

Entrees

- **Trio of Pumpkin Soup** – Three varieties of pumpkin, blended to enrich the flavour of this family favourite, complimented with sour cream, fresh chopped chives and light sprinkling of freshly grounded nutmeg
- **Homemade Lasagne** – Made from hand-selected prime beef and fresh tomatoes, complemented with our chef's unique blend of béchamel sauce
- **Chicken and Mushroom Crepe** - Handmade crepes infused with fresh herbs, rolled and filled with sautéed chicken tenderloins and a variety of wild mushrooms. Served with a creamy champagne sauce and garnished micro herbs
- **Haloumi and Baby spinach parcel** – Baby English spinach and imported haloumi cheese wrapped in a filo pastry parcel and sits on a bed of tomato puree, enriched with fresh basil and micro herbs
- **Haloumi and Ham Parcel** – Made from leg ham and imported haloumi cheese. Wrapped in filo pastry parcel and sits on a swirl of freshly made tomato puree, enriched with fresh basil and micro herbs
- **Asian-style fish** – Lightly steamed barramundi fillet, marinated with soya, shallots, ginger and garlic on a bed of jasmine rice. A true Asian delight!
- **Mediterranean Fish** - Oven baked barramundi fillet served with an authentic Mediterranean-style tomato-based sauce and presented on a bed of basmati rice

Pastas – Choose From: Fettuccini, Ravioli, Tortellini, Rigatoni or Penne

Sauces – Choose from Below:

- Carbonara – Bacon, egg onion in a light cream white wine sauce
- Napolitano – Fresh tomato, extra virgin olive oil, onion and basil Napoli sauce
- Pollo Funghi - Chicken and mushroom, creamy wine sauce
- Primavera - (V) Mushroom, capsicum, tomato, eggplant, olives with napolitano sauce.
- Funghi - Tossed with sautéed mushroom garlic in light cream wine sauce.

Risottos

- Campagnola – Vegetarian with mushroom, capsicum, tomato eggplant olives in a rose sauce
- Our Chefs Speciality: English spinach and mushroom

Mains

- **Oven Baked Chicken** - Tender chicken Kiev cooked to perfection sitting on a gourmet risotto complemented with a pernot and creamy roasted capsicum sauce, truly a favourite!
- **Roast Pork** - Traditional slow-roasted succulent leg of pork, served on a bed of potato mash stack and roasted vegetables with pan gravy and crackling
- **Roast Lamb** - An all-time favourite: slow roasted lamb, served on a bed of garlic and potato mash stack and roasted vegetables with a light seeded mustard and rosemary jus and garnished with fresh rosemary
- **Scotch fillet** – Hand selected lean prime scotch fillet, slowly roasted to perfection served with garlic and potato mash stack and roasted vegetables. Complimentary sauce to choose from; Diane / peppercorn/mushroom/béarnaise
- **Pan Fried Veal** – Tender young pan fried veal, served with a creamy sauce made using a variety of handpicked wild mushrooms to enhance it's flavour served with roasted vegetables
- **Veal Parmigiana** - Our Italian specialty – tender veal fillets smothered in a fresh whole peeled tomato sauce and topped with freshly baked egg-plant. Complemented with freshly shaved mozzarella and slow-baked to enhance all the flavours
- **Lamb Shanks** - Slowly oven baked lamb shanks with a celery, carrot, crushed tomato red wine jus served with garlic potato mash

Desserts

- **Chocolate Mousse** - Smooth lush chocolate mousse with a bed of homemade sponge served in a fine glass, complimented and adorned with large chocolate and white shaped heart
- **Homemade Ice-cream Cake** – A Lauriston House Specialty: Italian designated pedestal glass with homemade sponge cake absorbed with fresh thickened crème and drizzled with our chefs blended caramel fudge sauce. Drizzled with our home made honeycomb
- **Fruity Sorbet** – As assortment three flavours, complemented with fresh mint
- **New York Cheesecake** – Creamy slice drizzled with strawberry compot

Note:

All Special dietary requirements are catered for Free of Charge.

All Meals are catered for strictly only by our in-house Lauriston House's Chefs.