

## STARTERS

Freshly Baked Crusty Campagne Baguette with Dukha Spices and Extra Virgin Olive Oil \$1.5 per person

Panfried Saganaki (Kefalograviera) with Slow Roasted Tomatoes and Lemon \$14

## ENTRÉES

Soup of the Day \$12

Tasmanian Pacific Oysters to Order ½ doz / 1 doz  
Natural - Raspberry Shallot Vinaigrette \$15/\$27  
Kilpatrick - Bacon and Worcestershire Sauce \$17/\$30  
Tempura - Wasabi Mayonnaise and Pickled Ginger \$17/\$30

Peruvian Scallops Grilled in ½ Shell with The Strand's Strawberry Chilli Jam \$19

Orecchiette Pasta with Slowly Braised Oxtail, Gremolata and Toasted Pinenut \$18

Steamed New Season Asparagus with Poached Egg and House Preserved Lemon Dressing \$16

Salt and Chilli Pepper Calamari with Roasted Red Capsicum, Avocado, Fetta, Roquette and White Wine Dressing \$18

Crispy Fried Soft Shell Mud Crab with Green Mango Coriander Salad and Fresh Lemon Lime Dressing \$18

Black Tiger Prawn wrapped in Kataifi Noodles, Minted Yoghurt and Watermelon Salad \$20

Chef Selection Platter for Two \$32

## MAINS

Whole Live Rock Lobster (600g) Cooked on Premises \$97  
Natural, Mornay, Thermidor, Garlic or Newberg  
French Fries and Iceberg Salad

Oven Roasted NT Wild Barramundi Fillet Crusted with Peanut, Corriander Pesto, Sauteed Mustard Cress with Soy Ginger Dressing \$35

Battered Victorian Boneless King George Whiting with French Fries and Iceberg Salad \$36

Whole Baked Snapper, Piquant Red Curry Sauce, Fried Shallots and Pickled Watermelon \$37

Seafood Marinara Tossed Through Linguini, Crushed Garlic, Chilli and Extra Virgin Olive Oil \$33

Risotto of Spring Asparagus, Caramelised Onion, Gratinated Artichoke Hearts and White Truffle Oil \$32

Pan Seared Veal Saltimbocca with Honey Brown Mushroom Pappardelle, White Wine and Cream Sauce \$39

Roasted Spring Rack of Lamb in Adobo, Savoy Cabbage and Pancetta with Lamb Jus \$36

Chargrilled Grain Fed Hereford Eye Fillet of Beef 300g with Parsnip and Potato Gratin, Red Wine Glaze \$39

Grain Fed Black Angus Rib Eye  
Chargrilled (550g) with Hand Cut Chips, Confit Garlic and Horseradish Cream \$42

## SUITABLE TO SHARE

Paella  
Callesi Rice Cooked in a Rich Tomato Saffron Stock with King Prawns, Chorizo, Chicken, Black Mussels, Calamari and Baby Green Peas Dressed with Garlic Aioli \$65

Seafood Platter  
Whole Natural South Australia Rock Lobster, Blue Swimmer Crab, Grilled Peruvian Scallops in Strawberry Chill Jam, Battered Whiting, King Prawns, Chilli Calamari, Oysters Natural and Kilpatrick, Steamed Black Mussels in Garlic Tomato Broth, Smoked Salmon and Garden Salad \$185

## SIDES

Steamed Green Beans with Bulgarian Fetta \$9

Roquette, Balsamic and Pecorino \$8

Greek Salad \$9

Sautéed Mushrooms \$9

Gratinated Steam Cauliflower in Parmesan and Chive Mornay \$9

Crisp Iceberg Lettuce with Honey Mustard Dressing \$8

French Fries \$6

## DESSERTS

Apple Butterscotch Tart Tartin with Honey Nougat Ice Cream \$15

Kaffir Lime Pana Cotta with Caramelised Banana and Young Coconut Ice Cream \$15

Steamed Raspberry Pudding with Almond Praline and Vanilla Bean Anglaise \$14

French Crepes with Frangelico Macerated Strawberries, Dark Chocolate Sauce, Toasted Almonds and Vanilla Pod Ice Cream \$15

Chocolate Tart with Double Cream and Valencia Orange Salad \$16

The Strand Tasting Plate \$25

## CHEESES

Cheese Platter (60g) served with Fruit Compote, Lavosh and Crackers

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|-------|------|
| One   | \$11 |
| Two   | \$19 |
| Three | \$25 |
| All   | \$30 |

Mauri Gorgonzola Piccante Lombardy, Italy ( 3 months)  
Matured cheese with a thick dense creamy texture, a very distinctive blue mould flavour

Brique D’Affinoise, France ( 6 weeks)  
Mixed washed white rind, starting slightly pungent, it develops to a mild silky texture as it ripens

Swiss Gruyere ( 12 months)  
Semi hard cooked cheese with a sweet nutty flavour

St Nectaire, France ( 3 months)  
A washed rind cheese with condensed creamy flavour and a hint of sweetness