



Oysters Natural



Fish of the Day



Goat Cheese Salad



Chilli Prawns



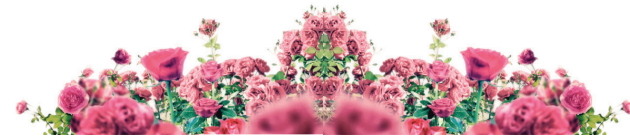
Home Made Potted Pie



Pork Belly

  
**LAUXES**  
ON THE PARK  
Broadbeach

*New Dining Menu*



Receive 20% OFF your lunch bill, weekdays 12noon to 6.00pm.  
t: 5531 5555

  
**LAUXES**  
ON THE PARK

*\$15 Residents Menu*

MEAT PIE	homemade potted beef pie, served <i>w</i> beer battered chips
FISH & CHIPS	panko crumbed fish & chips <i>w</i> salad
PASTA	ask one of our team members about today's pasta dish
SALAD	ask one of our team members about today's salad option

*\$9.90 Tapas Menu*

OYSTER TRIO	natural, wakame or tempura
CHILLI PRAWNS	tempura prawns, tossed in chilli mayo <i>w</i> coriander 
FIERY BEEF BALLS	meatballs <i>w</i> spicy passata sauce
FRIED CAMEMBERT	crumbed <i>w</i> apricot chutney
SAUSAGE BITES	<i>w</i> dijon mayo
SAN CHOY BOW	minced chicken & pork in a crispy lettuce cup <i>w</i> chinese seasoning
ANTIPASTO PLATE	assorted cured meats <i>w</i> marinated olives, artichokes & white anchovy
FISH BITES	fried fish strips <i>w</i> tartare sauce
SEARED SCALLOPS	<i>w</i> mango & green pawpaw salsa
VEGETABLE CRUDITES	fresh vegetables <i>w</i> dipping sauce

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**df** = dairy free

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LAUXES  
ON THE PARK

*Oysters*

NATURAL	champagne vinaigrette	gf	18 / 32
WAKAME	wakame seaweed, wasabi vinaigrette		20 / 34
THAI	nuk-naam (lime & coriander) shooters	gf	21 / 38
KILPATRICK	presented traditionally		21 / 36
TEMPURA	back by popular demand; served <i>w</i> wasabi aioli		21 / 36
PRAWN	grilled in prawn aioli	gf	22 / 36
BLOODY MARY	spicy bloody mary shooters	gf	22 / 38
ROCKERFELLA	spinach <i>w</i> mornay sauce		22 / 38
LAUXES MIXED	selection of any of the above oysters		24 / 38

*Breads & Starters*

EDAMAME	steamed soya beans lightly sprinkled <i>w</i> sea salt	gf	8
TURKISH BREAD	warmed, served <i>w</i> extra virgin olive oil & chef's selected dips		12
BRUSCHETTA	diced roma tomato & basil salsa or		12
	grilled tiger prawn, parmesan cheese		18


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*Entrées*

SASHIMI	assorted fresh fish, ginger, wasabi, soy sauce	df gf	24
FRESH PEELED PRAWNS	marinated in lemon juice, salt & pepper <i>served slightly chilled</i>	df	18
SCALLOPS/BUG	tortellini <i>w</i> diamond clam nage		24
SQUID	seasoned <i>w</i> szechuan pepper, thai nahm jim sauce	df	22
CHILLI PRAWNS	crisp tempura prawns <i>w</i> chilli mayo & coriander <i>For lovers of something a little spicy</i>		24
QUAIL	stuffed <i>w</i> goats fetta and wild mushrooms, wrapped in prosciutto <i>w</i> caramelised parsnips & madeira jus	df	26
PORK BELLY	twice cooked pork belly roulade, grilled chermoula prawns <i>w</i> anise & cinnamon jus		23

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*Mains*

EYE FILLET	chargrilled to perfection, potato galette, mixed mushroom ragout, sauteed spinach <i>w</i> shiraz jus	gf 39
LAMB RACK	herb & parmesan crusted <i>w</i> tunisian pearl cous cous salad & spiced jus	39
DUCK	slow roasted, confit sweet potato, steamed Pak Choy, tomato & cranberry chutney <i>w</i> port, muscat & cranberry jus	quarter 29 half 39
SASHIMI	hiramasa kingfish, atlantic salmon, blue fin tuna, tasmanian pacific oysters & hokkaido scallops	df 39
LOBSTER	roasted, served <i>w</i> crustacean risotto & noilly prat beurre blanc	gf 48
BUG	tempura moreton bay bug, wok fried asian vegetables, black beans <i>w</i> chilli, ponzu & ginger sauce	df 39
FISH	please ask our friendly staff for today's fresh fish option	market price
PRAWN PASTA	pasta linguine <i>w</i> black truffle cream sauce & truffle carpaccio	37

*Please see overleaf for Additions & Salads*

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## *Additions & Salads*

GREENS	wilted green vegetables	vg	gf	8
BEER BATTERED FRIES	lightly beer battered potato chips	vg		8
CHAT POTATOES	roasted <i>w</i> lemon thyme salt	vg	gf	8
GARDEN SALAD	mixed greens, cherry tomato, red onion	vg		8
LAUXES SALAD	crispy fried vegetables, asian cress mix & today's vinaigrette	vg		18
GOAT CHEESE SALAD	fresh goat chevre, baby beets & pear <i>w</i> pistachio emulsion	vg		22

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*Desserts*

CRÈME BRULÈE	waiter to advise of today's flavour	16
TIRAMISU	traditional italian recipe <i>w</i> hint of kahlua & chocolate web	18
APPLE MILLE FEUILLE	layer of glazed apple & crispy puff pastry <i>w</i> mixed berry mousse & champagne anglaise	18
CHOCOLATE ASSIETTE	white chocolate & lauxes mousse, cherry & chocolate tart, frangelico dark truffles	19
LÈ FROMAGE	assorted king island cheese (serves up to four)	30

*Dessert Wine*

	60ml	Btl
10 Hollick 'The Nectar', Bortrytis	10 /	50
10 Vasse Felix, Cane Cut Semillon		50
10 Penfolds Cellar Reserve Viognier	10 /	50
09 The Escarpment, Hinemoa Riesling	12 /	60
07 De Bortoli 'Noble One', Botrytis Semillon	14 /	70
09 M. Chapoutier Muscat De Beaumes De Venise		75
96 Chateau d' Yquem - Luc-Saluces, Sauternes		350

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*Ports*

	60ml
Osborne Medium Dry Sherry	12
Penfolds Bluestone Grand Tawny	16
Penfolds Grandfather	18

*Cognac*

	60ml
Hennessy VS	12
Courvoisier VSOP	18
Hennessy XO	30
Hennessy Paradis	70

*Dessert Cocktails*

Affogato	espresso, choice of liqueur or honey (non-alcoholic option), scoop of icecream	15
Espresso Martini	espresso, frangelico, tia maria, kahlua, vodka	17
Honeycomb Melt	st germain, butterscotch schnapps, icecream, honey, cream	17
Toblerone	kahlua, frangelico, creme de cacao, baileys, icecream, honey, chocolate sauce	17
Cherry Ripe	cherry liqueur, malibu, creme de cacao, cherry juice	17
After Dinner Mint	kahlua, creme de cacao, creme de menthe, milk, mint leaves	17
Strawberries & Cream	strawberry liqueur, absolut vanilla, cream	17
Buttered Rum	butterscotch schnapps, coruba, icecream, cream	17
Hayley's Dream	banana liqueur, Jack Daniel's, Kahlua, Tia Maria, cream and chocolate sauce	17

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