



# WESTERING

LAKE GEORGE WINERY

## CHARCUTERIE BOARD TO SHARE

2 items \$20 4 items \$32 6 items \$44

### Charcuterie:

Chorizo  
Smoked Duck breast  
Chicken liver Pate  
Sopressa Proscuitto  
Smoked Salmon

### Artisan cheese:

Cheddar  
Triple cream Brie  
Danish Blue  
Goats curd  
served with fig paste & lavosh

## ENTRÉE

Crisp pork belly, mustard cabbage, cider  
braised pink lady (GF) 20.0

Spiced pumpkin filo, goats curd, toasted  
sesame, Warragul greens (V) 18.5

Smoked duck breast, caramelized pearl  
onions, parsnip & thyme puree, jus (GF) 23.0

Hervey Bay scallops, cauliflower puree,  
baby pea shoots, squid ink crisp (GF) 22.5

## MAINS

Parpadelle, basil pesto, crisp chickpeas,  
toasted pine nuts, aged parmesan (V) 28.0

Ocean trout, dill mash, citrus beurre  
blanc, samphire (GF) 30.5

Grain fed Black Angus eye fillet,  
daughinoise, smoked carrot puree,  
mustard jus (GF) 36.0

Free range chicken, mushroom & sage  
duxelle, confit chats, jus (GF) 32.5

## SHARE PLATES

House marinated warm olives, sour dough (V) 12.0

Duck springs rolls, Asian slaw, baby coriander 17.5

Caramelized onion, blue cheese croquette (V) 14.5

Lemon myrtle, peppered squid, chilli dust (GF) 15.5

Roasted garlic flatbread (V) 9.0



## PIZZA

Crisp pork belly, caramelized onion,  
shiraz & BBQ sauce 24.5

Classic margarita, boconccini, fresh basil (V) 19.0

Chorizo, salami, thyme, aged parmesan 24.0

ADD  
Roast chicken 5.0  
Angus meatballs 5.0

## SIDES

Beer battered onion rings (V) 9.5

Sautéed green beans, toasted almonds (V/GF) 10.0

Roquette, pear & parmesan salad, citrus (GF,V) 10.0

French fries (V/GF) 9.0

Duck fat chats, lemon, rosemary & garlic (GF) 12.0

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

Wine menu match is a suggestion only and not included in the  
price.

Please advise your server should you have any dietaries