



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 (\$85)
- \$90 Set Menu
- \$100 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:

Beetroot Salad
Wood-fire Grilled Scallops
Salumi Platter

Main:

Veal Schnitzel
Risotto
Porterhouse

Dessert:

Petit Four
Cheese Plates

\$90 SET MENU

ENTRÉE - To share

Salumi Platter

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

Mozzarella

Honey truffles, salted almonds, focaccia

Wood-fire Grilled Scallops

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

MAIN - Your choice of

Fish of the Day

Risotto

Wild garlic & spinach risotto. charred greens, mint crème fraîche, crisp pecorino

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

\$100 SET MENU

ENTRÉE - Your choice of

Riverine Steak Tartare

*Taro crisps, nori, nashi pear,
spring onion, sesame, daikon*

Mozzarella

Honey truffles, salted almonds, focaccia

Wood-fire Grilled Scallops

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

MAIN - Your choice of

Fish of the Day

Eggplant Parmigiana

*Miso-whipped basil, heirloom tomatoes,
pomegranate 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

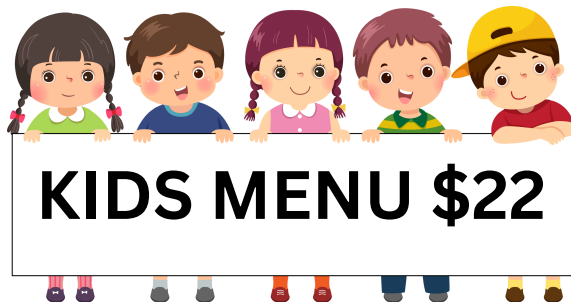
Fresh berries, Chantilly cream

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