



Welcome to the Lobby Lounge

*The following credit card fees apply and will be charged at the time of transaction.
Visa credit: 1.1%, MasterCard credit: 0.8%, Amex, Diners and JCB 2.9%.*

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To Share

Beef and Veal Meatballs 18

Grana Padano, micro basil

Chicken Wings 18

chilli, coriander

Shitake & Leek Spring Rolls v 18

firecracker sauce, pickled vegetables

Chicken Tikka Naan 26

tandoori chicken, mint chutney, cucumber raita

Pulled Pork Sliders 21

jalapeno, cos lettuce, garlic sauce

Thick Cut Chips v 13

truffle salt, parmesan aioli

Cheese Plate v 28

Artisanal cheese plate featuring a selection of Australian & European cheeses of the day

Please ask your friendly waiter for today's selection

Charcuterie Platter 34

selection of Victorian charcuterie, chicken liver parfait, Grana Padano, cornichons & mustard

v Vegetarian

» Gluten Free Available

t Dairy Free

The Juicery

Fresh Juices 14

Pineapple, Cucumber, Mint

Orange, Passionfruit, Ice

Smoothie 14

Almond Milk, Kale, Spinach, Banana, Mango

Banana, Apple, Mango, Vanilla



Breakfast

Available from 7:30am to 11:30am

Fresh Fruit Plate v » 15

banana bread, greek yoghurt

Bircher Muesli v 16

citrus, apple and cranberry muesli with apricot, almond & pepitas

Wholemeal Pikelets v 16

blueberry compote & cream

Eggs Benedict » 20

two poached eggs with ham hock, hollandaise, grilled tomato & broccolini

Eggs Florentine v » 20

two poached eggs with baby spinach, hollandaise, grilled tomato & broccolini

Eggs White Omelette v » 23

with baby spinach and capsicum, served with asparagus & grilled roma tomato

Smoked Salmon and Sweet Potato Pancake » 17

rocket salad, yoghurt, salmon roe

Smashed Avocado and Feta v » 19

grilled sourdough, poached eggs, tomato salsa, coriander

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All Day Menu

Roasted Pumpkin Soup v » 23

butternut pumpkin with a hint of ginger pumpkin seed & ancient grain cracker

Handpicked heirloom Tomato Soup v 23

wholesome tomato soup with grilled mozzarella on sourdough

Grilled Chicken & Quinoa Salad 26

black eye beans, corn, avocado, coriander, dressed in chipotle-honey vinaigrette

Caesar Salad 19

cos lettuce, anchovy, parmesan reggiano, sourdough-olive croutons, poached egg & bacon
add chicken 9
add prawns 9

Oven Roasted Chicken Breast » 32

served with pumpkin mash, braised endive & a blueberry and cherry sauce

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Something Sweet...

Babycino 2

Belgian Hot Chocolate 8

Coffee Liqueur 16

Irish – Jameson Whiskey

Irish Cream – Bailey's

French – St Remy

Jamaican – Tia Maria

Roman – Galliano



Tea & Coffee

Espresso Coffee	6
Iced Coffee / Iced Tea	9
Loose Leaf Organic Tea by JING	7
White Peony White Tea	
Jade Sword Green Tea	
Jasmine Pearls	
Yellow Gold Oolong	
Vintage Puerh	
Jing English Breakfast	
Jing Earl Grey	
Lychee Red Iced Black Tea	
Whole Peppermint Leaf	
Chamomile Flowers	
Whole Blackcurrant & Hibiscus Fruit Tea	
Flowering Osmanthus	

All Day Menu

The Westin Melbourne Club Sandwich 33

free range chicken, hickory smoked bacon, tomato, lettuce, egg, cheese & mayonnaise, served with thick cut chips or green salad

Wagyu Beef Burger » 34

(cooked well done)

tomato, mixed leaves, fried egg, onion, bacon & cheddar cheese
Served with thick cut chips or green salad

Grilled Steak Sandwich » 35

grain fed striploin steak (150g) on Turkish bread accompanied by lettuce, tomato, grain mustard mayonnaise finished with tomato & chilli relish. Served with thick cut chips or green salad

Grilled Vegetable Panini v 26

filled with Mediterranean vegetables, haloumi & pesto aioli.
Served with thick cut chips or green salad

Just Desserts

18 each with a coffee
or

26 paired with a glass of NV Chandon Sparkling Wine

Spiced Pink Lady Apple Tarte Tatin
with brandy anglaise

Brandy Snaps
with vanilla crème Chantilly

“Beehive” Bomb Alaska
with roasted almond honey nougat parfait & toasted marshmallow

Affogato Vanilla Ice Cream
paired with Espresso, accompanied by your choice of Frangelico,
Baileys Irish Cream or Kahlua Liqueur

Warm Chocolate Pudding
with dark chocolate sauce, aero chocolate & orange curd

Lemon and Mixed Berry Trifle
with chocolate custard & lemon madeline

Melted Ice Cream Mousse Cake
with pistachio & raspberry

Indulge in High Tea



High tea is served daily from 11am—4pm

All packages include unlimited Vittoria coffee, tea and herbal infusions
Additional beverages are available on request

Aperitif & Digestif

Pernod	11
Lillet	10
Campari	12
Aperol	12
Noilly Prat Dry	10
Pimms No. 1	12
Martini Rosso	10
Barbaresso Ouzo	10
La Fee Absinth	15
Green Fairy Absinth	15
Averna	11
Amaro Montenegro	10



Sweet Delights

Cake of the Day 18

accompanied by Vittoria coffee or herbal tea infusion

Chocolate Glazed Praline Cheesecake 18

accompanied by a Frangelico Anglaise

Chocolate Tart 18

with blueberries, oat & honey bar finished with pomegranate ice cream

Lemon & Nougat 18

with grapefruit sorbet, lemon sauce & medley of fresh berries

Devonshire Tea 19

one vanilla and one fruit scone served with fresh cream & strawberry preserves, with your choice of either coffee or tea



Liqueurs

Malibu	10
Kahlua	10
Baileys Irish Cream	10
Chambord	12
Chartreuse Green	11
Cointreau	12
Disaronno Amaretto	11
Dom Benedictine	12
Drambuie	10
Wild Turkey Honey Bourbon	12
Frangelico	10
Galliano Vanilla	10
Galliano White Sambuca	10
Galliano Black Sambuca	10
Grand Marnier	12
Southern Comfort	10
Lemon Z Lemoncello	10

Blended Whisky/Whiskey

Jameson Irish		10
Chivas Regal	12/18/25 Y/O	12/16/50
Canadian Club		10
Johnnie Walker Black Label		11
Johnnie Walker Blue Label		40

Single Malt Whisky

Aberlour	12/16/18 Y/O	14/18/42
The Glenlivet	12/15/18/21/25 Y/O	14/18/25/45/90
Ardbeg	10 Year Old	14
The Macallan		15
Glenfiddich	12/15 Year Old	12/20
Glenmorangie	10 Year Old	13
Laphroaig	10 Year Old	16
Lagavulin	16 Year Old	20
Oban	14 Year Old	18
Talisker	10 Year Old	15
Sullivan's Cove	12 Year Old	16
Starward Melbourne Whiskey		16

Refreshments



Wine Selection

Champagne

	Glass	Bottle
NV Moët & Chandon Brut Epernay, France	35 2 for 50	170
2009 Moët & Chandon <i>Dom Perignon</i> Epernay, France		550
NV Louis Roederer Brut Premier Reims, France		185
2007 Louis Roederer <i>Cristal</i> Reims, France		550
NV Veuve Clicquot Brut Reims, France		210
2005 Bollinger <i>La Grande Année</i> Ay, France		450
NV Billecart-Salmon Brut Reserve Mareuil-Sur-Ay, France		190

“Wine is the most civilised thing in the world”

- Ernest Hemingway

Spirit Selection

Cognac & Brandy

Martell VSOP	14
Martell Cordon Bleu	40
Martell XO	42
St Remy Napoleon	10
Hennessy VS	13
Hennessy XO	38
Remy Martin XO	36
Remy Martin Louis XIII	325

Bourbon

Jim Beam	10
Jack Daniels	10
Wild Turkey	11
Wild Turkey Honey Bourbon	12
Maker's Mark	13
Basil Hayden	16
Woodford Reserve	14

Spirit Selection

Rum

Bundaberg	10
Bacardi	11
Appleton Estate VX	12
Captain Morgan Original Spiced	11
Kraken Spiced	16

Tequila

Olmecca Gold	11
Don Julio Blanco	14
Patron Anejo	18

Wine Selection

Sparkling Wine

	Glass	Bottle
NV Brown Brothers Prosecco King Valley, VIC	13	55
NV Domain Chandon Brut Yarra Valley, VIC	15	70
NV Jansz Premium Rosé North Eastern, TAS	15	70
NV Pirie Brut TAS		85

White Wine

	Glass	Bottle
Yering Station Chardonnay Yarra Valley, VIC	14	60
Tohu Sauvignon Blanc Marlborough, NZ	15	70
Tamar Ridge Riesling Tamar Valley, TAS	15	70
Jack & Jill Pinot Gris Bellarine Peninsula, VIC	14	60
Vivo Moscato Regional Blend	13	58

Wine Selection

Red Wine

	Glass	Bottle
La Boheme Pinot Noir Rosé Yarra Valley, VIC	13	60
Devils Corner Pinot Noir Tamar Valley, TAS	14	65
Thomas Goss Merlot McLaren Vale, SA	14	65
Barossa Valley Estate Grenache Shiraz Barossa Valley, SA	16	75
Brown Brothers Ten Acres Shiraz Heathcote, VIC	15	70
Wynns The Gables Cabernet Sauvignon Coonawarra, SA	14	60

Fortified Wine

	Glass
Campbells Rutherglen Muscat Rutherglen, VIC	12
Galway Pipe Liqueur Tawny Barossa Valley, SA	12
Penfolds Grandfather Tawny Barossa Valley, SA	20

Spirit Selection

Vodka

Belvedere (Poland)	12
Absolut (Sweden)	12
Absolut Citron / Vanilla	13
Absolut Elyx	16
Grey Goose (France)	15
Ketel One (Holland)	13
Stolichnaya Elit (Russia)	16

Gin

Beefeater	11
Beefeater 24	14
Plymouth	14
Bombay Sapphire	11
Tanqueray	11
Tanqueray No. 10	15
Four Pillars Melbourne Gin	15
Patient Wolf	15
Martin Millers	15
Hendrick's	15
MGC Melbourne Gin	14

Beer Selection

Local Beer

Grand Ridge Almighty Light (VIC)	10
Crown Lager (VIC)	11
Pure Blonde (VIC)	10
James Boag's Premium Lager (TAS)	11
Furphy Refreshing Ale	10
Little Creatures Pale Ale (WA)	11
Little Creatures IPA (VIC)	12
White Rabbit Dark Ale (VIC)	11
Hix Pale Ale 500ml (VIC)	16

International Beer

Peroni (Italy)	11
Corona (Mexico)	11
Kirin (Japan)	12
Heineken (Netherlands)	11

Cider

Twisted Sister Apple	12
Twisted Sister Pear	12

Traditional Martinis

Classic Martini 20

Gin or Vodka in the Style You Desire

*All classic cocktails are available; please ask your waiter for your refreshing favourite
(extra charge on Premium spirits)*

Mocktails 12

Smashed Berry
Muddled strawberries, pineapple juice & cranberry

Tropical Punch
Passionfruit, mango, apple juice & orange juice

Watermelon Splash
Fresh watermelon juice, lime juice, mint & sparkling water

Hand Crafted Cocktails

Signature Espresso Martini 22

Fresh espresso, Absolut Vodka, Frangelico & Kahlua liqueur served with Koko Black dark chocolate coated coffee beans

Passionfruit Mojito 20

Bacardi Rum, seasonal passionfruit, fresh lime juice garnished with fresh mint, sugar

Chili Mango Margarita 20

Olmeqa Tequila, Cointreau, fresh lime juice, mango & chili

Peach Pisco Sour 20

pisco, fresh lemon juice, sugar, peach liqueur, egg whites

Orange & Passionfruit Capirinha 22

Sagatiba Cachaça, orange juice, passionfruit, lime juice, mint



Hand Crafted Cocktails

Westin Mule 18

Absolut Vodka, Kookaberry-Raspberry balsamic, fresh lime juice, ginger beer

White Chocolate Martini 18

Absolut Vanilia, white chocolate liqueur, cream

Spring Fling 20

Beefeater Gin, cucumber, elderflower & lemon

Tangerine Aperol Spritz 20

Absolut Vodka, Aperol, house made tangerine syrup, lemon juice

Sake Blueberry Mojito 20

Sake, fresh blueberries, mint, fresh lime juice, sugar, bitter, salt, soda water

Get in Quick 22

fresh kiwi, Beefeater Gin, Cointreau, fresh lime juice, kiwi liqueur.

