

BISTRO 289 MENU

'Thank You For Choosing The Laurel'

– Established in 1853, The Laurel Hotel is one of Melbourne's oldest pubs. We're a family owned & run business and take pride in sponsoring local schools & sporting clubs. We hope you enjoy your visit & come back again soon! Please don't hesitate to ask our friendly staff if you have any questions –

»—▶ ENTRÉE & SHARING ◀—«

Garlic Bread – 8 add cheese +1 (v) (gf bread +2)

Oysters 'Coffin Bay South Australia' –

Natural (gf) ½ Dozen - 20 Dozen - 30

Kilpatrick (gf) ½ Dozen - 22 Dozen - 32

Antipasto Platter – proscuitto, mild salami, brie & cheddar cheese, homemade terrine, marinated olives, grilled eggplant & capsicum, crusty bread (gf +2) 28

Seafood Plate – tuna sashimi, natural oysters (2), lemon pepper calamari & sumac soft shell Crab (2) - 'Also a great option for a main meal' 35

Italian Style Bruschetta – buffalo mozzarella, fresh basil, spanish onion, cherry tomatoes & balsamic glaze (v) (gf bread +2) 13

Steamed Bao Buns – juicy fried chicken & slow cooked pulled pork w/ asian slaw 13

Lemon Pepper Calamari – fresh rocket salad, drizzled in aioli - 'local's fav' 14

Lamb, Rosemary & Paprika Cevapcici's – w/ chunky tomato chutney (gf) 16

Stuffed Mushroom – w/ morrocan style quinoa, sultanas & balsamic glaze (vg) (gf) 13 / 24 MAIN

»—▶ CLASSICS ◀—«

House Crumbed Chicken Parmigiana – golden chips & garden salad 25

Lemon Pepper Calamari – flash fried & drizzled in house made aioli w/ chips & salad 26

Wagyu Beef Burger – in brioche bun w/ jack cheese, bacon, pickles, mustard aioli, tomatoes & lettuce w/ a side of chips (gf bread +2) 23

Fish & Chips – market fish, lightly battered or grilled, served w/ chips, garden salad and tartar 24

LFCB - 'Laurel Fried Chicken Burger' – slaw, pickles, cheese in brioche bun w/ golden chips (gf +2) 25

»—▶ FROM THE GRILL ◀—«

300gm 'Grass Fed Southern Gippsland' Porterhouse – 35 (gf)

300gm 'Black Angus' Scotch Fillet – 38 (gf)

– Steaks cooked to your liking with 2 Sides -

golden chips, garden salad, creamy mash, seasonal vegetables

Sauces - creamy mushroom, red wine jus, peppercorn, gravy, garlic butter (all gf)

»—▶ MAIN FARE ◀—«

Slow Cooked Lamb Shank – infused w/ rosemary & red wine on creamy mash & greens (gf) 27

'Our Specialty' Seafood Paella – fresh seafood, chicken, chorizo, peas, roasted capsicum & parmesan 30

Stuffed Chicken Breast – of pumpkin & baby spinach w/ creamy mash, greens & rose sauce (gf) 28

Grilled Barramundi – on a bed of rocket, crispy chats, black olives, green beans & red peppers w/ salsa verde (gf) 27

Crispy Skin Pork Belly – creamy scalloped potatoes, apple puree & asian slaw (gf) 28

Parmesan & Herb Crusted Veal Schnitzel – w/ creamy mash, seasonal vegetables & lemon wedge 26

Housemade Gnocchi – baked in sugo sauce & buffalo mozzarella (v) 'local favourite' 25

Slow Cooked Beef, Mushroom & White Rabbit Dark Ale Pie – creamy mash & green peas 25

Thai Red Salmon Curry – Atlantic Salmon, on a bed of curried vegetables, jasmine rice & rocket garnish 28

See Stuffed Mushroom in Entrée Section – a delicious option for a vegetarian/vegan main meal



» → **SIDES** ← «

- Golden Chips (gf) – w/ aioli 6 / 8.5
- Seasonal Vegetables (gf) – tossed in salted butter 7
- Garden Salad – chef's dressing 5
- Creamy Mash (gf) – 5
- Fried Onion Rings – w/ aioli 8
- Sweet Potato Chips – w/ chipotle aioli 10
- Laurel Slaw (gf) – 7

» → **DESSERTS** ← «

- Crème Brulee Donut – filled w/ creamy custard, served w/ chocolate sauce & fairy floss 13
- Our Own Sticky Date Pudding – caramel sauce, vanilla bean ice cream or double cream 13
- Classic Apple & Rhubarb Crumble – w/ vanilla bean ice cream (gf) 13
- Warm Chocolate Fudge Brownie – vanilla bean ice cream, butterscotch sauce & caramel popcorn 13
+ contains nuts
- Affogato – espresso coffee, vanilla bean ice cream w/ a liqueur shot 14



KIDS MENU

\$12.5 inc Kids Main & Dessert

- Mini Parma**
– chunky chips –
- Cheeseburger**
– chunky chips & tomato sauce –
- Grilled or Fried Market Fish**
– chips & tomato sauce –
- Hawaiian Pizza**
- Spaghetti & Meatballs**
– parmesan cheese –
- Chicken Nuggets**
– chips & tomato sauce –
- Ice Cream - Chocolate or Strawberry Topping & Sprinkles**
Chocolate Brownie w/ Caramel Popcorn

Are You Dining With us On A Friday Night?
 – Check out Live Music in our Middle Bar 8pm til late
 Every Friday Night // \$15 Cocktails

Functions @ The Laurel - Did you know that we have a Private Dining area for up to 24 people - 'The Atrium' at the back of our Bistro. Our Bistro can also be hired out exclusively or part of for Functions - Please have a chat with our Manager if you would like a Function Package –

SENIORS MENU

Available Monday – Friday Lunch & Dinner

- 1 Course \$17**
- 2 Course \$25**
- 3 Course \$32**

- Lightly Fried Calamari**
– rocket, aioli –
- Italian Style Bruschetta**

- Chicken Schnitzel**
– mash, vegetables, gravy –
- Spaghetti & Meatballs**
– parmesan cheese –
- Market Fish**
– grilled or fried w/ chips & salad –
+ please request gf if required +
- Vegetable Risotto**
– parmesan cheese (v)

- Apple & Rhubarb Crumble**
– vanilla bean ice cream (gf) –
- Sticky Date Pudding**
– caramel sauce & double cream –