

DESSERT

Yoghurt & rosewater panna cotta, strawberries, candied pistachio, Persian fairy floss (GF)	15	
<i>Wine recommendation: 2015 Foxeys Hangout Late Harvest Pinot Gris</i>	10	
Sticky date pudding, butterscotch, vanilla bean ice cream	14	
<i>Wine recommendation: Campbells Liquid Gold Classic Rutherglen Topaque</i>	9.5	
Warm chocolate brownie, burnt marshmallow sauce	15	
<i>Wine recommendation: Haselgrove Old Nut Port 12yo</i>	12	
Apple & rhubarb crumble, orange blossom anglaise, vanilla bean ice cream	15	
<i>Wine recommendation: Brown Brothers Moscato Sauvignon Blanc</i>	12	
The Strand tasting plate; chef's choice of the day	25	
Cheese board: Australian and European cheeses, house made quince paste, lavosh, walnuts		
One cheese 12	Two cheeses 18	Three cheeses 25

COFFEE

Affogato Sober	8.5
Affogato Tipsy; Frangelico, Disaronno Amaretto, Baileys or Kahlúa	14.5
Caffè Speciale; espresso coffee, brown sugar, Disaronno Amaretto, lemon zest	10
Irish Coffee; double espresso, Irish whiskey, brown sugar, cream	11

MENU

ENTRÉE

House made flat bread, warm local marinated olives (V)	8
Freshly shucked oysters; natural with mignonette dressing (GF) Kilpatrick, tempura or smoked salmon & brie	19.5/36 21/39
Pan seared Canadian scallops, cauliflower puree, chorizo, vincotto (GF)	19.5
Charred King prawns, kefalograviera, preserved lemon (GF)	21.5
Confit pork belly, parsnip purée, baked pear, red wine jus (GF)	19.5
Salt & pepper squid, chilli lime aioli, mixed leaves	19.5
Braised beef tortellini, mushrooms, sage, truffle oil, parmesan crisps	19.5
Spiced eggplant & feta Kadaifi nests, capsicum coulis, candied olives (V)	18.5

SEAFOOD MAINS

Marinara linguine, King prawns, scallops, calamari, fish, mussels, chilli, garlic	36
Cone Bay barramundi fillet, chorizo, braised white beans, cavolo nero, saffron hollandaise (GF)	37
Maple glazed Atlantic salmon, colcannon potato, broccolini, prosciutto chards (GF)	37
The Strand hotpot; King prawns, mussels, scallops, calamari, crab, prawn bisque, fennel, preserved lemon, sourdough (GF Option)	38
The Strand fish & chips: Flat head tails, shoestring fries, house made tartare	39
Whole fish of the day (GF Option) – (please ask our friendly wait staff)	39

MAINS

Braised leek, wild mushroom & pea risotto, white wine, gratin provolone (GF, V)	35
Prosciutto wrapped chicken ballotine, pumpkin, feta, pinenuts, honey beetroot puree, sautéed kipflers, Brussels sprouts, red wine jus (GF)	39
Chimichurri marinated lamb rump, parsnip puree, braised lentils, heirloom carrots, crisp polenta (GF)	40
120-day grain fed Great Southern eye fillet (250g), potato gratin, spinach puree, caramelised shallots, broad beans, red wine jus (GF)	46

TO SHARE

Paella; Arborio rice, tomato and saffron stock, King prawns, chorizo, chicken, black mussels, calamari, baby green peas	75
The Strand Tower; Morton Bay bug, Blue Swimmer crab, natural oysters, Hervey Bay scallops with salsa verde, marinated octopus, Portarlington mussels in white wine, citrus cured Atlantic salmon, natural tiger prawns, baked baby barramundi fillet, shoestring fries	145
Fresh Victorian lobster served either natural, chilli and garlic, mornay or thermidor with a fresh leaf salad (2 day notice required - please ask our friendly wait staff)	MP

SIDES

Leaf salad, citrus vinaigrette (GF, V)	9.5
Paris mashed potato (GF, V)	9.5
Honey glazed heirloom carrots (GF, V)	9.5
Cauliflower gratin (V)	9.5
Shoestring fries, aioli (V)	9.5