

DESSERT

Dark chocolate mousse filled brandy snap tubes, mixed berries, meringue salad	15
Sticky date pudding, butterscotch, vanilla bean ice cream	15
Lemon & lime curd tart, mango coulis, macadamia ice cream	15
Coconut syrup cake, white chocolate & pistachio soil, vanilla bean ice cream	15
Sorbet trio: summer fruit salad, pineapple wafers	15
The Strand tasting plate: chef's choice of the day	25
Cheese board: Australian and European cheeses, house made quince paste, lavosh	
One cheese 12	Two cheeses 18
Three cheeses 25	

COFFEE

Affogato Sober	8.5
Affogato Tippy; 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)	22/42
Oysters: Kilpatrick, tempura or cabernet sauvignon sorbet	24/44
Pan seared scallops, grapefruit beurre blanc, gremolata	19.5
Seafood antipasti: chilled prawns, Moreton Bay bug, scallops, pickled zucchini, olives, capsicum, tomato, garlic croutons, dill oil	26.5
BBQ King prawns, green salsa, sesame, lime (GF)	21.5
Sashimi tuna, cucumber & mango salsa, avocado & sesame crisps	21.5
Crispy garlic & chilli squid, Asian herbs, Sriracha mayonnaise (GF)	19.5
Grilled lamb cutlets, smoked eggplant, spiced yoghurt verde (GF)	22
Tempura zucchini flowers, goat's cheese, balsamic confit tomato, herbed cous cous (V)	19.5

SEAFOOD MAINS

The Strand fish & chips: fish of the day, shoestring fries, house made tartare	39
Squid ink risotto: butter poached scallops, prawns, crispy squid, fennel, roast tomato	39
Chargrilled swordfish, caponata, black olive tapenade, basil dressing, almonds, water cress (GF)	38
Whole crispy snapper, black bean dressing, Asian greens	40
Pan seared salmon, summer pea puree, zucchini, asparagus, chat potato, mandarin & kaffir lime sauce	39

Please advise us of any allergies. We offer vegetarian, vegan and other dietary options.

MAINS

120 day grain fed Great Southern eye fillet (250g), Pont Neuf potato, wild mushrooms, broccolini, mustard & cream jus (GF)	46
Assiette of lamb: 2-point rack, seared noisette, Jerusalem artichoke, beans, fig & honey jus (GF)	46
Seared duck breast, sweet potato, prosciutto, peaches, hazel nut dressing (GF)	42
Roasted broccoli, artichoke, cheddar filo tart	32

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, salsa verde, marinated octopus, Portarlington mussels in white wine, citrus cured Atlantic salmon, natural Tiger prawns, baked baby barramundi fillet, shoestring fries (GF)	145
Fresh Victorian lobster: natural, chilli & garlic, mornay or thermidor, fresh leaf salad (2 days' notice required - please ask our friendly wait staff)	MP

SIDES

Leaf salad, citrus vinaigrette (GF, V)	9.5
Caprese salad, vino cotto (GF, V)	9.5
Sauteed greens, toasted almonds (GF, V)	9.5
Potato gratin (V)	9.5
Shoestring fries, aioli (V)	9.5

10% service charge applies on public holidays.