



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
Soup of the Week w/ warm bread \$12
Mussels white wine, garlic + tomato broth w/ crusty bread \$16 (gf option)
Potato, Chorizo & Jalapeno Croquettes w/ lime aioli (v) \$13
Cajun Calamari on rocket + sundried tomato salad w/ lime aioli + lemon \$15/\$26
Bruschetta cherry tomatoes, basil, spanish onion, feta + balsamic (v) \$13
Ploughman's Platter cured meats, local soft + hard cheese, housemade chicken pate pot, olives, artichokes, fig paste, biscuits + grilled bread \$29 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) \$35
Served w/ chunky chips + garden salad (+\$2 seasonal vegetables, crispy chat 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, seasonal greens topped w/ creamy seafood (gf) \$39

MAIN FARE

- Lamb Rack** stuffed w/ sultana + pistachios on sweet potato mash w/ seasonal greens + red wine jus (gf) \$32
Slow Cooked Beef Cheek Ragù on pappardelle w/ shaved parmesan \$27
Crispy Skin Pork Belly w/ apple cider reduction, seasonal vegetables on creamy mash (gf) \$28
Spaghetti Marinara w/ prawns, mussels, scallops + fish tossed in olive oil, garlic + a hint of chili \$27
Fish of the Week See Specials
Our Famous '**American Style Pork Ribs**' in our house made BBQ sauce w/ chunky chips + salad (gf) \$32
Chicken Oscar prosciutto wrapped chicken breast w/ crispy chats, grilled asparagus, cherry tomato + a creamy pesto sauce \$28 (gf)
Handmade Ricotta & Spinach Agnolotti w/ rosé sauce + shaved parmesan (v) \$25
Pulled Pork Burrito topped w/ sour cream, guacamole + cucumber salsa \$25
Quinoa, Feta, Pomegranate Salad w/ roasted pumpkin + almond flakes (gf,v.vg = no feta) \$21 (+ chicken \$3)
Chefs Own Curry w/ rice, riata + roti \$25 – See Specials

PUB CLASSICS

- Laurel's Classic Chicken Parma** w/ chunky chips + salad \$24
Wagyu Beef Burger w/ Jack cheese, bacon, pickled cucumber, mustard aioli + chunky chips \$24
'Furphy' Flat Head Filets lightly beer battered w/ chips, garden salad + house tartar \$24



SIDES

Sweet Potato Chips w/ aioli (vg) \$18
Seasonal Vegetables (gf, vg) \$7
Chunky Chips (gf, vg) \$6
Garden Salad (gf, vg) \$6
Creamy Mash (gf) \$6
Fried Onion Rings w/ aioli \$9

DESSERT

ALL \$12

Bread & Butter Pudding w/ crème anglaise + fresh berries

Chocolate Marquise chocolate mousse filled layer cake w/ chocolate glaze, whipped cream + strawberry

Sugar & Cinnamon Sprinkled Churros w/ white + dark chocolate dipping sauces

Vanilla Bean Crème Brûlée w/ fresh strawberry, topped w/ caramelised sugar + shard (gf)

V = Vegetarian VG = Vegan GF = Gluten Free

KIDS MENU

\$12.50

AGES: 12 YEARS AND UNDER

Inc: MAIN, DESSERT + SMALL SOFT DRINK

Mac & Cheese Pasta

Fish & Chips w/ tomato sauce

Cheeseburger & Chips

Popcorn Chicken & 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

Take part in our monthly colouring competition for the chance to win a \$25

Toys 'R' Us voucher

www.laurelhotel.com.au/bistro289

VISIT OUR NEW MIDDLE BAR FOR SOME AFTER DINNER DRINKS