



LOBBY LOUNGE

THE WESTIN
MELBOURNE

Snacks & Starters

NATIVE OYSTERS <i>gf</i> 	42
Half a dozen sustainably sourced farmed oysters served with strawberry verjuice	
MOUNT ZERO OLIVES <i>gf h</i>	14
Citrus and fennel oil	
PAN-FRIED HALLOUMI <i>V cd</i>	28
Served with pickled kumquats, cherry tomatoes, quince syrup and pistachios	
MEZZE & CHARGRILLED FLATBREAD <i>V</i>	26
Babaganoush, labneh, hummus	
CRUMBED LASAGNE CROQUETTES (4 pieces) <i>V cd</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	
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
PORK TOCINO TACOS (2 pieces) <i>V cn</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)	

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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 Sandwiches

AVOCADO WRAP <i>V</i> 	28
With carrot, kale, spinach and parmesan aioli	
Add: poached turkey <i>h</i>	6
<i>Served with thick chips or green salad</i>	
CLUB SANDWICH <i>p</i>	36
Filling of free-range chicken, carrot, spring onion and mayonnaise, with bacon, tomato, lettuce and fried egg	
<i>Served with thick chips or green salad</i>	
DOUBLE WAGYU CHEESEBURGER <i>h cd</i>	36
Full blood Wagyu beef patties, cheddar, tomato, lettuce, grilled onion, served on a sesame bun with chef's special burger sauce	
<i>Served with thick chips or green salad</i>	
<i>(Gluten free option available)</i>	
BULGOGI CHICKEN BURGER <i>h</i> 	36
Crumbed free range chicken, caramelized white kimchi, lettuce, aioli, served on a sesame bun	
<i>Served with thick chips or green salad</i>	
<i>(Gluten free option available)</i>	
HAM AND CHEESE JAFFLE <i>cd p</i>	24
Prager ham, truffle, mozzarella, maple mustard aioli	
<i>(Served from 11 AM to 5 PM)</i>	

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Mains

- PERI PERI PUMPKIN BOWL** *V gf cd 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*  **46**
Sustainably sourced fish served with daikon, pickled ginger and fennel salad, soy and yuzu dressing, charred broccolini
- GIPPSLAND PASTURE FED 250 GMS SCOTCH FILLET STEAK BMS 2-4** *gf h cd*  **64**
With grilled confit garlic, vine ripened tomatoes, Chef's special café de Paris butter and red wine jus
- PRAWN AND LOBSTER RAVIOLI** *cd* **38**
Served with sustainably sourced prawns, chilli, garlic, basil and white wine cream
- VICTORIAN BEER BATTERED FISH** *h* **34**
Sustainable market fish, served with chips, tartare sauce, and lemon

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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** *cd* **34**
With assorted cured meats, pickles and char-grilled sourdough

Sides

- MIXED LEAF 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* **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* <i>gf</i>	42.00
Half a dozen sustainably sourced farmed oysters served with strawberry verjuice	
AVOCADO WRAP <i>V</i>	28 / 20
With carrot, kale, spinach and parmesan aioli	
Add: poached turkey <i>h</i>	6
BULGOGI CHICKEN BURGER* <i>h</i>	36
Crumbed free range chicken, caramelized white kimchi, lettuce, aioli, served on a sesame bun	
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	
HEIRLOOM TOMATO AND BEETROOT SALAD <i>vg</i>	27/18
Plant based saffron aioli, coconut bacon, black olive dust, EVOO	
Add: Stracciatella <i>cd</i>	8
SMOKED CHICKEN CAESAR SAN CHOY BAO <i>cd h</i>	27/20
With Parmesan, sourdough crumb and pickled white anchovies	
PERI PERI PUMPKIN BOWL* <i>V gf cd cn</i>	32
Roasted butternut squash, tofu, quinoa tabbouleh, slaw, mango vinaigrette, plant-based sesame dressing, spiced cashew and almond dukkah.	
PAN FRIED HUMPTY DOO BARRAMUNDI <i>h</i>	46/36
Sustainably sourced fish served with daikon, pickled ginger and fennel salad, soy and yuzu dressing, charred broccolini	

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Dessert

SALTED CARAMEL SEMIFREDDO <i>gf cd cn</i> Burnt 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 LECHE TRIFLE <i>vg cn</i> Plant based cream, rose water, 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> Vanilla and seasonal 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	185
Épernay, France	
KRUG GRANDE CUVÉE NV	750
Reims, France	
RUINART BLANC DE BLANCS NV	390
Reims, France	
LOUIS ROEDERER BRUT PREMIER NV	220
Reims, France	
VEUVE CLICQUOT 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	
RUINART ROSÉ NV	390
Reims, 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	
ROB DOLAN BLACK LABEL BLANC DE BLANC	75
Yarra Valley, Victoria	

Sparkling Rosé

JANSZ PREMIUM ROSÉ NV	85
Regional Blend, Tasmania	
CHANDON BRUT ROSÉ	75
Yarra Valley, Victoria	

White Varieties

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

Riesling

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

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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	
DEVIL'S CORNER	65
Apslawn, Tasmania	
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	
HELENS HILL LONG WALK	82
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	
GUIGAL CÔTES DU RHÔNE GRENACHE SHIRAZ MOURVÈDRE	70
Rhône, France	
JOHN DUVAL PLEXUS SHIRAZ GRENACHE MOURVÈDRE	110
Barossa Valley, South 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	70
Margaret River, Western Australia	
LANGMEIL THE BLACKSMITH	80
Barossa Valley, South Australia	
BOWEN ESTATE CABERNET SAUVIGNON	85
Coonawarra, South Australia	
PENFOLDS CELLAR RESERVE CABERNET SAUVIGNON	145
McLaren Vale, South Australia	
PENFOLDS BIN 407	245
Regional Blend, Australia	

Shiraz

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

Dessert Wine

VASSE FELIX CANE CUT SEMILLON	60
Margaret River, Western Australia	
DE BORTOLI NOBLE ONE BOTRYIS SEMILLON	78
Billbul, New South Wales	

SPIRITS

Vodka

ABSOLUT	14
BELVEDERE	14
GREY GOOSE	16
KETEL ONE	15
TITO'S	15
VANSETTER	14

Gin

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

Blended Whisky/Whisky

CHIVAS REGAL 12/18 years old	14/17
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	14
DEWARS	14

Tequila

OLMECA REPOSADO	12
DON JULIO BLANCO	16
PATRON SILVER	16

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Single Malt

ARDBEG 10 years old	14
ARDBEG UIGEADAIL	19
CAOL ILA 12 years old	20
CONNEMARA	16
AUCHENTOSHAN THREE WOOD	18
OBAN 14 years old	18
TALISKER 10 years old	15
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	15/18
GLENLIVET 18/21 years old	25/45
GLENLIVET 25 years old	90
GLENFIDDICH 12/15 years old	14/20
GLENFIDDICH 18 years old	25
GLENMORANGIE 10 years old	14
MACALLAN 12 years old	16
GLEMORANGIE 18 years old	23
HIGHLAND PARK 12 years old	15
MACALLAN 18 years old	55
BRUICHLADDICH THE CLASSIC LADDIE	17
ABERFELDY 12 years old	17

Bourbon/Sour Mash

JIM BEAM	12
JACK DANIEL'S	14
MAKER'S MARK	15
WOODFORD RESERVE	15
BASIL HAYDEN'S	16
RITTENHOUSE RYE	17

Rum

BACARDI	12
CAPTAIN MORGAN SPICED RUM	12
BUNDEBERG	10
APPLETONS ESTATE	12
KRAKEN	15
PLANTATION	12
BARCARDI CARTA ORA	12

Cognac

MARTELL VSOP	16
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	16
DEBORTOLI SHOW LIQUEUR MUSCAT	15

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	14
DOM BÉNÉDICTINE	12
AMARETTO	14
DRAMBUIE	12
FRANGELICO/BAILEYS/KAHLÚA	10
LIMONCELLO	14
CHAMBORD	14

Beer/Cider

CROWN	11
FURPHY	11
JAMES SQUIRE 150 LASHES PALE ALE	12
COOPERS PALE ALE	12
WHITE RABBIT DARK ALE	14
CIDER	14
CORONA	14
PERONI	12
ASAHI	11
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
GREEN TEA	8
ENGLISH BREAKFAST	8
EARL GREY	8
DARJEELING	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 protein powder, vanilla, chia seeds, almond milk	
MAKE YOUR OWN:	
apple, celery, carrot, ginger, lemon, cucumber, orange	
COLD PRESSED JUICES (GF, V)	15
Locally sourced 300ml juice bottles	
GREEN APPLE AND CELERY	
with pear, lemon and ginger	
VALENCIA ORANGE	
BETROOT AND GREEN APPLE	
with ginger and lime	
WATERMELON & APPLE	
with strawberry and lime	

Milkshakes

PLEASE ASK OUR TEAM FOR TODAY'S SPECIALTY	15
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