



WESTERING
LAKE GEORGE WINERY

Menu

Brunch

10am to 12pm

EGGS ON TOAST

\$15

Eggs your way (*poached, scrambled or fried*) on sour dough w/ cherry tomatoes

LGW BREKKIE

\$21

Eggs your way (*poached, scrambled or fried*) on sour dough w/ cherry tomatoes, bacon & brekkie sausage

SMASHED AVOCADO (V)

\$21

Avocado, grilled halloumi, cherry tomatoes & hash brown on sourdough bread

Mains

MUSHROOM RISOTTO (V)(GF)

\$25

Sautéed mushrooms w/ fresh herbs & parmesan.
Pairs with Riesling

MISO EGGPLANT (V)(GF)

\$25

Sautéed eggplant marinated in miso w/ roasted capsicums & cherry tomatoes.
Pairs with Rosé

CRISPY SKIN SALMON

\$32

Crispy skin salmon fillet served w/ roasted potatoes & broccolini.
Pairs with Pinot Gris

GRILLED CHICKEN

\$30

Grilled chicken breast served w/ a couscous salad & chimichurri sauce.
Pairs with Chardonnay

SCOTCH FILLET

\$45

Chargrilled w/ chips, salad & your choice of sauce.
Pairs with Tempranillo

LAMB CUTLETS (GF)

\$45

Grilled lamb cutlets w/ mashed potato & broccolini w/ chimichurri.
Pairs with our Shiraz

+ Sauce \$5

Gravy, Peppercorn, Mushroom, Bearnaise

Starters

GARLIC PRAWNS (GF)

\$25

Prawns w/garlic and a Napoletana sauce

CHICKEN WINGS

\$18

Southern fried chicken tossed in BBQ sauce w/ house pickles

CALAMARI FRITTI

\$22

Deep fried calamari w/ lemon seasoning & aioli

PORK BELLY (GF)

\$25

Pork belly w/ a chilly ginger sauce

Sides

GARLIC BREAD (V)

\$7

Sourdough baguette w/ garlic butter & cheese

SIGNATURE FRIES (V)

\$10

Fries with seasoning served w/ aioli

ARANCINI (V)

\$10

Four cheesy arancini balls w/ aioli

BABY BROCCOLINI (V)(GF)

\$12

charred baby broccolini w/ toasted almonds & finished w/ burnt butter sauce

LGW HOUSE SALAD (V)(GF)

\$14

Mix lettuce w/ soft herbs, fennel red onion, cucumber w/ our house dressing



V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE V* - VEG OPTION AVAILABLE
GF* - GF OPTION AVAILABLE



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Pizza

- TRADITIONAL MARGHERITA (V)** \$20
House pizza sauce w/ mozzarella, basil
- PEPPERONI** \$22
House pizza sauce, mozzarella and pepperoni finished w/ hot honey
- NAPOLETANA** \$22
House pizza sauce, mozzarella, olives & anchovies
- VEGGIE MEDLEY (V)** \$24
Mozzarella, mushroom, sun-dried tomatoes char-grilled eggplant, roasted capsicum & olives
- TANDOORI PANEER (V)** \$24
House tandoori sauce paneer tikka, red onions, roasted capsicums & coriander
- TANDOORI CHICKEN** \$24
House tandoori sauce chicken tikka + mozzarella, roasted capsicums, red onion & coriander
- BBQ CHICKEN** \$24
BBQ sauce roasted chicken, pineapple, roasted capsicums, olives, roasted onions & chilli
- BBQ MEAT LOVERS** \$24
BBQ sauce, mozzarella, smoked ham, pepperoni, & cabanossi
- PROSCIUTTO** \$26
House pizza sauce mozzarella, gorgonzola, roasted capsicums, caramelised onions & basil
- GARLIC KING PRAWN** \$28
House pizza sauce, prawns, garlic, chilli flakes & basil

GF* bases available + \$2

Little Foodies

- CRISPY CRUNCHIES** \$15
Chicken nuggets served w/ house-made fries
- CHEESE PIZZA (V) (GF*)** \$15
House pizza sauce w/ mozzarella
- CHIPPIES (VG)** \$10
House-made fries served with ketchup

Meat & Cheese

- 3 CHEESES**
- | | | |
|-----------------------|-----------------------|-----------------------|
| 30gms | 60gms | 90gms |
| serves up to 3 | serves up to 6 | serves up to 9 |
| \$45 | \$90 | \$120 |
- Chef selection of local and international cheeses and meats w/ fresh and dried fruits, nuts, olives, other accompaniments & crackers

Dessert

- TIRAMISU (V)** \$15
Layers of Italian cream and savoiardi biscuits infused w/ coffee
- PANNA COTTA (V) (GF)** \$15
Vanilla Panna Cotta and house made berry compote
- STICKY DATE PUDDING** \$15
Baked date pudding with butter scotch sauce with ice cream
- LAKE GEORGE AFFOGATO (V)** \$19
Vanilla bean ice cream shortbread ristretto coffee your choice of liqueur
Kahlua, Baileys, Almond, Coconut
- NUTELLA PIZZA (V) (GF*)**
Pizza base with Nutella topped w/ the fresh strawberries
- KIDS / \$15
REGULAR / \$20



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Drinks

Leaf & Bean

COFFEE

Latte, Flat White, Mocha, Cappuccino, Long Black, Espresso **\$6**

TEA & HOT DRINKS

Assorted Teas, Hot Chocolate, Chai Latte
+ Almond/Soy/Oat/Lactose-Free Milk **\$0.50** **\$6**

Iced Drinks

ICED LONG BLACK

\$9

ICED CHOCOLATE

\$11

ICED CAPPUCCINO

\$11

ICED LATTE

\$11

ICED MOCHA

\$12

+ scoop of ice-cream **\$2**

Milkshakes

CHOCOLATE, STRAWBERRY, VANILLA & CARAMEL

KIDS / **\$6**
REGULAR / **\$11**

Cold Drinks

SOFT DRINKS

\$5

Coke, Coke Zero, Sprite, Lemonade, Fanta

JUICE

Apple, Apple Mango, Orange

KIDS / **\$4**
REGULAR / **\$5**

ZERO ALCOHOL

\$10

Non-Alcoholic Apple Cider
Asahi Zero Beer

LEMON LIME & BITTERS

\$10

Beers & Ciders

\$12 each

CAPITAL BREWING CO.

Coast Ale, Trail Pale Ale, Summit Hazy Mid

KINGFISHER

ASAHI

SOMERSBY'S APPLE CIDER

HEINEKEN

CORONA





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Wines

Sparkling

2023 WILD WHITE PET NAT
Bottle \$50 / Glass \$10

2019 SPARKLING WHITE
Bottle \$69 / Glass \$14

White

2024 PINOT GRIS
Bottle \$52 / Glass \$13

2023 SAUVIGNON BLANC SEMILLON
Bottle \$49 / Glass \$12

2023 CHARDONNAY
Bottle \$61 / Glass \$15

2024 RIESLING
Bottle \$52 / Glass \$13

2024 MIEL RIESLING
Bottle \$49 / Glass \$12

Rosé

2023 ROSÉ
Bottle \$50 / Glass \$12

Red

2023 PINOT NOIR
Bottle \$65 / Glass \$16

2023 SHIRAZ
Bottle \$62 / Glass \$16

2023 WEEREEWAA RED
Bottle \$58 / Glass \$15

2023 TEMPRANILLO
Bottle \$58 / Glass \$15

2023 THREE RED BARRELS
Bottle \$58 / Glass \$15

Dessert

2023 MISTELLE FORTIFIED
Bottle \$62 / Glass \$11

2022 EDGAR'S FORTIFIED
Bottle \$65 / Glass \$13