

ENTRÉE

Freshly Baked Flat Bread garlic or herb Add trio dips	7 +4
Bruschetta Pizza (10") w/ Danish feta, purple onion, fresh tomato, olives, balsamic glaze, EVO (v)	12
Chunky Chaat Polenta Chips w/ dill cucumber smoked tzatziki (v)	10
Lamb Lollipop served w/ coriander, chili, capsicum relish, potato papadum, Dukkah & sweet paprika (gf)	13
Twice Cooked Pork Belly (200 g) served w/ cauliflower puree, brussel sprout, beetroot, carrot, caramelised plum sauce & black sesame seed (gf)	14
K-pop Chicken w/ herb salad & chive aioli, Gochugaru chilli	12
Sticky Portebello Mushroom w/ green chilli siracha, mint & apple sauce, spring onion, roast coconut chips (v,vg,gf)	10
Tumeric Baked Cauliflower tahini hummus, pomegranate, Dukkah, grilled Turkish bread (v,vg)	10
Smoked Salmon Carpaccio w/ beetroot, orange, zesty horseradish cream, quince paste, basil (gf)	13
Trio Cheese grilled halloumi saganaki w/ berry compote & feta-olive salad (v, gf)	12
Loaded Crispy Skin Baked Potato w/ mozzarella, crispy bacon, crème praise, corn, chives (gf)	11
Dirty Fries Nachos guacamole, mozzarella, tomato chutney, aioli, sumac (v,gf)	10
Sweet & Sour Chicken Wings w/ pickle cucumber (gf)	12
Masala Octopus w/ corn puree, mango capsicum salsa, mint (gf)	14
Crumbed Chicken Sliders w/ slaw, bloody mary aioli, mint & radish	13

MAINS

Squid Ink Spanish Paella sofrito sauce w/ grilled barramundi, calamari, mussels, chicken, chorizo, capsicum, green peas, onion, arugula (gf)	31
Vegan Spanish Paella saffron rice cooked in sofrito sauce, string beans, roasted field mushroom, roasted capsicum, broccoli, green peas, olives, pumpkin, Spanish onion & arugula (gf, v, vg)	25
House Made Pumpkin Gnocchi w/ pine nuts, spinach, butternut pumpkin, creamy pumpkin puree, fenugreek (v)	22
Slow Cooked Lamb Shank braised in red wine served w/ baked potato & parmesan stack, creamy chickpea salsa, buttered broccolini & French radish	26
Pan Seared Free-range Chicken Breast stuffed w/ olives, spinach, mushrooms sieve served w/ makhani sauce, mixed wild rice, sago papadum, sautéed broccoli & mint yoghurt	23
Wild-caught Barramundi beer battered in masala spice, served w/ crunchy chips & house green salad, tartar sauce	20
WS Ribs (Pork/Beef) w/ crunchy slaw & spicy wedges • half rack • full rack <i>choice of sauce:</i> • Smoked Jack Daniel BBQ glaze • Honey mustard & horseradish sauce • Spicy buffalo	24 33
Ravioli of the Day ask for today's special	22
Super Green Salad kale w/ mango, avocado, broccoli, green pea, pepita seeds, quinoa, French radish, beetroot hummus, coconut lime dressing (v) a. Add chicken b. Add halloumi c. Add smoked salmon	16 +4 +4 +4.5
Our Society Favourite chicken parma served w/ crunchy chips & green salad <i>your choice of:</i> a. Spanish: salami, jalapeno, Spanish onion, cheese b. Greek: gourmet lamb sausage, feta, topped w/ tzatziki c. BBQ: crispy bacon, melted cheese, bbq sauce, fried egg d. Classic: ham & cheese	20.5

KIDS

SIDES

Burger & Chips	10	Greek salad (v, gf)	8
Fish & Chips	10	House made slaw (gf, v)	8
Margarita Pizza	10	Roquette, green apple & parmesan salad (v, gf)	8
Grilled Chicken	10	French fries (v, gf, vg)	8
Tenderloin & Chips		Steamed seasonal green (v, gf, vg)	8
		Sautéed green beans in herb butter (v, gf)	8

Margherita Pizza san Marzano tomato base, fior di latte, basil, evo (v)	17
Chicken & Chorizo Pizza roast turmeric potato, Spanish onion, chilli, fior di latte, san Marzano tomato base	19
Veggies Delight Pizza roast pumpkin, mushrooms, olives, pine nuts, san marzano tomato base, fresh capsicum, fior di latte & drained cumin yoghurt (v)	18
Ham Hock Capricciosa Pizza white anchovy, olives, mushrooms, artichoke, fior di latte, san marzano tomato base	19



DINNER SERVICE

Mon to Wed: 5pm - 10pm

Thu to Sun: 4pm - 10pm

westgarthsociety.com.au



DIETARY CODE: (v) vegetarian (gf) gluten free (nf) nut free (vg) vegan
Please let us know if you have any food allergies or special dietary needs.