



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

MAINS

- PORK HOCK RISOTTO (GF) (V*)** 33
Smoked pork hock risotto + gruyere + herbs + creamy white wine sauce
- PANSEARED KINGFISH (GF)** 48
Pan-seared kingfish filet served with truss tomatoes and garden greens
- GRILLED SPATCHCOCK (GF)** 48
Grilled Spatchcock Chicken served with ratatouille vegetables
- LAMB CUTLETS (GF)** 59
Roasted White Pyrenees lamb rack + tomato & cucumber salsa + mash + lamb jus
- WAGYU STIRLOIN STEAK (GF)** 59
New York Striploin (Wagyu Tajima MB4+) + mashed potatoes + garden greens

SOMETHING SPECIAL

- FRESH TRUFFLE (1G)** + 20
Locally harvested black truffle from Blue Frog Farm Canberra to enjoy with any of our signature mains

PIZZA & CHEESE

PIZZAS

Gluten-free options available on request

TRADITIONAL MARGHERITA (V) 23

House pizza sauce + mozzarella + basil

TANDOORI PANEER (V) 26

House tandoori sauce + paneer + red onion + roasted capsicums + coriander

PEPPERONI 29

House pizza sauce + mozzarella + manuka hot honey drizzle + basil

TANDOORI CHICKEN 29

House tandoori sauce + chicken tikka + mozzarella + roasted capsicums + red onion + coriander

BBQ CHICKEN 29

House BBQ sauce + roasted chicken + pineapple + roasted capsicums + olives + roasted onions + chilli

PROSCIUTTO 31

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

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!



WESTERING
LAKE GEORGE WINERY

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