



LOBBY LOUNGE

THE WESTIN
MELBOURNE

Snacks & Starters

NATIVE OYSTERS (GF) 🌱 Eat Well With chardonnay vinegar	36.00 per half dozen
MOUNT ZERO OLIVES (GF, VG) Citrus and fennel oil	10
CHIPS & DIP (GF, CD) Corn chips, crème fraiche, salmon roe	18
MEZZE & CHARGRILLED FLATBREAD (V, CD) Babaganoush, mint labneh, hummus and Iranian Shirazi	22
GREAT OCEAN ROAD DUCKS LIVER PARFAIT (H, CD) White chocolate and sage crust, toasted brioche	21
HIRAMASA KING FISH CEVICHE (GF) 🌱 Eat Well Pea flower and palm jaggery leche de tigre, Kewpie mayo, puffed wild rice, chilli, yuzu boba, chervil	28
HEIRLOOM TOMATO & COMPRESSED WATERMELON SALAD (VG) 🌱 Eat Well Cold pressed tomato basil broth, plant based coconut bacon, herb oil (VG) Add: Buffalo mozzarella (V)	22 8
FREE RANGE CHARGRILLED CHICKEN AND LEEKS (CD, GF, H) 🌱 Eat Well Braised with black garlic and koji emulsion	26
GRILLED NEW CALEDONIA BLUE PRAWNS (GF, CD) served from 5.00pm 3 pieces, kombu, garlic herb butter	28

GF • GLUTEN FREE
CN • CONTAINS NUTS

V • VEGETARIAN

VG • VEGAN

H • HALAL

CD • CONTAINS DAIRY

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Please note a surcharge of 10% applies on Sundays and a surcharge of 15% applies on Public Holidays.

All Day Sandwiches

KOREAN CRAB AND KIMCHI SLIDER

3 pieces, pickled blue swimmer crab, chilli mayo, fried shallots

24

PITA POCKETS (V) Eat Well

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

30

AVOCADO WRAP (V) Eat Well

With kale, baby spinach, carrot, cranberry and mayonnaise
Add poached turkey
Served with thick chips or green salad

24

6

THE WESTIN CLUB SANDWICH (H, P)

Free-range chicken and mayonnaise mix, with bacon, tomato, lettuce, and fried egg
Served with thick chips or green salad

32

DOUBLE WAGYU CHEESEBURGER (H, CD)

Full blood Wagyu beef patties, cheddar, tomato, lettuce, grilled onion, milk bun & chef's special burger sauce
Served with thick chips or green salad

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Between Breads

Served from 11 AM to 5 PM

- AUSSIE BEEF JAFFLE (CD, H)** 22
Pulled Gippsland braised beef cheeks, smokey BBQ sauce, aged pecorino cheese melt, caramelized onions, sour dough, Vegemite aioli
- HAM AND CHEESE JAFFLE (CD)** 22
Prager ham, truffle, mozzarella, sourdough, maple mustard aioli

Mains

- SNAIL'S PACE ROASTED PUMPKIN (V, GF, CN, CD)** 28
Avocado, ricotta, popped quinoa, quince syrup, hazelnuts, snow peas shoots
- PAN-FRIED BARRAMUNDI (H)** 44
With pickled daikon and fennel salad, soy and yuzu dressing, charred broccolini
- GIPPSLAND PASTURE FED 250 GMS SCOTCH FILLET STEAK BMS 2-4 (GF, H, CD)** 58
With grilled confit garlic, vine-ripened tomatoes, Westin café de Paris butter and red wine jus
- SLOW ROASTED MT .LEURA LAMB SHOULDER (GF, H)** 48
With Lebanese tarator, saffron cauliflower, pistachio dukkha, currants and herb salad
- BATTERED FLAT HEAD (H)** 28
With chips, tartare sauce and lemon

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Sharing

- CHEESE BOARD (V, CD)** 36
Three artisanal cheese selections from Australian cheese farmers
Served with lavosh, homemade-spiced fruit bread crisps, chutney, and quince
- CHARCUTERIE PLATTER** 32
With assorted cured meats, pickles, chutney, and char-grilled sourdough
- VEGAN CHEESE BOARD (VG)** 36
Selection of hand-crafted plant and nut-based cheese from Australian farmers
Served with lavosh, home-made chutney and quince

Sides

- MIXED LEAF (V, GF)** 12
Cherry tomato, cucumber, and pickled onions with honey sumac
- POTATO CHIPS (V)** 12
With vinegar and wattle seed salt, garlic dip
- WAFFLE FRIES (V, CD)** 12
With sour cream and sweet chilli sauce
- ROASTED HEIRLOOM CARROTS (GF, V, CD)** 12
Maple glaze, spiced nut crumble, smoked fetta
- PAN-FRIED CAVOLO NERO (CD, GF)** 12
With Tuscan style anchovy, king chilli, garlic oil, toasted coconut & parmigiano reggiano

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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)* 🌿 Eat Well **36.00 per half dozen**
With chardonnay vinegar

AVOCADO WRAP (V) 🌿 Eat Well **24 / 20**
With kale, baby spinach, carrot, cranberry and mayonnaise
Add poached turkey **6**

PITA POCKETS (V) 🌿 Eat Well **30 / 20**
Carrot, date and thyme pattie, garlic aioli, lettuce, tomato
Served with green salad

HIRAMASA KING FISH CEVICHE* 🌿 Eat Well **28**
Pea flower and palm jaggery leche de tigre, kewpie mayo, puffed wild rice
chilli, yuzu boba, chervil

HEIRLOOM TOMATO & COMPRESSED WATERMELON SALAD (VG) 🌿 Eat Well **22 / 18**
Cold pressed tomato basil broth, plant based coconut bacon, herb oil
Add: Buffalo mozzarella (V) **8**

FREE RANGE CHARGRILLED CHICKEN AND LEEKS* (CD, H) 🌿 Eat Well **26**
Braised with black garlic koji Emulsion

SNAILS PACE ROASTED PUMPKIN* (V, GF, CN) 🌿 Eat Well **28**
Avocado, ricotta, popped quinoa, quince syrup, hazelnuts, snow peas shoot

PAN-FRIED BARRAMUNDI (H) 🌿 Eat Well **44 / 34**
With pickled daikon and fennel salad, soy and yuzu dressing, charred broccolini

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Dessert

MANGO AND RED HILL LAVENDER CHEESECAKE (GF, CD) Mango sorbet	21
VALRHONA TRIPLE CHOCOLATE FUDGE CAKE SLICE WITH HAZLENUT (CD, CN) Victorian sour cherry gelato	21
COCONUT, AVO AND PISTACHIO POPSICLE (CD, CN) White chocolate crust	21
PLANT-BASED ALMOND AND BLUEBERRY TRIFLE (CN, VG)	21
WARM COFFEE PECAN PUDDING (CN, CD) Butterscotch sauce	21
DEVONSHIRE TEA AND SCONES (V) Vanilla and seasonal scones served with fresh cream, berry preserve and your choice of either coffee or Jing Tea herbal infusions	20
GELATO (PER SCOOP) Please ask our team about the flavour of the day	8

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BEVERAGES

By the bottle

Champagne

Moët & Chandon Brut Imperial NV 185
Épernay, France

Krug Grande Cuvée NV 750
Reims, France

Louis Roederer Brut Premier NV 215
Reims, France

Veuve Cliquot Brut NV 220
Reims, France

Billecart-Salmon Brut Réserve NV 210
Mareuil-Sur-Ay, France

Ayala Brut 185
Aÿ, France

Champagne Rosé

Moët Chandon Brut Rosé NV 220
Épernay, France

Vintage Champagne

Bollinger La Grande Année 600
Ay, France

Dom Pérignon 650
Épernay, France

Louis Roederer Cristal 750
Reims, France

Sparkling Wine

Chandon NV Sparkling Brut 85
Yarra Valley, Victoria

Chandon Cuvée Riche 130
Yarra Valley, Victoria

Santa & D'Sas Prosecco 65
King Valley, Victoria

Sparkling Rosé

Jansz Premium Rosé NV 85
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 60
Limestone Coast, South Australia

Lt Vespa 65
King Valley, Victoria

Leura Park 70
Geelong, Victoria

Riesling

Skilly Riesling 65
Clare Valley, South Australia

Laurenz Gruner Veltliner 70
Kamptal, Austria

Bird in Hand Honeysuckle Riesling 80
Adelaide Hills, South Australia

Brand's Laira 80
Clare Valley, South Australia

Elgee Park 75
Mornington Peninsula, Victoria

Sauvignon Blanc

Tohu 70
Marlborough, New Zealand

Bellbrae Estate 75
Geelong, Victoria

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The Paper Nautilus 105
Marlborough, New Zealand

Little Goat Creek 75
Marlborough, New Zealand

Chardonnay

Bullant Chardonnay 60
Langhorne Creek, South Australia

Devil's Corner 65
Apslawn, Tasmania

Elgee Park 105
Mornington Peninsula, Victoria

Shaw + Smith M3 115
Adelaide Hills, South Australia

Rob Dolan White Label Chardonnay 85
Yarra Valley, Victoria

William Fevre Petit Chablis 120
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 75
Rosevears, Tasmania

Lightfoot & Sons Myrtle 80
Gippsland, Victoria

Elgee Park 130
Mornington Peninsula, Victoria

The Prince 70
Regional Victoria, Australia

Ata Rangi Crimson 110
Martinborough, New Zealand

Helens Hill Long Walk 82
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 70
Langhorne Creek, South Australia

Langmeil The Blacksmith 80
Barossa Valley, South Australia

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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 72
McLaren Vale, South Australia

Langmeil Valley Floor 80
Barossa Valley, South Australia

Kay Brothers Basket Pressed Shiraz 82
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

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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
Glemorangie <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 Bénédictine	12
Amaretto	11
Drambuie	10
Frangelico/Baileys/Kahlúa	10
Limoncello	10
Chambord	12

Beer/Cider

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

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NON-ALCOHOLIC BEVERAGES

Coffee

Espresso Coffee 6

Short black, short macchiato,
piccolo

Café latte, long black, flat white, 7

**mocha, cappuccino, long macchiato,
double espresso, decaffeinated**

Make it a large portion +1

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

Soft Drink

Capi Varieties 7

Yuzu, Ginger Beer, Blood Orange

Pepsi, Pepsi Max, 7up, Ginger Ale 5

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Juices

**Orange, Apple, Pineapple
Cranberry, Tomato** 7

FRESH BY THE JUICERY 16

Fresh Watermelon juice blend
with coconut water, cucumber, mint

Fresh Orange juice blend
with grapefruit, lemon blend

Mango Smoothie
with coconut milk, ginger, turmeric

Banana & Peanut Butter Smoothie
with almond milk, cacao, cacao nibs

Make your own:
apple, celery, carrot, ginger, lemon,
cucumber, orange

Please ask an associate for our daily
made-to-order options.

COLD PRESSED JUICES (GF, V) 14

Locally sourced 300 ml juice bottles

Green Apple And Celery
With pear, lemon and ginger

Valencia Orange

Beetroot And Green Apple
With ginger and lime

Watermelon & Apple
With strawberry and lime