



# Set Menu Options

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For group bookings of 12 guests or more at Lamaro's Hotel, we offer a curated dining experience with a set menu format.

Guests can choose from three options that are customizable to accommodate various tastes and dietary requirements.

- **Feed Me: 2 Course (\$75) or 3 Course (\$80)**
- **\$85 Set Menu**
- **\$95 Set Menu**

Please note, all menus subject to availability & seasonal changes



# Option 1: Feed Me

Our Feed Me menu is a delightful communal dining experience.

For each course, you'll be treated to a variety of options including vegetable-based, seafood, and meat dishes. Not only will it include some of our beloved signature dishes, but also introduce novel and exceptional culinary creations.

## Example (3 course)

### Entree:

- Stracciatella
- Wood-fire Grilled Scallops
- Beef Carpaccio

### Main:

- Veal Schnitzel
- Risotto
- Porterhouse

### Dessert:

- Petit Four
- Cheese Plates

# \$85 SET MENU

## ENTRÉE - To share

### *Salumi Platter*

*San Danielle prosciutto, Wagyu bresaola, spicy calabrese salami, pickles & toasted sourdough*

### *Stracciatella*

*Witlof, caramelised walnuts, roasted grapes, toasted sourdough*

### *Wood-fire Grilled Scallops*

*Roasted pork belly, tamarind and palm sugar dressing, spearmint leaves*

## MAIN - Your choice of

### *Fish of the Day*

### *Risotto*

*Sautéed wild mushrooms, ricotta, sage, spinach, Brussel sprout leaf*

### *Veal Schnitzel*

*Sourdough crumbs, pan-fried, with Italian slaw with Parmesan and lemon, Diane sauce*

*300g Grass fed Scotch Fillet Steak (cooked medium rare), French fries, red wine jus*

## SIDES - To share

### *Rocket Salad*

*Pear, pecorino, honey mustard dressing*

### *French Fries*

## DESSERT - To share

### *Cheese Selection*

### *Petit Four*

# \$95 SET MENU

## ENTRÉE - Your choice of

### *Beef Carpaccio*

*Pomegranate, smoked capers, spiced green goddess, wild rocket & pecorino*

### *Stracciatella*

*Witlof, caramelised walnuts, roasted grapes, toasted sourdough*

### *Wood-fire Grilled Scallops*

*Roasted pork belly, tamarind and palm sugar dressing, spearmint leaves*

## MAIN - Your choice of

### *Fish of the Day*

### *Roasted Cauliflower*

*Crispy Quinoa, harissa, fava beans, pomegranate, minted labneh, molasses*

### *Veal Schnitzel*

*Sourdough crumbs, pan-fried, with Italian slaw with Parmesan and lemon, Diane sauce*

### *300g Grass Fed Scotch Fillet Steak*

*(cooked medium rare), French fries, red wine jus*

## SIDES - To share

*Rocket Salad and French Fries*

## DESSERT - Your choice of

### *Cheese Selection*

*Quince paste, lavosh, fruits, nuts*

### *Crème Brûlée*

*Fresh berries, Chantilly cream*

### *Dark Chocolate Mousse*

*Berry sorbet, chocolate meringue, spiced roasted strawberries*

*Lamaro's*  
HOTEL



**MAIN- Your choice of**

*Pasta with Napoletana & shaved parmesan*

*Fish & Chips*

*Veal Schnitzel & fries*

*Minute steak & fries*

*Cheeseburger & fries*

**DESSERT \$8**

*Vanilla Ice-cream with Chocolate Topping*

*Fruit Salad*