



hotel

WestEnd

TRADING HOURS

ALL DAY DINING

MONDAY - SATURDAY: 11.30AM - 9.00PM

SUNDAY: 12:00PM - 8:00PM

(07) 3840 9888

WWW.HOTELWESTEND.COM.AU

STARTERS

BRUSCHETTA	\$12
sourdough, blanched cherry tomatoes, feta, rocket, tomato relish, balsamic glaze	
GARLIC & HERB PIZZA	\$12
served with a basil aioli drizzle	
SPICY FRIED CHICKEN TENDERLOINS	\$12
with saffron aioli and baby cos	
LAMB MEATBALLS	\$14
served in a smoked almond, jalapeno and sherry tomato sauce	
ARANCINI CAKES	\$14
porcini mushrooms & risotto cakes, capsicum jam, parmesan	
SALT & PEPPER SQUID	\$15
with lime sweet chilli and aioli	

FAVOURITES

CHICKEN PARMIGIANA	\$19
served with beer battered chips and house made coleslaw	
FISH OF THE DAY	\$25
herb crusted potatoes, green beans, summer lemon dressing	
CRISPY PORK BELLY	\$27
honey sriracha glaze, grilled chorizo, truffled mash, baby carrots, broccolini	
SLOW COOKED BEEF RAGU	\$19
rigatoni, tomato, herb & red wine sauce, parmesan	
MALAYSIAN LAMB CURRY	\$21
slow cooked Malaysian style lamb with coconut rice and Asian salad	
CHILLI PRAWN LINGUINI	\$25
king prawns, cherry tomato, basil, garlic, lemon & white wine sauce	
BEER BATTERED BARRAMUNDI	\$20
served with house tartare, beer battered chips and garden salad	
FRENCH TRIM LAMB CUTLETS	\$22
carrot puree, quinoa, cherry tomato, char-grilled asparagus salad	
LAMB SHANK	\$20
slow cooked lamb shank with mash, root vegetables and broccoli	
ADD A SHANK	\$7

GOURMET PIZZAS

PROSCIUTTO	\$22
confit garlic, roast mushroom, cherry tomato, rocket, mozzarella	
MEDITERRANEAN	\$18
eggplant, zucchini, roast capsicum, artichoke, olives, cherry tomato, mozzarella	
MEATLOVERS	\$22
lamb meatballs, chorizo, pepperoni, ham, mozzarella	
SEAFOOD MARINARA	\$25
king prawns, barramundi, squid, cherry tomato, confit garlic	

LUNCHES

available everyday (11.30am-2.30pm)

200G RUMP	\$12
beer battered chips, garden salad, choice of sauce	
200G HEALTHY RUMP	\$14
roast potatoes, seasonal vegetables, choice of sauce	
CHICKEN SCHNITZEL	\$12
beer battered chips, garden salad, choice of sauce	
THE DAILY VEGO	\$14
see our friendly staff for today's vegetarian option	

SWEETS

RASPBERRY CRÈME BRULÉE	\$8
raspberry coulis, cream, sweet pastry	
SOY CHIA PUDDING	\$8
chia seeds, soy milk, fruit, berries, honey	

Vegetarian Gluten Free Vegan

BURGERS & SANDWICHES

all burgers served with beer battered chips & aioli

HOUSE-MADE BEEF BURGER	\$16
australian beef patty, lettuce, tomato, caramelised onion, garlic aioli, american cheddar, milk bun	
DOUBLE THE BEEF	\$3
SOUTHERN FRIED CHICKEN BURGER	\$17
crispy fried chicken, chilli con queso, house slaw, aioli, milk bun	
GRILLED CHICKEN BURGER	\$17
grilled lemon myrtle chicken breast, beetroot relish, coral lettuce, tomato, spanish onion, aioli, milk bun	
HALLOUMI BURGER	\$16
grilled halloumi, roast capsicum, pumpkin, spanish onion, baby cos, mustard mayo, milk bun	
SIGNATURE STEAK SANDWICH	\$18
kobe sirloin, tomato relish, coral lettuce, caramelised onion, swiss cheese, truffle mayo, brioche toast	
ADD ONS	\$2
crispy bacon - onion rings - fried egg - halloumi - american cheddar	

SALADS

CAESAR	\$15
baby cos, bacon, poached egg, croutons, pecorino cheese, caesar dressing	
HONEY ROAST PUMPKIN	\$16
mixed lettuce, spanish onion, parmesan pine nuts, balsamic glaze	
MOROCCAN LAMB	\$19
cherry tomatoes, pine nuts, pumpkin, mint yoghurt, israeli couscous	
CHICKEN AND WILD RICE	\$18
cinnamon & honey wild rice, baby cos, avocado, rocket, baby beetroot, cherry tomato & chive dressing	
SALAD ADD ONS	
grilled Chicken \$3 squid \$4	
halloumi \$3 avocado \$3	

SIDES

BEER BATTERED CHIPS	\$7
aioli	
SWEET POTATO WEDGES	\$8
sweet chilli, sour cream	
SEASONAL GREENS	\$7
smoked almonds, butter sauce	
GARDEN SALAD	\$7
honey mustard dressing	

FROM THE GRILL

served with your choice of sauce, beer battered chips & house slaw, or mash & vegetables (all steaks available GF)

250G RUMP	\$23
grain-fed	
250G T-BONE	\$28
grass-fed	
300G SIRLOIN	\$29
grain-fed	
250G EYE FILLET	\$33
grass-fed	
BBQ PORK RIBS (6)	\$27
sticky bbq, beer battered with chips, house slaw, aioli	

STEAK TOPPERS	
GARLIC PRAWNS	\$7
SQUID	\$7
FRIED EGG	\$2
MOZZARELLA STICKS (3)	\$7

STEAK SAUCES		STEAK SIDES	
MUSHROOM		BEER BATTERED CHIPS	\$4
PEPPER		SWEET POTATO WEDGES	\$4
DIANE		TRUFFLED MASH	\$5
GRAVY		SEASONAL VEGETABLES	\$5
EXTRA SAUCE	\$2	HOUSE SLAW	\$4
		GARDEN SALAD	\$4