

Lamaro's HOTEL

STARTERS

Oysters natural, with mignonette,
or with green tabasco / 3.5ea

Baked scallop with Old Bay butter
and prosciutto / 6.5ea

Peach and Parma ham salad
with apple balsamic and Gruyère cheese / 22

Duck liver parfait with crisp pancetta,
Sauternes jelly and mini toasts / 16

Beef tartare with smoked oyster mayo,
corn tostadas, bread and butter pickles / 18

Grilled octopus with a cabbage, chilli,
pea and parmesan salad with citrus dressing / 18

Chicken and prawn salad
with nuoc mam cham sauce / 20

Heirloom beetroot, orange and asparagus salad
with fresh goat's curd / 16

PASTA

SMALL / LARGE

Hand cut pasta with chilli, crab, tomato
and extra virgin oil 24 / 36

House made ricotta gnocchi
with braised lamb ragout and gremolata 22 / 34

Asparagus and sweet pea risotto
with parmesan and crème fraiche 20 / 30

MAINS

Jerk chicken with mango salsa and chilli mojo / 30

House-made Andouille hot link sausage
with barbecue sauce and mustard / 28

Spit roasted lamb shoulder with tzatziki / 36

Steamed market fish
with a soy and sesame dressing / MP

Double-cut pork chops with a St. Louis rub
and sarsaparilla glaze / 36



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STEAKS

CHOOSE A SIDE AND SAUCE

- 200g
Prime cut eye fillet, ethically farmed / 40
- 250g
Porterhouse steak, 40 day dry aged in-house / 34
- 300g
Scotch fillet, pasture fed from Tasmania / 38
- 500g
Wagyu rump, 7+, aged, flash grilled / 46
- 1.2kg
Prime rib, grain fed and 30 day aged (40 minutes) / 130

SURF AND TURF

- Grilled whole jumbo prawns / 22 1/2 lobster tail with garlic butter / 55

SAUCES

- Red wine jus Mustard
Peppercorn sauce Horseradish cream
Diane sauce Café de Paris butter
Bearnaise

SIDES \$10

- House pickles: Twice baked potato with pickled watermelon rind, Monterey Jack, Kaiserfleisch and cultured cream
kimchi, pickled cucumber
- Green apple salad with Cos, green bean and nashi salad with white miso dressing
mint, coriander, chilli and a ginger dressing
- Double cream mashed Shoestring fries and aioli
potato
- Cypriot ancient grain salad Charred broccolini with raisin purée and toasted hazelnuts
with soft herbs and toasted seeds
- Heirloom tomato salad Roast button mushrooms with burrata and apple with garlic
balsamic

SWEETS \$14

- Coconut rice pudding with gulab jamun and candied pistachios
- Hazelnut meringue with lime curd and fresh mango
- Dark chocolate Bavarian with chocolate cake and gooey caramel center
- Ice cream sundae with marshmallow, jelly and sprinkles
- Cheese selection (30 grams) with quince paste and lavash

