

BRIDGE

# LOBBY LOUNGE

**THE WESTIN**  
MELBOURNE

# Snacks & Starters

<b>NATIVE OYSTERS</b> <i>gf</i> 	<b>42</b>
Half a dozen sustainably sourced farmed oysters served with chardonnay vinegar	
<b>MOUNT ZERO OLIVES</b> <i>gf h</i>	<b>11</b>
Citrus and fennel oil	
<b>CHIPS &amp; DIP</b> <i>gf cd</i>	<b>24</b>
Corn chips, crème fraiche, salmon roe	
<b>MEZZE &amp; CHARGRILLED FLATBREAD</b> <i>V</i>	<b>26</b>
Babaganoush, labneh, hummus and Iranian Shirazi	
<b>CHORIZO &amp; MANCHEGO CROQUETTES (3 pieces)</b> <i>cd p</i> 	<b>27</b>
Crate-free pork sausage, king edward potatoes	
<b>CHICKEN CAESAR SAN CHOY BAO</b> <i>cd h</i> 	<b>26</b>
With Parmesan, sourdough crumb and pickled white anchovies	
<b>HIRAMASA KING FISH CEVICHE</b> <i>gf</i> 	<b>28</b>
Sustainably sourced king fish served with pea flower and palm jaggery leche de tigre, Kewpie mayo, puffed wild rice, yuzu boba, chilli and chervil	
<b>HEIRLOOM TOMATO AND ORANGE SALAD</b> <i>vg</i> 	<b>26</b>
Plant-based sumac mayo, asparagus curls and coconut bacon	
Add: Buffalo mozzarella	<b>8</b>
<b>BATTERED CAULIFLOWER</b> <i>V cn</i>	<b>26</b>
Lotus stem, gochujung glaze, crushed cashews and coriander	
<b>POUTINE BOLOGNESE</b> <i>cd h</i>	<b>26</b>
Fries, beef bolognese, parmesan, creme fraiche (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** *V*  **27**  
With carrot, kale, spinach and parmesan aioli  
Add: poached turkey **6**  
*Served with thick chips or green salad*
- CLUB SANDWICH** *p* **34**  
Filling of free-range chicken, carrot, spring onion and mayonnaise, with bacon, tomato, lettuce and fried egg
- DOUBLE WAGYU CHEESEBURGER** *h cd* **34**  
Full blood Wagyu beef patties, cheddar, tomato, lettuce, grilled onion, served on a bun with chef's special burger sauce  
*Served with thick chips or green salad*
- SHITAKE BURGER** *V cd*  **32**  
Forest mushroom and brown rice patties, cheddar, tomato, lettuce, grilled onion, served on a charcoal bun with 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

- TANDOORI CHICKEN JAFFLE** *cd h* **26**  
Roasted peppers, caramelized onion, mozzarella on sourdough, kewpie mayonnaise
- HAM AND CHEESE JAFFLE** *cd p* **22**  
Prager ham, truffle, mozzarella, sourdough, maple mustard aioli

## 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 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*  **62**  
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* **32**  
Sustainable market fish, served with chips, rosella 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, chutney, and quince.

## **CHARCUTERIE PLATTER** *cd* 32

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

# Sides

## **MIXED LEAF SALAD** *V gf* 12

With honey and lemon myrtle vinaigrette

## **POTATO CHIPS** *V* 12

With smoked paprika and vinegar salt

## **WAFFLE FRIES** *V cd* 12

With sour cream and sweet chilli sauce

## **GRILLED BROCCOLINI** *V cd gf cn* 14

Lemongrass and chilli butter, honey smoked almonds, puffed quinoa

## **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*  **42.00**  
Half a dozen sustainably sourced farmed oysters served with chardonnay vinegar


**AVOCADO WRAP** *V*  **27 / 20**  
With carrot, kale, spinach and parmesan aioli  
Add: poached turkey **6**

**SHITAKE BURGER\*** *V cd*  **32**  
Forest mushroom and brown rice patties, cheddar, tomato, lettuce, grilled onion, served on a charcoal bun with Chef's special burger sauce

**HIRAMASA KING FISH CEVICHE\*** *gf*  **28**  
Sustainably sourced king fish served with pea flower and palm jaggery leche de tigre, Kewpie mayo, puffed wild rice, yuzu boba, chilli and chervil

**HEIRLOOM TOMATO AND ORANGE SALAD** *vg*  **26/18**  
Plant-based sumac mayo, asparagus curls and coconut bacon  
Add: Buffalo mozzarella **8**

**CHICKEN CAESAR SAN CHOY BAO** *cd h*  **26/20**  
With Parmesan, sourdough crumb and pickled white anchovies

**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*  **46/36**  
Sustainably sourced fish served with pickled daikon and fennel salad, soy and yuzu dressing, charred broccolini

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# Dessert

<b>RASPBERRY LAMINGTON</b> <i>gf cd</i> Raspberry Geraldton wax compote, Madagascar vanilla cream fraiche, freeze dried raspberry, strawberry and cream gelato	<b>24</b>
<b>VALRHONA TRIPLE CHOCOLATE FUDGE CAKE SLICE WITH HAZLENUT</b> <i>cd cn</i> Victorian sour cherry gelato	<b>22</b>
<b>PLANT BASED CARAMEL CUSTARD PUDDING</b> <i>vg</i> Soy milk, coconut cream, light salted caramel, vanilla orange coulis	<b>24</b>
<b>PINA COLADA CHEESECAKE</b> <i>gf cd cn p</i> Coconut cream-cheese mousse, Malibu rum, pineapple salsa, almond and coconut sable, coconut gelato	<b>24</b>
<b>DEVONSHIRE TEA AND SCONES</b> <i>V</i> Vanilla and seasonal scones served with fresh cream, berry preserve and your choice of either coffee or loose leaf herbal infusions	<b>22</b>
<b>GELATO (PER SCOOP)</b> Please ask our team about the flavour of the day	<b>8</b>

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## BEVERAGES

By the bottle

### Champagne

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

### Champagne Rosé

<b>MOËT CHANDON BRUT ROSÉ NV</b>	220
Épernay, France	
<b>RUIART ROSÉ NV</b>	390
Reims, France	

### Vintage Champagne

<b>BOLLINGER LA GRANDE ANNÉE</b>	600
Ay, France	
<b>DOM PÉRIGNON</b>	650
Épernay, France	
<b>LOUIS ROEDERER CRISTAL</b>	750
Reims, France	

### Sparkling Wine

<b>CHANDON NV SPARKLING BRUT</b>	85
Yarra Valley, Victoria	
<b>CHANDON CUVÉE RICHE</b>	130
Yarra Valley, Victoria	
<b>SANTA &amp; D'SAS PROSECCO</b>	65
King Valley, Victoria	
<b>ROB DOLAN BLACK LABEL BLANC DE BLANC</b>	75
Yarra Valley, Victoria	

### Sparkling Rosé

<b>JANSZ PREMIUM ROSÉ NV</b>	85
Regional Blend, Tasmania	
<b>CHANDON BRUT ROSÉ</b>	75
Yarra Valley, Victoria	

### White Varieties

<b>ST BRIOCI FIANO</b>	60
McLaren Vale, South Australia	
<b>MR. MICK PINOT GRIGIO</b>	60
Limestone Coast, South Australia	
<b>LITTLE VESPA PINOT GRIGIO</b>	65
King Valley, Victoria	
<b>TIM ADAMS PINOT GRIS</b>	70
Clare Valley, South Australia	
<b>MOONSTRUCK MOSCATO</b>	55
Regional Blend, Australia	

### Riesling

<b>SKILLY RIESLING</b>	65
Clare Valley, South Australia	
<b>LAURENZ GRUNER VELTLINER</b>	70
Kamptal, Austria	
<b>BIRD IN HAND HONEYSUCKLE RIESLING</b>	80
Adelaide Hills, South Australia	
<b>KANTA RIESLING</b>	90
Adelaide Hills, South Australia	
<b>ELGEE PARK</b>	75
Mornington Peninsula, Victoria	

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## Sauvignon Blanc

<b>TOHU</b>	70
Marlborough, New Zealand	
<b>BELLBRAE ESTATE</b>	75
Geelong, Victoria	
<b>CLOUDY BAY SAUVIGNON BLANC</b>	115
Marlborough, New Zealand	
<b>THE PAPER NAUTILUS</b>	105
Marlborough, New Zealand	
<b>LITTLE GOAT CREEK</b>	75
Marlborough, New Zealand	

## Chardonnay

<b>BULLANT CHARDONNAY</b>	60
Langhorne Creek, South Australia	
<b>DEVIL'S CORNER</b>	65
Apslawn, Tasmania	
<b>ELGEE PARK</b>	105
Mornington Peninsula, Victoria	
<b>SHAW + SMITH M3</b>	115
Adelaide Hills, South Australia	
<b>ROB DOLAN WHITE LABEL CHARDONNAY</b>	85
Yarra Valley, Victoria	
<b>ROB DOLAN BLACK LABEL CHARDONNAY</b>	95
Yarra Valley, Victoria	
<b>WILLIAM FEVRE PETIT CHABLIS</b>	120
Burgundy, France White	

## Rosé

<b>CHATEAU MINUTY PRESTIGE ROSÉ</b>	85
Côtes du Provence, France	
<b>BOUCHARD AINE ET FILS ROSÉ</b>	65
Vin de France, France	
<b>JACK AND JILL PINOT NOIR ROSÉ</b>	70
Bellarine Peninsula, Victoria	

## Pinot Noir

<b>TAMAR RIDGE</b>	75
Rosevears, Tasmania	
<b>LIGHTFOOT &amp; SONS MYRTLE</b>	80
Gippsland, Victoria	
<b>ELGEE PARK</b>	130
Mornington Peninsula, Victoria	
<b>THE PRINCE</b>	70
Regional Victoria, Australia	
<b>ATA RANGI CRIMSON</b>	110
Martinborough, New Zealand	
<b>HELENS HILL LONG WALK</b>	82
Yarra Valley, Victoria	

## Merlot

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

## Red Varieties

<b>EDENFLO EDEN VALLEY SYRAH</b>	100
Eden Valley, South Australia	
<b>BAROSSA VALLEY ESTATE GRENACHE SHIRAZ MOURVÈDRE</b>	75
Barossa Valley, South Australia	
<b>PETER LEHMANN HILL &amp; VALLEY TEMPRANILLO</b>	65
Barossa Valley, South Australia	
<b>GUIGAL CÔTES DU RHÔNE GRENACHE SHIRAZ MOURVÈDRE</b>	70
Rhône, France	
<b>JOHN DUVAL PLEXUS SHIRAZ GRENACHE MOURVÈDRE</b>	110
Barossa Valley, South Australia	
<b>HENRY FROST SANGIOVESE</b>	80
Bellarine Peninsula, Victoria	
<b>2019, PENFOLDS BIN 389</b>	255
Barossa Valley, South Australia	
<b>HENSCHKE 'THE ROSE GROWER' NEBBIOLO</b>	140
Eden Valley, South Australia	

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## Cabernet Sauvignon

<b>LAKE BREEZE</b>	70
Langhorne Creek, South Australia	
<b>LANGMEIL THE BLACKSMITH</b>	80
Barossa Valley, South Australia	
<b>BOWEN ESTATE CABERNET SAUVIGNON</b>	85
Coonawarra, South Australia	
<b>PENFOLDS CELLAR RESERVE CABERNET SAUVIGNON</b>	145
McLaren Vale, South Australia	
<b>2015, PENFOLDS BIN 407</b>	245
Regional Blend, Australia	

## Shiraz

<b>D'ARENBERG FOOTBOLT</b>	72
McLaren Vale, South Australia	
<b>LANGMEIL VALLEY FLOOR</b>	80
Barossa Valley, South Australia	
<b>KAY BROTHERS BASKET PRESSED SHIRAZ</b>	82
McLaren Vale, South Australia	
<b>HENSCHKE 'HENRY'S SEVEN' SHIRAZ</b>	115
Regional Barossa, South Australia	
<b>PETER LEHMANN VSV 'HURN' SHIRAZ</b>	120
Barossa Valley, South Australia	
<b>2021, PENFOLDS BIN 28</b>	150
Regional Blend, Australia	
<b>2016, PENFOLDS RWT</b>	460
Barossa Valley, South Australia	

## Dessert Wine

<b>SAM MIRANDA LATE HARVEST PETIT MASENG</b>	70
King Valley, Victoria	
<b>DE BORTOLI NOBLE ONE BOTRYIS SEMILLON</b>	78
Bilbul, New South Wales	
<b>ELBERTON GOLDEN SEMILLON</b>	60
Barossa Valley, South Australia	

## SPIRITS

### Vodka

<b>ABSOLUT</b>	12
<b>BELVEDERE</b>	14
<b>GREY GOOSE</b>	16
<b>KETEL ONE</b>	15
<b>TITO'S</b>	14

### Gin

<b>BEEFEATER</b>	12
<b>FOUR PILLARS</b>	16
<b>PATIENT WOLF</b>	16
<b>ARCHIE ROSE</b>	15
<b>MONKEY 47</b>	16
<b>HENDRICK'S</b>	16
<b>TANQUERAY NO. 10</b>	17
<b>PLYMOUTH/PLYMOUTH SLOE GIN</b>	15
<b>BOMBAY SAPPHIRE</b>	12

### Blended Whisky/Whisky

<b>CHIVAS REGAL 12/18 years old</b>	14/16
<b>CHIVAS REGAL 25 years old</b>	50
<b>NAKED GROUSE</b>	14
<b>JOHNNIE WALKER BLACK LABEL</b>	12
<b>JOHNNIE WALKER BLUE LABEL</b>	40
<b>JAMESON</b>	12
<b>GOSPEL SOLERA</b>	14

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## Single Malt

ARDBEG 10 years old	14
ARDBERG 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	14/18
GLENLIVET 18/21 years old	25/45
GLENLIVET 25 years old	90
GLENFIDDICH 12/15 years old	12/20
GLENFIDDICH 18 years old	25
GLENMORANGIE 10 years old	13
MACALLAN 12 years old	16
GLEMORANGIE 18 years old	23
HIGHLAND PARK 12 years old	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	16
RITTENHOUSE RYE	17

## Rum

BACARDI	12
CAPTAIN MORGAN WHITE RUM	12
BUNDBERG	10
APPLETONS ESTATE	12
KRAKEN	15
PLANTATION	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	15
ROB DOLAN BLACK LABEL MUSCAT	15
DEBORTOLI SHOW LIQUEUR 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	12
MOO BREW DARK	13
COLDSTREAM CIDER	14
CORONA	14
PERONI	12
ASAHI	11
GUINNESS	15
GREAT NORTHERN ZERO (Alcohol-free)	10.5
HEINEKEN 0.0 (Alcohol-free)	10.5

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## NON-ALCOHOLIC BEVERAGES

### Coffee

**ESPRESSO COFFEE** 6

Short black, short macchiato, piccolo

**CAFÉ LATTE, LONG BLACK, FLAT WHITE, MOCHA, CAPPUCINO, LONG MACCHIATO, DOUBLE ESPRESSO, DECAFFEINATED** 7

Make it a large portion +1

**ICED COFFEE** 9

### Hot Chocolate

**BELGIAN HOT CHOCOLATE** 8

### Tea

**ICED TEA** 9

**WHITE PEONY WHITE TEA** 8

**JADE SWORD GREEN TEA** 8

**JASMINE PEARLS** 8

**VINTAGE IMPERIAL PU'ER** 8

**ENGLISH BREAKFAST** 8

**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** 7.5

Yuzu, Ginger Beer, Blood Orange

**PEPSI, PEPSI MAX, 7UP, GINGER ALE** 6.5

### Mineral Water

**STILL OR SPARKLING WATER 500ML** 7.5

**STILL OR SPARKLING WATER 1 LITRE** 12

### Juices

**ORANGE, APPLE, PINEAPPLE** 8

**CRANBERRY, TOMATO**

**FRESH BY THE JUICERY** 16

**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)** 14  
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

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