

To Start

House made bread and Cobram Estate Olive Oil 'gratis'+
Add Pepe Saya Cultured Butter with Truffles **5**

White bean puree, lemon, crisped garlic, wood fire grilled
flat bread* **8**

Warm 'Tree Tops Plantation' olives*# **10**

Freshly shucked Oysters

Shallot dressing or spearmint, finger lime nam jim# 5
each

Entrée

Ancient grains with tomato, cucumber and kale, tomato
kasundi and nasturtium and leaves* **18**

Spicy beef tartare, nashi pear, soy, sesame, chilli and
rocket, quail egg yolk **23**

Steamed chicken salad with Vietnamese slaw, fragrant
herbs and nuoc cham dressing# **22**

Hiramasa kingfish sashimi with shaved fennel, edamame
and finger lime caviar# **23**

Asparagus and goats cheese tortellini, green pea sauce
with hazelnuts and Australian Truffles+ **35**

Wood-fire grilled scallops with roasted pork belly,
tamarind and palm sugar dressing, spearmint# **26**

Salumi and Charcuterie, our platter of artisan small goods,
& pickles **36**

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a 10% surcharge will be added on public holidays

Mains

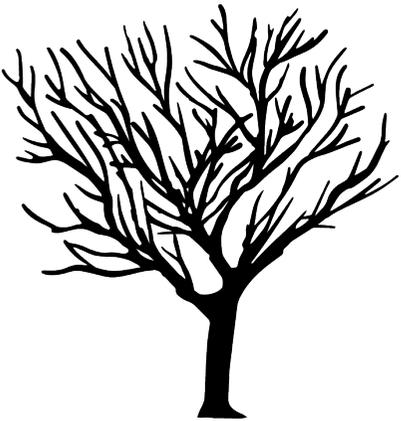
Black pepper tossed swimmer crab, chilled tomato
consommé, cucumber, mint salad # **38**

Mushroom broth with tofu and udon noodle, enoki,
shimiji, daikon, shiso, soybeans and togaroshi* **32**

Red duck curry, crispy fried egg, sweet and sour sauce,
coconut rice **42**

Veal Schnitzel, sourdough crumbs, pan-fried, with Italian
slaw with Parmesan and lemon, mustard sauce **38**

Wood fired grill mains



300g Pork cutlet, radish and apple slaw, buckwheat polenta with Gorgonzola# 39

Mixed grill; house sausage, lamb cutlet, pork belly and fillet steak, tomato, olives and zucchini flower# 42

Whole fish with tomato, parsley, preserved lemon and Goolwa pipis and Diamond clams# 37

300gm Grass Fed King Island Scotch Fillet# 40

250g Grass Fed Tasmanian Wilderness Black Angus Eye Fillet# 45

All steaks grilled over Red Gum; served with your choice of red wine jus, Diane sauce or black pepper sauce and French fries

Sides

Rocket, pear and Parmesan salad+# 12

French fries 8

Green beans with freekeh, tahini, chervil and walnuts*# 11

Roast pumpkin with chilli, yoghurt and coriander+# 12

Buckwheat polenta with Gorgonzola #+ **13**

Coconut rice **5**

*Vegan

+Vegetarian

#Gluten Free