



LUNCH & DINNER
FUNCTIONS
PRIVATE DINING
CELEBRATIONS

www.laurelhotel.com.au/bistro289

CHEF'S SPECIALS

Grilled Atlantic Salmon w/ traditional leek and bacon potato salad and chimichurri sauce (gf)	28
Oven Roasted Pork Shoulder w/ crispy chat potatoes, seasonal greens, apple sauce and pan gravy (gf)	25
Spiced Calamari and Prawn Salad with cherry tomatoes, cucumber, capsicum, onion, avocado and baby spinach w/ sweet chilli mayo (gf)	24
Nepalese Goat Curry w/ jasmine rice, roti bread and riata	24

ENTREES

Oysters 'Coffin Bay South Australia'				
Natural (gf)	½ dozen	17	dozen	27
Kilpatrick – crispy bacon and our own tangy bbq sauce (gf)		19		30
Italian Style Bruschetta served on warm bread with fresh basil, spanish onion, cherry tomatoes, feta and drizzled with sticky balsamic (v)				13
Duo of Dips w/ grilled turkish bread, balsamic and olive oil (v)				13
Potato, Chorizo and Jalapeno Croquettes w/ aioli				13
Stuffed Mushroom w/ roasted peppers, spiced cous cous, sultanas and roasted pistachios (vg)				12
Grilled Saganaki w/ Fig Marmalade (v, g/f)				14
Cajun Calamari, lightly fried and served on a garden salad w/ lemon aioli				15
	Main Serve w/ chips			25
Moroccan Spiced Beef Shish Kebab on pita bread w/ greek salad and drizzled w/ spicy yoghurt				14
Ploughman's Platter for 2 – cured meats, local soft and hard cheeses, fig paste, house made terrine, olives and bread (v option)				28

v = vegetarian // gf = gluten free // vg = vegan

MAINS

500gsm 'Black Angus' Rib Eye (gf)	48
300gsm 'Grass fed 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	
Lamb Rack stuffed with sultanas and pistachios on sweet potato mash w/ seasonal greens and red wine jus (gf)	32
Our Famous 'American Style Pork Ribs' w/ chunky chips and salad (gf)	32
Grilled Barramundi Fillet w/ crispy chats, a rocket, olive, green bean and red pepper salad w/ salsa verde (gf)	28
Stuffed Chicken Bread of olives and semi-dried tomatoes w/ chats, seasonal greens and a creamy red pepper sauce (gf)	27
Crispy Skin Pork Belly, parsnip puree w/ radicchio salad and apple cider reduction (gf)	29
Prawn and Chorizo Spaghetti, fresh herbs and shaved parmesan	26
Baked Pumpkin Gnocchi in sugo sauce topped w/ bocconcini cheese (v)	25
Quinoa, Feta and Pomegranate Salad with roasted pumpkin, almonds and drizzled in yoghurt (v, gf) (add chicken \$3.5) (vg option = no feta)	21
Marinated Beef and Cashew Salad w/ crispy noodles, ginger and lime dressing and topped w/ fresh coriander (gf)	25
Pulled Pork Burrito topped with sour cream, guacamole and cucumber salsa	25

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PUB CLASSICS

Laurel's Classic Chicken Parmigiana w/ chunky chips and garden salad	24
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 a brioche bun w/ jack cheese, bacon, pickles, mustard, aioli tomatoes and lettuce	24

SIDES

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

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DESSERTS

Crème Brule, individual vanilla baked custard with caramelised shards and berries (gf)	12
Sugar and Cinnamon Churros, white and dark chocolate dipping sauces	12
Chef's house made traditional style 'Tiramisu' w/ candied cherries	12
Laurel Mess, double cream, yoghurt, mixed berries, meringue (gf)	12
Cheese Plate – local soft and hard cheeses, fig paste, dried fruit, crackers	18
Affogato – espresso coffee, vanilla bean ice cream, liqueur shot	15

PORTS & DESSERT WINES

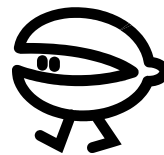
Penfolds Grandfather Port, aged 20 years	14
Galway Pipe, aged 12 years	8.5
Baileys of Glenrowan Founder Series Muscat	8
Averna Amaro Siciliano Liqueur	10
Hennessey 'VSOP' Cognac	14

TO FINISH

COFFEES

cafe latte, cappuccino, flat white, long black, short black, short macchiato, long macchiato	4
full cream, skinny or soy milk available (soy +50c), (mug +50c)	

LITTLE TACKERS MENU



\$12.50 includes main, dessert & drink

FISH & CHIPS

SPAGHETTI & MEATBALLS

POPCORN CHICKEN & CHIPS

HAWAIIAN OR MARGARITA PIZZA (v)

MAC & CHEESE PASTA (v)

CHEESEBURGER & CHIPS

*VANILLA BEAN ICE CREAM – STRAWBERRY OR CHOC TOPPING
W/ SPRINKLES*

RAINBOW JELLY W/ MARSHMELLOWS



Wine List

Sparkling

Rothbury Estate Sparkling Cuvee (NSW)	7.50	28
Borgo SanLeo Prosecco (ITALY)	10	45
Chandon NV Sparkling Brut (VIC)	10	55
Moet & Chandon Brut Imperial (FRANCE)		89

White Wines

Rothbury Estate Sauvignon Blanc (SA)	7.50	28
Matua Valley (Hawkes Bay NZ) Sav Blanc	9.50	43
Squealing Pig (Marlborough NZ) Sav Blanc	11	52
Rothbury Estate Chardonnay (SA)	7.50	28
Chandon Chardonnay (Yarra Valley)	11	52
Tar & Roses Pinot Grigio (YARRA VALLEY)	10	46
Jim Barry 'Watervale' Riesling (SA)	10	46
Brown Brothers Moscato (VIC)	9	38

ALL WINES SERVED BY THE GLASS EQUATE TO ONE
LEGAL STANDARD DRINK OF 125 MLS TO ENSURE
LIQUOR LICENCING COMPLIANCE.



Wine List

Red Wines

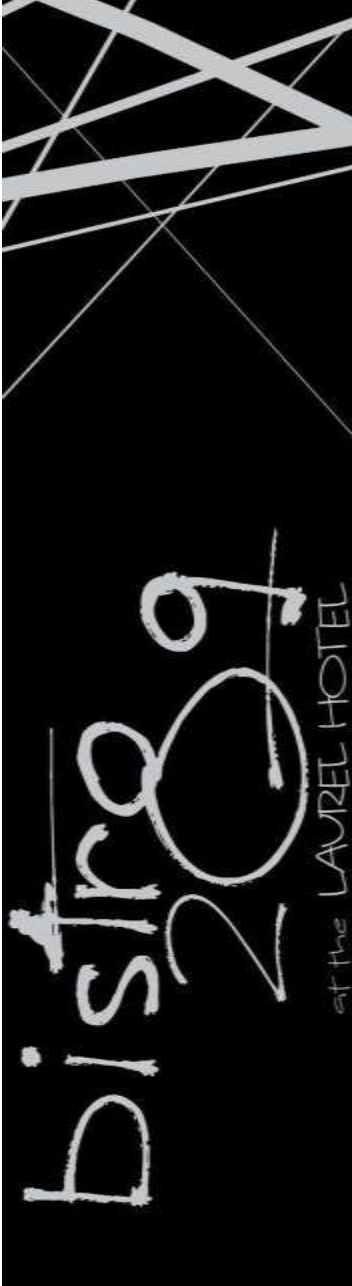
Rothbury Estate Shiraz Cabernet (SA)	7.50	28
Redcastle Shiraz (Heathcote Vic)	10	45
Pepperjack Shiraz (Barossa SA)	12	54
Beelgara Estate Merlot (NSW)	8.5	36
The Tamar Pinot Noir 2015 (TASMANIA)	11	52
Wynns 'The Banker' Cabernet Sauvignon (SA)	10	45
Bleeding Heart Tempranillo (SPAIN)	9	38
St Hugo Cabernet Shiraz 2013 (SA)		78

Ports

Galway Pipe	12 yr Grand Tawny	8
Baileys of Glenrowan Founder Series Muscat		8
Penfolds Grandfather Rare Tawny	15 yrs old	12

WINES BY THE GLASS - ALL WINES ARE SEALED AFTER USE BY THE LE VERRE DE VIN SEALING SYSTEM TO ENSURE CONSISTENCY, TASTE AND BALANCE OF THE WINES ARE NOT COMPROMISED.

BEERS



On Tap - Available in Pot, Schooners, Pints and Jugs
Furphy Refreshing Ale, Carlton Draught, Cascade Light, Tiger Beer, Guinness Stout, White Rabbit Dark Ale, 150 Lashes Pale Ale, Coopers Pale Ale, Chancer Golden Ale, James Squire Cloudy Apple Cider, Seasonal Beers on Rotation – See Staff

Bottled Beer (Heavy)

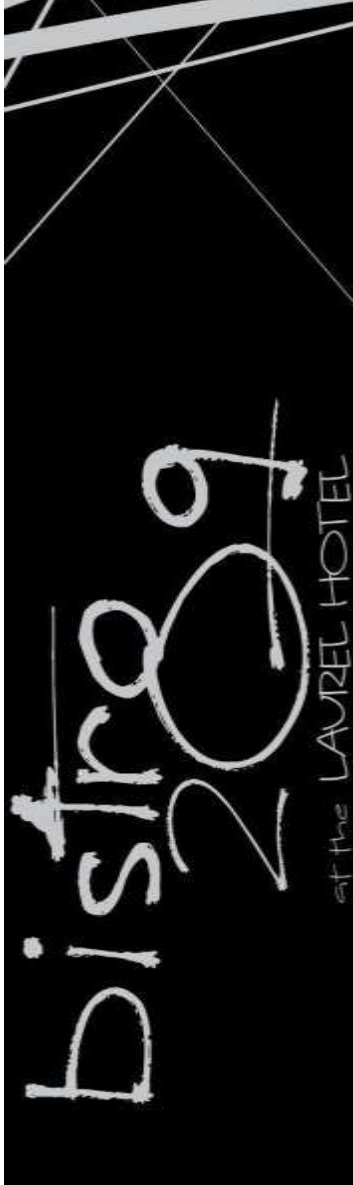
Asahi (Japan)	9.00
Carlton Draught	7.00
Coopers Pale Ale (SA)	8.00
Coopers Sparkling (SA)	8.50
Corona (Mexico)	8.50
Crown Lager	7.50
Fat Yak Pale Ale (matilda bay)	8.50
Heineken (Holland)	8.50
Peroni Nastro Azzuro (Italy)	8.50
Pure Blonde – Low Carb	7.50
Carlton Dry – Low Carb	7.50
Stella Artois (Belgium)	8.50
Victoria Bitter	7.00
XXXX Mid Strength	6.00
Great Northern Mid Strength	6.00

Bottled Beer (Light)

Boags Premium Light	5.50
Cascade Light	5.50
Guinness Cans (Ireland) 500 mls	11.00

SPIRITS BY THE GLASS 30 mls & mixer

House Pours – all \$9



Finlandia Vodka, Jim Beam Bourbon, Bacardi White rum, Bundeberg rum, Gordans Gin and Johnny Walker Red Scotch Whisky.

Grey Goose Vodka	10
Jack Daniels Bourbon	10
Wild Turkey Bourbon	10
Makers Mark Bourbon	10
Bourbon	12
Southern Comfort	9
Canadian Club Scotch Whisky	9.5
Jamiesons Irish Whisky	9
Glenfiddich (12 years)	12
Chivas Regal (12 years)	12
Johnny Walker Black	11

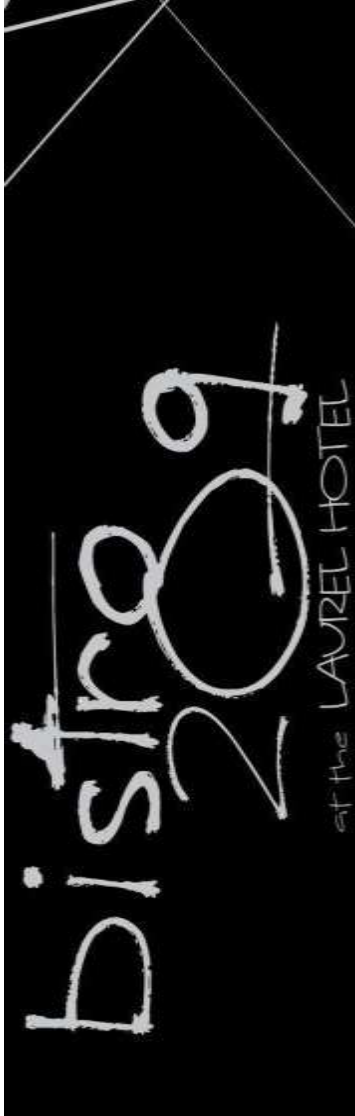
LIQUERS 30 mls

Midori / Malibu / Kahlua / Baileys	9
Frangelico / Tia Maria	9
Cointreau Orange Liqueur	10
Chambord Raspberry Liqueur	10
Jagermeister	10
Galliano – Black, White or Vanilla	10
Tequilla	10
Tequilla	12
Bombay Sapphire Gin	10
Hendricks Gin	11
Pimms, Campari, Aperol	9
Chartreuse Green, Green Fairy Absinth	14

OTHER VARIETIES

Cruisers, Raspberry, guava and pineapple

9.00



Smirnoff Ice Red	9.00
Smirnoff Double Black (6.5%)	12.00
Bulmers Cider, Apple and Pear	9.00
Rekordeling Cider, Apple, strawberry and lime	10.00
Dirty Granny Cider	8.00

Soft Drinks by Postmix (285ml)

Cola, Diet Cola, Lemonade, Raspberry, Dry Ginger, Squash, Tonic and Soda Water	4.00/10
Lemon, Lime, Bitters	4.50

Schweppes Sparkling Mineral Water

300ml bottle	4.50
750ml bottle	8.00

Juices

Orange, Apple, Pineapple, Cranberry, Tomato	4.5
Jugs	13