

SET MENU OPTIONS

Set Menu Options

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 main options that are customizable to accommodate various tastes and dietary requirements. This ensures that everyone in your group can enjoy a tailored dining experience while celebrating together in our elegant and welcoming atmosphere.

- 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 that showcases the freshest and finest produce of the day's market, handpicked by our exceptional head chef, Khimmy Tharnchai.

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.

Please note that this menu is crafted on the day of your function, so if you have any dietary restrictions or specific requests, kindly inform us in advance.

Example (3 course)

Entree: Salumi Platter, Beetroot Salad, Wood-fire Grilled Scallops

Main: Sliced Veal Schnitzel, Risotto, Sliced Porterhouse

Dessert: Petit Four and Cheese Plates

$90 Set Menu

Shared Entrees GF*

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

Mozzarella
Honey truffles, salted almonds, radicchio, focaccia

Wood-fire Grilled Scallops GF H*
Roasted pork belly, tamarind and palm sugar dressing, spearmint leaves

Individual Main

Fish of the Day GF NF

Risotto V* VF GF DF* SF
Wild garlic & spinach, charred greens, mint crème fraîche, crisp pecorino

Veal Schnitzel SF H*
Sourdough crumbs, pan-fried, with Italian slaw with Parmesan and lemon, Diane sauce

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

Shared Sides

Rocket Salad GF SF VF*
Pear, pecorino, honey mustard dressing

French Fries GF* V SF

Shared Desserts

Cheese Selection VF GF*
Quince paste, lavosh, fruits, nuts

Petit Four *

GF = gluten free | DF = dairy free | VF = vegetarian | SF = Shellfish Free
V = vegan | H = Halal-friendly | NF = nut free
Items marked with an asterisk (*) can be adjusted to suit dietary requirements.
Please advise our team of any allergies.











$100 Set Menu

Individual Entree GF DF NF

Riverine Steak Tartare
Taro crisps, nori, nashi pear, spring onion, sesame, daikon

Mozzarella
Honey truffles, salted almonds, radicchio, focaccia

Wood-fire Grilled Scallops
Roasted pork belly, tamarind and palm sugar dressing, spearmint leaves GF H*

Individual Main

Fish of the Day GF NF

Eggplant Parmigiana
Charred kipfler, zucchini, pumpkin, mint raita, smoked pesto, roasted pumpkin seeds

Veal Schnitzel SF H*
Sourdough crumbs, pan-fried, with Italian slaw with Parmesan and lemon, Diane sauce

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

Shared Sides

Rocket Salad GF SF VF*
Pear, pecorino, honey mustard dressing

French Fries GF* V SF

Individual Dessert

Cheese Selection VF GF* SF
Quince paste, lavosh, fruits, nuts

Crème Brûlée GF NF SF
Fresh berries, Chantilly cream

Vegan Mousse DF NF V SF
Silken tofu, dark chocolate, gourmet berry sorbet, spiced roasted strawberries



KIDS MENU $22

MAIN - YOUR CHOICE OF

Pasta Napoletana with shaved parmesan

Fish & Chips

Veal Schnitzel with fries

Minute steak with fries

Cheeseburger with fries

DESSERT $8

Vanilla ice cream with chocolate topping

Fruit Salad

Canapés

We require all selections to be made 7 days before your event per our terms and conditions.

FINGER FOOD

- Bruschetta [VEG] $5.50
- Buffalo mozzarella wrapped in prosciutto [GF] $7
- Fresh shucked oyster with shallot, cabernet sauvignon vinaigrette [GF, DF] $7
- Wild mushroom arancini [VEG] $7
- Bolognese arancini $7
- Prawn dumpling with black bean sauce [DF] $5.5
- Vegetable dumpling [VEG, V] $5.5 *
- BBQ scotch fillet lettuce cup with tamarind and crispy coconut flakes [GF, DF] $7.5
- Prawn skagen on toast, tobiko, dill, caper, and crème fraîche $9.5
- Rocky road [GF, VEG] $4.5

SKEWERS AND BOATS

- Wood-fire grilled scallop, roasted pork belly, tamarind dressing [GF, DF] $7.5
- Satay chicken with peanut sauce [GF] $7 *
- Lamaro's veal schnitzel $8.5
- Hopkins River scotch fillet skewered with pepper sauce $8.5
- Bocconcini and cherry tomatoes skewered [VEG, GF] $7
- Spicy tuna with crispy rice cracker [GF] $8.5
- Chianina meatball $7
- Fish and Chip boats $8.5

MINI BURGERS, ROLLS & SLIDERS $10

- Mini Black Angus burgers with lettuce, tomato and special sauce
- Lamaro’s veal schnitzel roll

GF — Gluten Free, DF — Dairy Free, VEG — Vegetarian, V — Vegan —
** contain nuts*



Beverages

Beverage Options

When it comes to beverages, we understand that preferences vary, which is why we provide two distinct options. Guests can opt for drinks on consumption, allowing them to select from our extensive wine list, craft beers, and premium spirits as desired throughout the event.

Alternatively, we offer a range of carefully curated beverage packages that are designed to complement our exceptional menus, ensuring a consistent flow of refreshments that perfectly enhance your dining experience.

Whether you prefer the flexibility of individual selections or the convenience of a package, we have the ideal solution to suit your event needs.

- Standard or Premium Drinks Package
- Bar Tab

Management reserves the right to discontinue service of alcohol to any patron during the period of the beverage package according the Responsible Service of Alcohol Guidelines.
*Conditions apply to all packages. Please note that all products listed and prices are subject to change at anytime without notice.

DRINKS *packages*

All packages include **Tap Beers, Soft Drink, Juice, Tea and Coffee.** From the list, please select **four wines** for your package. We usually recommend a balanced mix, for example: **1 sparkling, 2 whites and 2 reds**, to suit a range of tastes.

We're happy to offer suggestions if you'd like help choosing a well-balanced selection.

A bar tab can be arranged for your event which enables you to specify a selection of beverages you wish to include and set limit you wish to spend. This can be reviewed as your event progresses and increased if needed.

Standard Package

3 hours - $80 per person
4 hours - $95 per person

Sparkling

NV Triple Creek Pinot Noir/Chardonnay *Barossa Valley, SA*
NV Redbank 'Elevage' Prosecco *King Valley, VIC*
NV Triple Creek Sparkling Shiraz *Barossa Valley, SA*

White Wines/Rosé

Wirra Wirra 'Hiding Champion' Sauvignon Blanc *Adelaide Hills, SA*
Alles Klar 'Squeaky Cheese' Vermentino *Riverland, NSW*
Dal Zotto Pinot Bianco *King Valley, VIC*
Parish 'Evandale' Pinot Gris *Evandale, TAS*
All Saints Estate Chardonnay *Wahgunyah, VIC*
Kellybrook 'Edenesque' Chardonnay *Yarra Valley, VIC*

Lamaro's of Barossa 'Soiree' Mourvèdre Rosé *Barossa Valley, SA*
In Praise of Shadows 'Sakura' Rosé Grenache/Sangiovese *McLaren Vale, SA*

Red Wines

Karatta Pinot Noir *Robe, SA*
Yangarra 'PF' Grenache *McLaren Vale, SA*
Wild Duck Creek 'Red Duck' Grenache/Syrah/Mourvedre *Heathcote, VIC*
Vino Vagabond 'Light Red' *Heathcote, VIC*
In Praise of Shadows 'Yabai' Tempranillo/Grenache *McLaren Vale, SA*
Wind River Shiraz, *Adelaide Hills, SA*
Bosward Touriga *Barossa Valley, SA*
Hay Shed Hill 'Morrison's Gift' Cabernet Blend *Margaret River, WA*

Premium Package

3 hours - $95 per person
4 hours - $115 per person

Sparkling

NV Jansz Premium Cuvée *Piper's River, TAS*
NV Cloudy Bay Pelorus Brut *Marlborough, New Zealand*
NV Dal Zotto Prosecco *King Valley, VIC*

White Wines/Rosé

Catalina Sounds Sauvignon Blanc *Marlborough, NZ*
Ocean 8 Pinot Gris *Mornington Peninsula, VIC*
Bosward 'Blondini' White Cabernet B*arossa Valley, SA*
11th Hour 'Sorella' Vermentino/Pinot Grigio/Fruilano *Beechworth, VIC*
Dr. Edge Chardonnay *Derwent/Tamar Valleys, TAS*
Giant Steps Chardonnay *Yarra Valley, VIC*
Brokenwood Rosato *Hunter Valley, NSW*
Redshed Shiraz Rosé *Margaret River, WA*

Red Wines

Even Keel Pinot Noir *Mornington Peninsula, VIC*
Mt Trio 'Porongurup' Pinot Noir *Great Southern, WA*
Domaine Les Genestas Côtes du Rhône Grenache/Shiraz/Mourvedre *Rhône Valley, South-East France*
Juxtaposed 'Old Vine' *Shiraz McLaren Vale, SA*
Triple Creek Mataro *Barossa Valley, SA*
Gullyview Cabernet Sauvignon *Clare Valley, SA*
Walsh & Sons 'Lola' Shiraz Blend *Margaret River, WA*

Indulge Me: Bespoke Events

Indulge Me menu is an exclusive degustation experience, tailor-made in collaboration with you, our talented head chef, Khimmy Tharnchai, and our expert sommelier to awe your friends, colleagues, or loved ones.

It's the quintessential celebratory menu, featuring an array of options such as Chef's Signature Degustation, Seafood Extravaganza, Truffle Delight, Wagyu Tasting, or Burgundy and Champagne Dinners.

Tell us your desires and we'll curate a bespoke menu just for you!

The dinner can accommodate a minimum of $2000 expenditure and a maximum of 24 guests, ensuring an intimate and personalized dining experience.

Please enquire about your bespoke event by emailing us at *enquiries@lamaroshotel.com.au*







TERMS AND CONDITIONS

Tentative bookings:
A tentative booking is designed to give you plenty of opportunity to plan your function. A tentative booking gives you the chance to hold your preferred date for 7 days. In the event of Lamaro's Hotel receiving another enquiry on your tentative date, we will contact you to determine whether or not you would like to secure your booking.

Minimum Spend Requirement:
Minimum spends as specified go towards food and beverage consumption. The agreed-upon minimum spend must be met by the function organiser; otherwise, the remainder will be charged as room hire.

Bookings and confirmation:
To confirm your booking, we require the terms and conditions to be completed and returned along with a deposit within 5 days of making a tentative booking. All bookings will remain tentative until such time that a deposit is paid. If the deposit is not received at least 5 days prior, then we may release the date to other prospective clients.

Deposit:
- A deposit is required within 7 days of booking your function.
- The deposit will be redeemed from the final bill at the end of your function.
- Full payment is required prior to or on the date of your function.

Surcharge: All groups 12+ incur a discretionary 5% service surcharge (this is a staff gratuity and is negotiable) applicable to the total account.

Menu Selection:
Menu & beverage selections are required fourteen (14) days prior to your event. Should selections not be advised within this time, your menu selections cannot be guaranteed. Lamaro's reserves the right to substitute food and beverage items of a similar quality and price value, due to, but not limited to, supplier shortages, and seasonal changes.

Outside Food:
No food or beverage will be permitted to be brought into Lamaro's for the consumption of guests, with the exception of celebration cakes/cupcakes. Cakes brought in will incur a 'cakeage' fee of $5 per person.

Final Numbers:
Payment will be based on final catering numbers provided three (3) business days (M-F) prior to your event or actual attendance on the day, whichever is greater.

Payment:
- Lamaro's Hotel accepts payment in Cash, EFTPOS, Credit Card or AMEX.
- Electronic bank transfers can also be arranged in advance. Payments must clear 5 days prior to function. An official bank remittance must be provided to enquiries@lamaroshotel.com.au

Cancellation:
Events postponed within fourteen (14) days of the booking date will forfeit their deposit. Unless an alternative date can be agreed upon between both parties within a month of the original booking date. Events postponed after this time will be considered as cancelled, and the deposit will be taken.

Damages:
Event organisers are financially responsible for any damages to the building, furniture or property during and immediately following the function, including any costs for repairs and replacements at current market price. This includes any damages caused by their guests, outside contractors or agents prior to, during and after any event.

Personal Belongings:
While the Lamaros Hotel staff will take care with the security and protection of your personal belongings, we are unable to accept responsibility for damage or loss of property before, during or after the function.

Responsible Service of Alcohol:
Lamaro's Hotel adheres to responsible service of alcohol legislation. All staff are trained in Liquor Licensing Accredited RSA- responsible service of alcohol, and by way of law may refuse to serve alcohol to any person whom they may believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Victoria, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave the venue at the discretion of management. At no time is a minor permitted to consume alcohol on the premises.