAM	12
JACK DANIEL'S	16
MAKER'S MARK	16
WOODFORD RESERVE	16
BASIL HAYDEN'S	16
RITTENHOUSE RYE	18

Rum

BACARDI	12
CAPTAIN MORGAN SPICED RUM	12
BUNDABERG	12
APPLETONS ESTATE	14
KRAKEN	16
PLANTATION	14
BARCARDI CARTA ORA	16

Cognac

MARTELL VSOP	16
MARTELL CORDON BLEU	40
MARTELL XO	42
HENNESSY XO	38
HENNESSY PARADIS	90
RÉMY MARTIN LOUIS XIII	325

Fortified Wines

PENFOLDSGRANDFATHERPORT	20
GALWAY PIPE	16
DEBORTOLI SHOW LIQUEUR MUSCAT	15

Apéritif/Liqueur

PERNOD/RICARD/OUZO/SAMBUCA	11
LILLET/NOILLY PRAT	12
MARTINI BIANCO/ROSSO	10
PIMMS NO. 1	12
AVERNA/MONTENEGRO	12
CAMPARI/APEROL	12
GRAND MARNIER/COINTREAU	14
DOM BÉNÉDICTINE	14
AMARETTO	14
DRAMBUIE	12
FRANGELICO/BAILEYS/KAHLÚA	12
LIMONCELLO	14
CHAMBORD	14

Beer/Cider

CROWN	11
FURPHY	11
JAMES SQUIRE 150 LASHES PALE ALE	12
LITTLE CREATURES PALE ALE	13
WHITE RABBIT DARK ALE	14
CIDER	14
KOSCIUSZKO PALE ALE	13
PERONI	12
HAHN ULTRA LOW CARB	11
ASAHI	12
GUINNESS	15
JAMES SQUIRE 0.0 (Alcohol-free)	10.5
HEINEKEN 0.0 (Alcohol-free)	10.5

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NON-ALCOHOLIC BEVERAGES

Coffee

ESPRESSO COFFEE	7
Short black, short macchiato, piccolo	
CAFÉ LATTE, LONG BLACK, FLAT WHITE, MOCHA, CAPPUCINO, LONG MACCHIATO, DOUBLE ESPRESSO, DECAFFEINATED	8
Make it a large portion	+1
ICED COFFEE	9
CHAI LATTE	7
MATCHA LATTE HOT/ COLD	8/10

Hot Chocolate

BELGIAN HOT CHOCOLATE	8
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Tea

ICED TEA	9
SENCHA GREEN	8
ENGLISH BREAKFAST	8
IMPERIAL EARL GREY	8
JASMINE	8
PEPPERMINT	8
CHAMOMILE FLOWERS	8
LEMONGRASS AND GINGER	8

Soft Drink

CAPI VARIETIES	7.5
Yuzu, Ginger Beer, Blood Orange	
PEPSI, PEPSI MAX, 7UP, GINGER ALE TONIC, LEMONADE, LEMON LIME BITTERS	6.5

Mineral Water

STILL OR SPARKLING WATER 500ML	7.5
STILL OR SPARKLING WATER 1 LITRE	12

Juices

ORANGE, APPLE, PINEAPPLE CRANBERRY, TOMATO, GRAPEFRUIT	9
FRESH BY THE JUICERY	17
FRESH WATERMELON JUICE BLEND with coconut water, cucumber, mint	
FRESH ORANGE JUICE BLEND with grapefruit, lemon	
FRESH PINEAPPLE JUICE BLEND with lime, cucumber, mint	
BANANA & PEANUT BUTTER SMOOTHIE with almond milk, cacao, cacao nibs	
STRAWBERRY SMOOTHIE with grapefruit, powder, vanilla, chia seeds, almond milk	
MAKE YOUR OWN: apple, celery, carrot, ginger, lemon, cucumber, orange	
COLD PRESSED JUICES (GF, V)	17
Locally sourced 300ml juice bottles	
IGNITE Kale, spinach, apple, cucumber, celery, lettuce, lemon and ginger	
RESTORE Organic carrot, pineapple, celery, turmeric and lemon	
FOCUS Organic apple, raspberry, passionfruit and rhubarb	

Milkshakes

PLEASE ASK OUR TEAM FOR TODAY'S SPECIALTY	15
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