

Vegas Restaurant

www.westlandhotel.com.au

Entrée

Soup of the Day \$ 6.00

check the specials board for the chef's soup of the day

Garlic Bread \$ 5.00

Herb and 3 Cheese Bread \$ 7.50

herb butter with fetta, parmesan and cheddar

Spicy Battered Potato Wedges \$ 9.50

fried chunky wedges with sweet chilli sauce and sour cream

Croc Rolls \$13.00

crocodile spring rolls filled with asian vegetables complimented with wild lime chilli ginger dipping sauce

Oven Baked Marinated Sweet Drummetes \$12.50

sweet bbq marinated drummetes

Pickled Seafood Medley Salad \$15.50

a selection of house pickled prawns, calamari and scallops tossed with chefs special salad and sweet mango dressing

Marinated Lamb Skewers \$15.50

succulent lamb fillet skewered with vegetables spiced basmati rice and tzatziki sauce (2 skewers)

Lemon Pepper Squid \$13.50

tasty fried squid complimented with a lemon myrtle and sweet chilli dipping sauce

Honey Sesame Prawns \$14.50

battered prawn cutlets served on fried rice noodles and topped with honey and sesame sauce

Skewered Scallops \$14.50

battered scallop meat served on crunchy fried rice noodles and topped with lime chilli and coriander aioli

Trio of Breads and Mediterranean Dips (serves 2) \$16.50

a selection of naan bread, crusty ciabatta and grissini sticks with artichoke and parmesan, roasted red pepper and sundried tomato, and beetroot dips

Fresh Coffin Bay Oysters

Natural ½ doz \$13.50 dozen \$19.00

Westland ½ doz \$15.50 dozen \$23.50

topped with avocado, smoked salmon and lime juice

Kilpatrick ½ doz \$15.00 dozen \$22.50

grilled with bacon and creamy worcestershire sauce

Savepatrick ½ doz \$15.50 dozen \$23.50

Prosciutto, onion, garlic cream and cheese

All prices include GST

Main Course

<i>West Coast Silver Whiting</i>	\$22.00
<i>locally caught whiting served battered, crumbed or grilled with homemade tartare sauce</i>	
★ <i>Oven Baked Stuffed Chicken Breast</i>	\$22.00
<i>chicken breast stuffed with semi-dried tomato, avocado and fetta cheese wrapped with prosciutto rested on a bed of cous cous, drizzled with macadamia pesto</i>	
<i>Seared Marinated Lamb Fillet</i>	\$23.00
<i>choice lamb fillet served with tzatziki sauce</i>	
<i>Thai Marinated Kingfish</i>	\$24.00
<i>fitzgerald bay kingfish thai style with lime chilli and coriander aioli</i>	
<i>Char-Grilled Pork Rib-Eye</i>	\$25.00
<i>juicy pork cutlet served on sweet potato mash and topped with a honey mustard cream sauce</i>	
<i>Lemon Pepper Squid</i>	\$21.00
<i>tasty fried squid complimented with lemon myrtle and sweet chilli dipping sauce</i>	
<i>M.S.A. Porterhouse Stack</i>	\$25.50
<i>tender porterhouse layered with cheese, asparagus, onion and finished with hollandaise sauce</i>	
★ <i>Chicken Mignon</i>	\$21.50
<i>traditional bacon wrapped breast served with creamy garlic and mushroom sauce rested on a potato hash brown</i>	
<i>Grilled Atlantic Salmon</i>	\$24.50
<i>grilled salmon topped with prosciutto wrapped asparagus and finished with hollandaise sauce</i>	
<i>Marinated Kangaroo Fillet</i>	\$24.50
<i>roo fillet marinated in garlic and rosemary infused oil served on potato mash and finished with a rich quandong glaze (best served medium-rare)</i>	
<i>300g Fillet Steak</i>	\$25.00
<i>choice cut of prime steak</i>	
<i>400g M.S.A. T-Bone Steak</i>	\$23.50
<i>tender american t-bone</i>	

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<i>500g Yearling Rump Steak</i> <i>big mans steak, cooked to perfection</i>	<i>\$23.00</i>
<i>250g Lamb Rump</i> <i>seasoned lamb rump presented on sweet potato mash with rich quandong glaze</i>	<i>\$24.50</i>
<i>Vegetarian Lasagne</i> <i>layered with roasted eggplant, pumpkin, zucchini, baby spinach, roasted red peppers, ricotta and basil béchamel sauce</i>	<i>\$19.50</i>
<i>Seared Haloumi Cheese Salad</i> <i>seared cheese with avocado tossed salad and sticky balsamic dressing</i>	<i>\$18.00</i>
<i>with Chicken</i>	<i>\$22.00</i>
<i>Asian Chicken or Beef Stirfry</i> <i>your choice of either black bean or coconut chilli coriander sauce with singapore noodles and crunchy vegetables</i>	<i>\$18.50</i>
<i>Seafood Platter for 1 or 2</i> <i>check our daily specials board for a tasty seafood treat</i>	<i>POA</i>
<i>Chicken Avo Pollo Pasta</i> <i>chicken breast with avocado, semi-dried tomato and onion in a creamy sauce with tagliatelle pasta</i>	<i>\$19.50</i>
<i>Farmhouse Pasta</i> <i>a selection of char-grilled vegetables tossed in a soft basil tomato sauce with spinach and ricotta ravioli</i>	<i>\$19.00</i>
<i>Marinara Pasta</i> <i>seafood feast of prawns, scallops, squid and mussels sautéed in a rich roset sauce with shell pasta</i>	<i>\$21.00</i>
<i>Curry of the Day</i> <i>peruse the chef's daily specials board</i>	<i>\$17.50</i>
<i>Roast of the Day</i> <i>peruse the chef's daily specials board</i>	<i>\$16.50</i>
<i>Salad and Vegetable Bar</i> <i>try our tasty selection of homemade salads and hot vegetables</i>	<i>\$16.50</i>

All prices include GST

Chicken Breast Schnitzel \$16.50

Veal Schnitzel \$15.50

Toppings \$ 2.50

Parmagiana

onion, capsicum, garlic and herbs in a pureed sauce of tomatoes topped with cheese and grilled

Kilpatrick

bacon and cheese with worcestershire sauce, grilled until golden

Rio

fresh avocado slices with hollandaise sauce and melted cheddar

*Mushroom, Pepper, Dianne,
Plain Gravy, Hollandaise Sauce
\$2.00 extra per serve*

*Surf + Turf
\$6.00 extra per serve*

*Quandong Glaze
\$3.00 extra per serve*

*Meals with a * require 30 minute preparation
Well done steaks require minimum 30 minute preparation*

Dessert

<i>Pavlova</i>	\$ 8.00
<i>served with fresh chantilly cream and mixed berries</i>	
<i>Apple Custard Ravaoli</i>	\$ 8.00
<i>with raspberry coulis and baileys ice-cream</i>	
<i>Crepes with Cointreau and Pineapple</i>	\$ 8.00
<i>served with vanilla ice-cream</i>	
<i>Lemon Meringue Pie</i>	\$ 8.00
<i>traditional lemon zest flavoured pie</i>	
<i>Caramel Sin Cake</i>	\$ 8.00
<i>rich chocolate cake layered with caramel, topped with chocolate ganache and caramel</i>	
<i>Cheese & Dried Fruits</i>	\$15.00
<i>selection of cheese and fruits for 1</i>	