

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 – 9 add cheese +1 (v) (gf bread +2)

Oysters 'Coffin Bay South Australia' –

Natural (gf) ½ Dozen - 22 Dozen - 32

Kilpatrick (gf) ½ Dozen - 24 Dozen - 34

Laurel Antipasto Platter – cured meats, local hard & soft cheeses, homemade pork & chicken terrine, marinated olives, grilled eggplant & capsicum, crusty bread (gf bread +2) 28

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

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

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

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

Smoked Cheddar, Chorizo & Jalapeno Croquettes – chipotle aioli 14

»—▶ CLASSICS ◀—«

House Crumbed Chicken Parmigiana – golden chips & garden salad 25.5

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 golden chips (gf bread +2) 23

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

LFCB - 'Laurel Fried Chicken Burger' – slaw, pickles, cheese in brioche bun w/ golden chips (gf +\$2) 24

»—▶ FROM THE GRILL ◀—«

400gm 'Grass Fed' Southern Gippsland Rib Eye – w/ chunky chips, broccolini & topped w/ onion rings (gf = no onion rings) 46

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

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

– Steaks cooked to your liking with 2 Sides - golden chips, garden salad, mash, seasonal veg Sauces - creamy mushroom, red wine jus, peppercorn, gravy, garlic butter (all gf)

»—▶ MAIN FARE ◀—«

Sesame Salmon Bowl – steamed broccolini, rice, fresh salad, avocado, cucumber & cherry tomatoes w/ lime, chili & soy sauce (gf) (vegan- tofu) 32

Seafood Linguini – king prawns, mussels, calamari, fish, olive oil, garlic, chili, white wine, fresh herbs 27

American Style BBQ Pork Ribs – w/ cajun wedges & creamy slaw (gf=chips instead of wedges) 32

Grilled Barramundi – rocket, black olive, green beans & crispy chat salad w/ salsa verde (gf) 27

Crispy Skin Pork Belly – w/ 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

Traditional 'Nepalese' Goat Curry – jasmine rice, roti bread, raita 'our nepalese chefs' specialty' 25

Crispy 'Peppered' Calamari & King Prawn Salad – w/ avocado, aioli & sweet chilli dressing 25

Thai Chicken Salad – chili, bean shoots, coriander, shallots, capsicum, cherry tomatoes, mixed nuts, cucumber, thai dressing (gf) 24

» — **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

» — **OUR HOMEMADE DESSERTS** — «

- Warm Chocolate Fudge Brownie – vanilla bean ice cream, butterscotch sauce & caramel popcorn
*contains nuts * 13
- Delicious Berry Crepes – mixed berry coulis & vanilla bean ice cream 13
- Creme Brulee – individual vanilla baked custard w/ caramelized shard & fairy floss (gf) 13
- Apple & Rhubarb Crumble – w/ double cream (gf) 13
- 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
– 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/ Fairy Floss

Are You Dining With us On A Friday Night?
 – Check out Live Music in our Middle Bar // \$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 –
- Three Cheese Arancini

- 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)

- Crème Brulee
– individual vanilla baked custard w/ caramelized shard (gf) –
- Apple & Rhubarb Crumble
– w/ double cream (gf) –