



WESTERING  
LAKE GEORGE WINERY

## SET MENU OPTIONS

### SHARED PLATES AND

#### CHOICE OF MAIN 45.0pp

##### SHARED PLATES

Garlic flat bread (V)

Caramelized onion, blue cheese croquette (V)

Lemon myrtle pepper squid, chilli dust (GF)

### MAINS

#### (CHOICE OF)

Parpadelle, basil pesto, crisp chickpeas, toasted pine nuts, aged parmesan (V)

Ocean trout, dill mash, citrus beurre blanc, samphire (GF)

Grain fed Black Angus eye fillet, daughinoise, smoked carrot puree, mustard jus (GF)

Free range chicken, mushroom & sage duxelle, confit chats, jus (GF)



### SHARED FEASTS 49.5pp

#### 3 meats and sides

Whole roasted free range chicken, wholegrain mustard (GF)

Baked market fish, seasonal garnish (GF)

12 hour lamb shoulder, jus (GF)

Pork ribs, sticky BBQ sauce

#### ADD SHARE PLATES AS ENTREE OR DESSERT

##### GARDEN 10.0pp

### YOUR CHOICE OF ENTREE, MAIN AND DESSERT

65.0pp

#### ENTREE

##### (CHOICE OF)

Crisp pork belly, mustard cabbage, cider braised pink lady (GF)

Spiced pumpkin filo, goats curd, toasted

sesame, Warragul greens (V)

Smoked duck breast, caramelized pearl onions, parsnip & thyme puree, jus (GF)

Hervey Bay scallops, cauliflower puree, baby pea shoots, squid ink crisp (GF)

#### DESSERT

##### (CHOICE OF)

Orange creme brûlée, pistachio gelato

Chocolate brownie, vanilla ice cream

Coconut panacotta, rose jelly, fossilized raspberries

### LIGHT GRAZING 25.0pp

Selection of  
charcuterie and small plates

### WESTERING SHARED PIZZAS 30.0pp

Selection of Pizzas

Charred cos, crisp pancetta, aioli, croute

French fries (V)

Gluten free bases available

Sundays attract a 5% surcharge  
public holidays attract 15% on all  
food and beverage items.

\*Menu items subject to seasonal change