



RESTAURANT MENU

WESTERING
LAKE GEORGE WINERY

BRUNCH

Available from 10 AM - 2 PM

EGGS ON TOAST (GF*) 15

Eggs your way on toast w/ cultured Australian butter + house made beetroot + chilli relish

SIGNATURE FRENCH TOAST (V)(GF*) 23

Peach crumble french toast + 100% Canadian maple syrup + cold creme anglaise

LGW SPECIAL BREKKIE (V*)(GF*) 24

Eggs your way + toast + cultured Australian butter + beetroot chilli relish + roasted tomato + thick bacon

MAGIC MUSHROOMS (V)(GF*) 29

Sautéed forest mushrooms + truffled eggs + thick cut sourdough

SIDES

HASH BROWN | ROAST TOMATO 4

HALOUMI | BACON | THICK BACON FRESH AVOCADO 6

SPICY BREAKFAST SAUSAGE | SMOKED SALMON 8

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

PASTA

BACON & EGG GNOCCHI 29

House made gnocchi + bacon lardons + garden peas + beurre noisette + crispy sage + poached eggs + truffle oil + sourdough soldiers

PORK HOCK RISOTTO (GF) (V*) 30

Smoked pork hock risotto + gruyere + herbs + baby spinach + poached eggs + red wine hollandaise

TRUFFLE & MUSHROOM RISOTTO (V) 32

Creamy wild mushrooms + truffle salsa + shaved grana padano + soft herbs + garden peas + truffle oil

MAINS

FRENCH ROTISSERIE CHICKEN (GF) 41

1/2 Spatchcock + 24-hour brined + roasted served with paris mash + broccolini + preserved lemon salsa + citron jus

COTE DE BOEF (GF) 50

300g Australian Tajima Wagyu Beef MB 4+ + LGW signature house fries + bordelaise sauce + petite salad

SALADÉ NIÇOISE (GF) 33

Charred blue mackerel + broccolini + olives + tomato + avocado mousse + sweetcorn + chilli vinaigrette

EGGPLANT MOUSSAKA (V)(GF*) 31

Miso infused passata + sesame seeds + gochujang emulsion + house crispy chilli oil + soft Asian herbs



LUNCH

SMALLS

- BAGUETTINI (V)** 12
Warm house sourdough baguette w/ saffron & tomato butter + olive oil + balsamic
- LGW SIGNATURE FRIES (V*)** 12
Skin-on fries with chicken + vinegar salt served with house-made citron aioli
- CHICKEN WINGS (GF)** 18
House crispy wings w/ 5-spice salt & house pear & sweet chilli sauce
- BABY BROCCOLINI (V)(GF)** 14
Charred broccolini + toasted almonds + lemon juice + beurre noisette
- LAMB CUTLETS (GF)** 33
Charred lamb cutlet + chimichurri marmalade

KIDS MENU

- NUGGETS & CHIPS** 15
Chicken nuggets served with house-made fries
- GNOCCHI NAPOLITANA (V)** 15
House-made gnocchi in a rich napolitana sauce
- CHEESEBURGER & CHIPS** 15
Cheeseburger served with house-made fries
- CHEESE TOASTIE (V)** 15
Warm cheesy toastie on sourdough served w/ pizza dipping sauce

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PIZZA & CHEESE

PIZZAS

Gluten-free options available on request

TRADITIONAL MARGHERITA (V)	19
House pizza sauce + mozzarella + basil	
PEPPERONI	25
House pizza sauce + mozzarella + manuka hot honey drizzle + basil	
BBQ CHICKEN	27
House BBQ sauce + roasted chicken + pineapple + roasted capsicums + olives + roasted onions + chilli	
TANDOORI PANEER (V)	21
House tandoori sauce + paneer + red onion + roasted capsicums + peas + coriander	
TANDOORI CHICKEN	25
House tandoori sauce + chicken tikka + mozzarella + roasted capsicums + red onion + coriander	
PROSCIUTTO	27
House pizza sauce + mozzarella + gorgonzola + roasted capsicum + caramelized onions + basil	

MEAT & CHEESE BOARD

Vegetarian and gluten-free options available

3 sélection (30g each)	Serves 3-4 people	45
3 sélection (60g each)	Serves 5-6 people	90
3 sélection (90g each)	Serves 7-8 people	120

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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LGW DESSERTS

PEACH MELBA CRUMBLE 16
PANNACOTTA (VG)(GF)

Layered peach & coconut pannacotta +
peach ragout + crumble

ROCKY ROAD (GF) 19

Chocolate marquise + toasted
marshmallows + sour cherry + roasted
peanuts

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)

LEMON & POPPY SEED CREME 19
BRULEÉ

Lemon + poppy seed + creme bruleé +
seasonal berries

