



LUNCH & DINNER

FUNCTIONS

PRIVATE DINING

CELEBRATIONS

www.laurelhotel.com.au/bistro289

WHAT'S HAPPENING @ THE LAUREL

M

LOCAL'S NIGHT \$20

MAIN MEALS \$20* some mains not included
\$6.5 WEEKLY BEER & WINE SPECIALS

T

PORK & CIDER \$20

Our Crispy Skin Pork Belly w/ a
Pot of James Squire Cloudy Apple Cider

W

'FREE' QUIZZAME TRIVIA IN OUR SPORTSBAR

BOOKINGS A MUST // LOTS OF FUN // INTERACTIVE // USES REMOTES
\$17 QUIZZ MEALS & \$6.5 SCHOONERS & HOUSE WINES

TH

PARMARAMA DAY – ALL PARMA'S \$14

7 DIFFERENT TOPPINGS TO CHOOSE FROM W/ CHIPS & SALAD
FROM 6PM – SCHOONERS \$6.5 INC CIDER & CRAFT BEERS

SU

\$16 Burgers // TRY OUR VEGAS BURGER \$22

WAGYU BEEF, 'LFC' LAUREL FRIED CHICKEN, VEGGIE & JALEPENO

WE LOVE HOSTING SPECIAL OCCASIONS – BOOK YOUR NEXT FUNCTION WITH US!!

WE HAVE UPSTAIRS AT THE LAUREL, OUR NEW MIDDLE BAR & ROOFTOP OR BISTRO 289
FUNCTION SPACES // CHECK OUT OUR PRIVATE DINING AREA AT THE BACK OF BISTRO

LARGE RANGE OF PLATTERS, SIT DOWN MEALS & BEVERAGE SELECTIONS AT
REASONABLE PRICES

WWW.LAURELHOTEL.COM.AU // FUNCTIONS@LAURELHOTEL.COM.AU // 93705800

ENTREES & SHARING

Oysters 'Coffin Bay South Australia'

<i>Natural</i> (gf)	½ dozen	17	dozen	27
<i>Kilpatrick</i> – crispy bacon and chef's tangy BBQ sauce (gf)		19		30

Cheesy Garlic Cobb (v) 9

Ploughman's Platter for 2 – cured meats, local soft and hard cheeses, fig jam house made terrine, marinated olives, stuffed bell peppers and turkish bread 28

Crispy Skin Pork Belly on parsnip puree w/ beetroot relish (gf) 15

Italian Style Bruschetta served on warm bread with fresh basil, spanish onion, cherry tomatoes, feta and drizzled w/ sticky balsamic (v) 13

Grilled Saganaki w/ beetroot relish and lemon (v/gf) 14

Duo of Dips w/ warm cobb, balsamic and olive oil (v) 13

Potato, Chorizo and Jalapeno Croquettes w/ aioli 13

Mexican Spiced Calamari w/ a fresh corn salsa and crisp tortilla fries 15

Eggplant, Cous Cous, Cherry Tomato and Basil Gateau w/ harissa (vg) 13

V = Vegetarian // GF = Gluten Free // VG = Vegan // GFO = Gluten Free Option

MAINS

STEAKS

500grm 'Black Angus' Rib Eye (gf)	48
300grm 'Grass Fed Southern Gippsland' Porterhouse (gf)	35

Steaks are cooked to your liking and served with your choice of 2 sides and a sauce

SIDES – chunky chips, Garden Salad, Creamy Mash, Seasonal Vegetables

SAUCES – Creamy Mushroom, Red Wine Jus, Peppercorn, Rich Gravy, Garlic Butter

Almond Crusted Rack of Lamb w/ sweet potato mash, seasonal greens and red wine jus (gf) 32

Our Famous 'American Style Pork Ribs' w/ chunky chips, slaw and milk bun (gfo) 32

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

Charred 'Peri Peri' Chicken Maryland w/ saffron rice, salad and tzatziki 25

Twice Cooked Pork Belly on parsnip puree, radish and rocket salad w/ an apple cider reduction (gf) 28

Crispy Skin Atlantic Salmon on a wild mushroom and chorizo risotto (gf) 29

Parmesan and Herb Crusted Veal Schnitzel w/ chunky chips and slaw 26

Stuffed Mushrooms w/ a salad of roasted peppers, spiced quinoa, sultanas, spanish onion, cherry tomatoes and cucumber (vg) (gf) 22

Caesar Salad w/ bacon, cos lettuce, shaved parmesan, croutons, poached egg, chefs Caesar dressing and anchovies (gfo) / add chicken \$4 20

'Chefs' Curry - See Specials at front of menu

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PASTA'S & RISOTTO

Seafood Linguini Marinara w/ fresh seafood, garlic butter, chili and shaved parmesan	27
Pumpkin Gnocchi w/ spinach and pine nuts in a burnt butter sauce (v) <i>Add Chicken + \$4</i>	21
Wild Mushroom and Chorizo Risotto topped w/ shaved parmesan (vg option)	25

PUB CLASSICS

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

SIDES

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

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DESSERTS

Crème Brulee individual vanilla baked custard with caramelized shards, berries (gf)	12
Sugar and Cinnamon Churros w/ dark chocolate dipping sauce	12
Our Chefs Rich Self Saucing Chocolate Pudding w/ vanilla bean bourbon ice cream	12
House made Traditional Tiramisu , double cream, candied cherries	12
Cheese Plate – local soft and hard cheeses, fig marmalade, dried fruits, crackers	18
Affogato – espresso coffee, vanilla bean ice cream, liqueur shot	15

TO FINISH

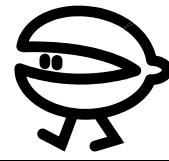
PORTS & DESSERT WINES

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

PASTA & MEATBALLS

CHICKEN NUGGETS & CHIPS

HAWAIIAN OR MARGARITA PIZZA

CHEESEBURGER & CHIPS

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

OR TOASTED HAM & CHEESE TURKISH BREAD \$8

ICE CREAM – STRAWBERRY or CHOCOLATE TOPPING
W/ SPRINKLES

RAINBOW JELLY W/ MARSHMELLOWS

SENIORS MENU

ENTREES

Seasoned Calamari, Garden Salad and Aioli

Roasted Pumpkin, Basil and Feta Arancini Balls (3) (v)

MAINS

Chicken Schnitzel, Chunky Chips, Salad and Side of Gravy

Roast of the Day – See Specials (gf)

Beer Battered Flathead Fillet, Chips, Salad and Tartar

House made Beef Rissoles (2) w/ Creamy Mash, Peas and Gravy

Vegetarian Risotto w/ Shaved Parmesan (v)

DESSERTS

Crème Brulee w/ Caramelised Top (gf)

House made Traditional Tiramisu

Available Monday – Friday Lunch and Dinner

1 Course \$16 // 2 Course \$24 // 3 Course \$30

Please present Seniors Card when Ordering

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