



ENTREES & SHARING

Cheesy Garlic Bread (v) \$8

Oysters Natural (gf) \$17/ 27

Oysters Kilpatrick \$19/ 30

Duo of Dips w/ grilled turkish bread (v) \$13

Spicy Pork Meatballs in sugo sauce w/ shaved parmesan (gf) \$14

Sticky Chicken Wings (6) in our smoky BBQ sauce (gf) \$12

Jalapeno & Smoked Cheddar Croquettes w/ aioli (v) \$12

Seasoned Calamari on rocket w/ lime aioli & lemon \$14

Bruschetta Cherry tomatoes, basil, spanish onion, feta + balsamic (v) \$13

Duck Spring Rolls w/ asian dipping sauce \$14

Pan Fried Saganaki w/ fig jam & charred lemon (v) \$12

Laurel Grazing Plate Chef's selection of tasty morsels to share \$28 for 2 people (v option available)

Stuffed Mushroom w/ roasted peppers, spiced couscous, sultanas & roasted pistachios (vg) \$12

HOT OFF THE COALS

500gm 'Black Angus' **Rib Eye** (gf) \$48

300gm 'Grass Fed' Southern **Porterhouse** (gf) \$34

Served w/ chunky chips + garden salad (+\$2 seasonal vegetables, kipfler potatoes or mash)

Sauces: pan gravy, peppercorn, creamy mushroom, red wine jus, garlic butter (gf)

Laurel's Surf & Turf - 300gm 'grass fed' Scotch Fillet w/ mash, green beans + topped w/ creamy garlic prawns (gf) \$39

MAIN FARE

Laurel's Classic Chicken Parma w/ chunky chips + salad \$24

Wagyu Beef Burger w/ Jack cheese, bacon, pickled cucumber, mustard aioli + chunky chips \$24

Lamb Shish Kebab Moroccan spiced kebabs, greek salad, flatbread, hummus + minted yoghurt \$28

Slow Roasted Pork Belly w/ apple cider reduction, seasonal vegetables on creamy mash (gf) \$28

Grilled Barramundi Fillet salad of green beans, olives, capsicum & cherry tomatoes
w/ herb crusted chats + salsa verde (gf) \$28

Our Famous '**American Style Pork Ribs**' in our house made BBQ sauce w/ chunky chips & salad (gf) \$30

Stuffed Chicken Breast of pumpkin, spinach & mozzarella w/ scalloped potato gratin, dutch carrots,
green beans + creamy sundried tomato sauce (gf) \$28

Spaghetti Marinara w/ prawns, mussels, scallops + fish tossed in olive oil, garlic + a hint of chili \$27

Seasoned Calamari w/ rocket & semi dried tomato salad, lime aioli + chips \$26

Roasted Beetroot & Walnut Risotto topped w/ crumbled feta (v)(vg = no feta) \$23 (add lamb + \$4)

Baked Pumpkin Gnocchi w/ garlic, chili, rich napoli & feta (v) \$25

Flat Head Fillets lightly battered w/ chips, garden salad & house tartar \$24

Pulled Pork Burrito topped w/ sour cream, guacamole & cucumber salsa \$25

Mediterranean Vegetable & Bean Burrito topped w/ sour cream, guacamole & cucumber salsa (v) \$23

Quinoa, Feta & Pomegranate Salad w/ roasted pumpkin & almond flakes (gf, v)(vg = no feta) \$21

SIDES

Sweet Potato Chips w/ aioli (gf, vg) \$10
Seasonal Vegetables (gf, vg) \$7
Chunky Chips w/ aioli \$8
Rocket, Cherry Tomatoes, Spanish Onion &
Almond Flakes (gf, vg) \$7
Creamy Mash (gf) \$6
Fried Onion Rings w/ aioli \$9

DESSERT

Sticky Date Pudding w/ butterscotch sauce &
vanilla bean ice cream or double cream \$12
Chocolate Honeycomb Brownie w/ salted caramel
sauce + ice cream scoop \$12
Sugar & Cinnamon Sprinkled Churros w/ white +
dark chocolate dipping sauces \$12
Baked Marshmallow + Chocolate Ganache S'mores
w/ biscuits \$12
Laurel Mess Meringue w/ berry coulis,
natural yoghurt, cream, pomegranate +
strawberries (gf) \$12

V = Vegetarian VG = Vegan GF = Gluten Free

KIDS MENU \$12.

AGES: 12 YEARS AND UNDER

Inc: KIDS PACK, KIDS MAIN, DESSERT & SMALL SOFT DRINK

Spaghetti & Meatballs w/ shaved parmesan
Fish & Chips w/ tartar sauce
Cheeseburger + Chips
Chicken Nuggets (6) + Chunky Chips w/ tomato sauce
Margherita Pizza (v) or Hawaiian Pizza
Frog in the Pond
Vanilla Bean Ice Cream w/ chocolate or strawberry topping + sprinkles

www.laurelhotel.com.au/bistro289