

the LAUREL hotel

ENTREES / SHARING

- Cheesy Garlic Bread (v) \$8
- Oysters Natural \$3.20
- Oysters Kilpatrick \$3.50
- Duo of Dips w/ grilled turkish bread (v) \$13
- Chicken Wings (6) in sticky smokey bbq sauce \$12
- Jalapeno and smoked cheddar croquettes with saffron aioli (v) \$11
- Seasoned Calamari, fried zucchini, saffron aioli & lemon \$14
- Bruschetta – heirloom tomatoes, buffalo mozzarella, basil, spanish onion (v) \$13.50
- Duck Spring Rolls with asian dipping sauce \$14
- Spicy wedges topped w/ bacon and cheese \$12
- Laurel Grazing Plate – chef's selection of tasty morsels for two people to share \$14 each (min 2 pax)

FROM THE GRILL

- 300gm Porterhouse \$33
- Choice of 2 Sides:* chunky chips, garden salad, seasonal vegetables, kipfler potatoes or mash
- Sauces:* pan gravy, peppercorn, creamy mushroom, red wine jus, garlic butter, add fried Onion Rings \$5

MAIN FARE

- 300gm Scotch Fillet cooked to your liking on mash w/ green beans & topped w/ creamy garlic prawns \$38
- Spaghetti Carbonara \$18
- Laurel's Classic Chicken Parma, chunky chips & salad \$19
- Wagyu Beef Burger w/ jack cheese, bacon, pickles & jalapeno aioli on brioche w/ chunky chips \$19
- Crispy Skin Pork Belly w/ apple cider reduction, seasonal vegetables on creamy mash (GF) \$25
- Sesame coated Atlantic Salmon, potato rosti, grilled asparagus, lemon caper beurre blanc sauce \$28
- Our Famous 'American Style Pork Ribs' in our house made BBQ sauce w/ chunky chips (GF) \$26
- Stuffed Chicken Breast w/ pumpkin, spinach, mozzarella, potato scallopini, dutch carrots, green beans, creamy sundried tomato sauce \$25
- Spaghetti Marinara w/ prawns, mussels, scallops & fish tossed in olive oil, garlic with a hint of chilli \$27
- Seasoned Calamari, chunky chips, garden salad, house aioli \$19
- Traditional Nepalese Chicken Curry w/ basmati rice, roti & raita \$22
- Risotto of roasted pumpkin, wild mushrooms, baby spinach, roasted pine nuts, shaved parmesan (V/GF) \$20
- Add chicken \$3 extra
- Mixed Grill – Porterhouse, marinated chicken wing, pork ribs, bacon, egg, sausage & chips \$28
- Asian Beef Salad w/ porterhouse, shallots, nuts, coriander, chili, fresh lime & vermicelli noodles \$23
- Market Fish, lightly battered or grilled w/ sides – See above choices \$19
- Pulled Pork Burrito topped w/ sour cream, guacamole & cucumber salsa \$22
- Steak Sanga w/ cheddar, bacon, lettuce, tomato, egg, bbq sauce in turkish bun and chips \$19

- Pizzas – 9 inch \$15
- The Laurel Pizza chicken, roast capsicum, mushroom, bacon & BBQ sauce
- Veggie Pizza pumpkin, spinach, roast capsicum, spanish onion, eggplant, pine nuts & pesto
- BBQ Chicken

SIDE DISHES - \$6

Sweet Potato Chips
Seasonal Vegetables in butter
Chunky Chips
Fresh Garden Salad
Creamy Mash
Fried Onion Rings

KIDS MENU – AGES: 12 YEARS AND UNDER \$12.50

KIDS MAIN, DESSERT & SMALL SOFT DRINK

Spaghetti Bolognaise
Grilled Fish and Vegetables
Cheeseburger & Chips
Chicken Nuggets (6) & Chunky Chips
Margherita Pizza

Frog in the Pond
Vanilla Ice Cream w/ chocolate or Strawberry Topping & Sprinkles

Free Monthly Colouring Competition - \$25 Voucher to be won each month

DESSERT

Sticky Date Pudding w/ caramel sauce, vanilla bean ice cream or double cream \$12
Chocolate Honeycomb Brownie w/ salty caramel sauce and honeycomb ice cream \$13
Sugar & Cinnamon sprinkled Churros w/ white & dark chocolate dipping sauces \$14
Marshmallow & chocolate ganache baked w/ biscuits (S'mores) \$12