

*LUNCH & DINNER*

*FUNCTIONS*

*PRIVATE DINING*

*CELEBRATIONS*

[www.laurelhotel.com.au/bistro289](http://www.laurelhotel.com.au/bistro289)

# CHEF'S SPECIALS

# ENTREES & SHARING

<b>Oysters</b> ‘Coffin Bay South Australia’				
<i>Natural</i> (gf)	½ dozen	18	dozen	29
<i>Kilpatrick</i> – crispy bacon and chef’s tangy BBQ sauce (gf)		20		32
<b>Cheesy Garlic Cobb</b> (v)				9
<b>Ploughman’s Platter for 2</b> – cured meats, local soft and hard cheeses, fig jam, house made terrine, marinated olives, stuffed bell peppers and turkish bread				28
<b>Crispy Skin Pork Belly</b> on parsnip puree w/ beetroot relish (gf)				15
<b>Italian Style Bruschetta</b> served on warm bread with fresh basil, spanish onion, cherry tomatoes, feta and drizzled w/ sticky balsamic (v)				13
<b>Grilled Saganaki</b> w/ beetroot relish and lemon (v/gf)				14
<b>Duo of Dips</b> w/ warm cobb, balsamic and olive oil (v)				13
<b>Potato, Chorizo and Jalapeno Croquettes</b> w/ aioli				13
<b>Lemon Pepper Calamari</b> w/ fresh rocket salad and drizzled in aioli				14
<b>Stuffed Mushroom</b> w/ roasted peppers, spiced quinoa, sultanas, spanish onion, cherry tomatoes and cucumber (vg)			Main	23

*V = Vegetarian // GF = Gluten Free // VG = Vegan*

# MAINS

## STEAKS

500grm 'Black Angus' Rib Eye (gf)	48
300grm 'Grass Fed Southern Gippsland' Porterhouse (gf)	35
300grm 'Black Angus' Scotch Fillet (gf)	39
<i>Steaks are cooked to your liking and served with your choice of 2 sides and a sauce</i>	
<i>SIDES – Chunky Chips, Garden Salad, Creamy Mash, Seasonal Vegetables</i>	
<i>SAUCES – Creamy Mushroom, Red Wine Jus, Peppercorn, Rich Gravy, Garlic Butter</i>	
<b>Almond Crusted Rack of Lamb</b> w/ sweet potato mash, greens & red wine jus (gf)	32
<b>Braised Beef Cheeks</b> on creamy mash w/ seasonal greens (gf)	29
<b>Our Famous 'American Style Pork Ribs'</b> w/ chunky chips and slaw (gf)	32
<b>Grilled Barramundi</b> on a salad of crispy chats, rocket, black olives, green beans and red peppers w/ salsa verde (gf)	27
<b>Crispy Skin Atlantic Salmon</b> w/ grilled asparagus, kipfler potatoes and a dill hollandaise sauce (gf)	29
<b>Stuffed Chicken Breast</b> of spinach, olives and feta w/ scalloped potatoes, grilled asparagus and creamy tomato sauce (gf)	27
<b>Twice Cooked Pork Belly</b> on creamy mash, seasonal vegetables w/ an apple cider reduction (gf)	28
<b>Parmesan and Herb Crusted Veal Schnitzel</b> w/ creamy mash, seasonal vegetables	26
<b>Warm Chicken Salad</b> w/ kipfler potatoes, quinoa, cherry tomatoes & almonds (gf)	25
<b>Asian Marinated Beef Salad</b> w/ crushed nuts and crispy noodles	25
<b>'Chefs' Curry</b> - See Specials at front of menu	

## PASTA'S & RISOTTO

<b>Seafood Linguini Marinara</b> w/ fresh seafood, garlic butter, chili and shaved parmesan	27
<b>Three Cheese Agnolotti</b> w/ spinach, pine nuts & crumbled feta in creamy napoli (v)	24
<b>Wild Mushroom and Chicken Risotto</b> topped w/ shaved parmesan (vg option)	25

## PUB CLASSICS

<b>Laurel's Classic Chicken Parmigiana</b> w/ chunky chips and garden salad	24.5
<b>Fish and Chips</b> - 'Furphy' Flat Head Fillets, lightly battered and served w/ chunky chips, garden salad and a side of tartar	24
<b>Lemon Pepper Calamari</b> , lightly fried w/ chunky chips, salad and aioli	26
<b>Wagyu Beef Burger</b> in brioche bun w/ jack cheese, bacon, pickles, mustard aioli tomatoes and lettuce w/ side of chips	23
<b>LFCB</b> – 'Laurel Fried Chicken Burger' w/ honey mustard slaw, cheese, beetroot relish in a charcoal bun w/ chunky chips	24

## SIDES

<b>Chunky Chips</b> w/ aioli	6 (gf)
<b>Seasonal Vegetables</b> tossed in salted butter	7 (gf)
<b>Garden Salad</b> , house made dressing	5
<b>Creamy Mash</b>	5 (gf)
<b>Fried Onion Rings</b> w/ aioli	8
<b>Sweet Potato Chips</b> w/ aioli	8
<b>Traditional Style 'Slaw'</b>	7 (gf)

# DESSERTS

<b>Crème Brulee</b> individual vanilla baked custard with caramelized shards, berries (gf)	12
<b>Sugar and Cinnamon Churros</b> w/ dark chocolate dipping sauce	12
<b>Our Chefs Rich Self Saucing Chocolate Pudding</b> w/ vanilla bean bourbon ice cream	12
<b>House made Traditional Tiramisu</b> , double cream, candied cherries	12
<b>Affogato</b> – espresso coffee, vanilla bean ice cream, liqueur shot	15

# TO FINISH

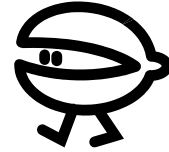
## PORTS & DESSERT WINES

Penfolds Grandfather Port, aged 20 years	14
Galway Pipe, aged 12 years	8.5
Baileys of Glenrowan Founder Series Muscat	8
Averna 'Amaro Siciliano' Liqueur	10
Hennessey 'VSOP' Cognac	14

## COFFEES

Cafe latte, cappuccino, flat white, long black, short black, short macchiato, long macchiato -full cream, skinny or soy milk available (soy +50c), (mug +50c)	4
A Variety of Tea Pots available	4

# LITTLE TACKERS MENU



**\$12.50** includes main, dessert & drink

FISH & CHIPS

SPAGHETTI & MEATBALLS

CHICKEN NUGGETS & CHIPS

HAWAIIAN OR MARGARITA PIZZA

CHEESEBURGER & CHIPS

\*Vegetables can replace Chips, just let us know...\*

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ICE CREAM – STRAWBERRY or CHOCOLATE TOPPING

W/ SPRINKLES

RAINBOW JELLY W/ CHOCOLATE FROG