

Lamaro's

HOTEL

STARTERS

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

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

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

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

PASTA

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

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

MAINS

Jerk chicken with mango salsa and chilli mojo / 30

Steamed market fish
with a soy and sesame dressing / MP

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

STEAKS

200g prime cut eye fillet, ethically farmed / 40

300g scotch fillet, pasture fed from Tasmania / 38

SAUCES

Red wine jus

Peppercorn sauce

Mustard

Café de Paris butter

SIDES \$10

Heirloom tomato salad
with burrata and apple
balsamic

Cos, green bean and
nashi salad with white
miso dressing

Shoestring fries with aioli

Twice baked potato with
Monterey Jack, Kaiserfleisch
and cultured cream

Charred broccolini with
raisin purée and toasted
hazelnuts

SWEETS \$14

Coconut rice pudding with gulab jamun
and candied pistachios

Hazelnut meringue with lime curd
and fresh mango

Cheese selection (30 grams)
with quince paste and lavash

