



# RESTAURANT MENU

**WESTERING**  
LAKE GEORGE WINERY

# LUNCH

## ENTREES

- GARLIC BREAD (V)** 12  
Warm house sourdough baguette w/ house confit garlic & parsley butter
- SIGNATURE FRIES (V\*)** 12  
Skin-on fries with chicken + vinegar salt served with house-made citron aioli
- LGW HOUSE SALAD (V)(GF)** 12  
Soft herbs + fennel + preserved lemon + house pickled eschallot
- BABY BROCCOLINI (V)(GF)** 14  
Charred broccolini + toasted almonds + lemon juice + beurre noisette
- CHICKEN WINGS (GF)** 23  
Southern Fried Chicken + blue cheese aioli + house pickled celery
- CRISPY PORK BELLY** 27  
pears + apple sauce

## MAINS

- WILD MUSHROOM RISOTTO (GF) (V)** 27  
Sautéed wild mushrooms in tomato & cream sauce with shaved parmesan
- GRILLED EGGPLANT (V)** 27  
smoked hummus + roasted capsicum sauce+ sweet potato chips + cherry tomatoes
- PANSEARED SALMON (GF)** 48  
Pan-seared salmon filet served with baked potatoes+ tomato relish and green beans
- SCOTCH FILET (GF)** 48  
Scotch filet served with garden greens + mashed potato + red wine jus
- LAMB CUTLETS (GF)** 59  
sweet potato mash + chaat broccolini +beetroot +red wine Jus
- STIRLOIN STEAK (GF)** 59  
mashed potatoes + greens
- GRILLED CHICKEN BREAST** 34  
Served with pearl cous cous+ grilled vegetable salad+ chimichurri sauce



# PIZZA & CHEESE

## PIZZAS

*Gluten-free options available on request*

<b>TRADITIONAL MARGHERITA (V)</b>	<b>23</b>
House pizza sauce + mozzarella + basil	
<b>TANDOORI PANEER (V)</b>	<b>26</b>
House tandoori sauce + paneer + red onion + roasted capsicums + coriander	
<b>PEPPERONI</b>	<b>29</b>
House pizza sauce + mozzarella + manuka hot honey drizzle + basil	
<b>TANDOORI CHICKEN</b>	<b>29</b>
House tandoori sauce + chicken tikka + mozzarella + roasted capsicums + red onion + coriander	
<b>BBQ CHICKEN</b>	<b>29</b>
House BBQ sauce + roasted chicken + pineapple + roasted capsicums + olives + roasted onions + chilli	
<b>PROSCIUTTO</b>	<b>31</b>
House pizza sauce + mozzarella + gorgonzola + roasted capsicum + caramelized onions + basil	

## MEAT & CHEESE BOARD

*Vegetarian and gluten-free options available*

<i>3 sélection (30g each)</i>	<i>Serves 3-4 people</i>	<b>45</b>
<i>3 sélection (60g each)</i>	<i>Serves 5-6 people</i>	<b>90</b>
<i>3 sélection (90g each)</i>	<i>Serves 7-8 people</i>	<b>120</b>

## CHEESES

Roquefort AOP - France - Genas - Sheep - Semi Soft

Comte AOP 36 Month - France - Jura Massif - Cow - Semi Hard

Buche de Chevre - France - Poitou - Charentes - Goat - Soft

## ACCOMPANIMENTS

Manuka Hot Honey + Quince Paste + Fig & Caramelised

Onion Jam + Mortadella + Spicy Ndjua + Olives + Prosciutto

+ Barossa Bark + Bread



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

# KIDS MENU

## FOR THE LITTLES

### CHIPPIES & NUGS 15

Chicken nuggets served with house-made fries

### CHEESE PIZZA (V) (GF\*) 15

House pizza sauce + mozzarella

### JUST CHIPPIES (VG) 10

House-made fries served with ketchup

## DRINKS

### MAGICAL MILKSHAKE 6

Chocolate, Strawberry, Caramel or Vanilla

### JUNIOR JUICE 4

Apple, Orange or Orange Mango

## DESSERT

### ICE CREAM 5

Vanilla Ice-Cream Topped with Chocolate

### MARSHMALLOWS 4

Roast your own marshmallows (10pcs) on skewers by the fire!



## SIGNATURE SWEETS

### RASPBERRY CHEESECAKE

16

Creamy cheesecake + biscuit crust + raspberry compote + vanilla bean ice cream

### STICKY DATE PUDDING

16

Moist sponge date cake + toffee sauce + vanilla bean ice cream

### LAKE GEORGE AFFOGATO

19

Vanilla bean ice cream + house made shortbread + ristretto coffee + your choice of liqueur

## LIQUERS

Amaretto (almond)

Tamborine Mountain (macadamia)

Châtaigne (chestnut)

Noisette (hazelnut)

Noix de Coco (coconut)



# BEVERAGES

## SPARKLING

BOTTLE GLASS

2023 Wild White Pet Nat	50	10
2019 Sparkling White	69	14

## WHITE

2024 Pinot Gris	52	13
2023 Sauvignon Blanc Semillon	49	12
2023 MaryLou Chardonnay	61	15
2024 Riesling	52	13
2024 Miel Riesling	49	12

## ROSÉ

2023 Rosé	50	12
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## RED

2023 Pinot Noir	65	16
2023 Shiraz	62	16
2023 Weereewa Red	58	15
2023 Tempranillo	58	15
2023 Three Red Barrels	58	15

## DESSERT

2023 Mistelle Fortified	62	11
2022 Edgar's Fortified	65	13

## BEERS & CIDER

Capital Brewing Co.		12
<i>Coast Ale, Trail Pale Ale, Summit Hazy Mid</i>		
Kingfisher Beer		12
Asahi Beer		12
Somersby's Apple Cider		12



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# BEVERAGES

## TEA & COFFEE

COFFEE 6

Latte, Flat White, Mocha, Cappuccino,  
Long Black

TEA & HOT DRINKS 6

Assorted Teas, Hot Chocolate, Chai  
Latte

+ Almond/Soy/Oat/Lactose-Free Milk 0.50

## ICED DRINKS

ICED LONG BLACK 9

ICED LATTE 11

ICED CAPPUCCINO 11

ICED CHOCOLATE 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 5

Apple, Orange Mango, Orange

ZERO ALCOHOL 5

Non-Alcoholic Apple Cider



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