

DESSERT

Dark chocolate & Frangelico semifreddo, crushed hazelnut praline	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's 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 Topsy: 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

Stone baked cob loaf, warm local marinated olives (V)	8
Freshly shucked oysters; natural with mignonette dressing (GF)	22/42
Oysters: Kilpatrick or tempura, wasabi mayonnaise & pickled ginger	24/44
Pan seared scallops, grapefruit sauce, pea puree, gremolata, sumac (GF)	19.5
Seafood antipasto: chilled prawns, Moreton Bay bug, scallops, pickled zucchini, olives, capsicum, tomato, garlic croutons, dill oil (GF)	26.5
Pan-fried King prawns, grape & lentil salad, pumpkin seeds, Danish feta, white balsamic dressing (GF)	21.5/40
Tuna carpaccio, lime zest, avocado mousse, caper & fresh chilli watercress salad, pinenuts & extra virgin olive oil (GF)	21.5
Crispy garlic & chilli squid, Asian herbs, Sriracha mayonnaise (GF)	19.5
Seared peppered beef, summer tomato salad, fresh basil, peach, prosciutto, vincotto dressing	19.5/36
Tempura zucchini flowers, goat's cheese, balsamic confit tomato, herbed cous cous (V)	19.5

SEAFOOD MAINS

The Strand's fish & chips: fish of the day, beer battered chips, house made tartare, petit salad	39
Squid ink risotto: butter poached scallops, prawns, crispy squid, pickled fennel (GF)	39
Grilled swordfish, caponata, black olive tapenade, capsicum puree, basil dressing, toasted almond & watercress salad (GF)	38
Whole crispy baby snapper, black bean dressing, Asian slaw	40
Grilled Atlantic salmon, summer pea puree, zucchini, asparagus, chat potato mandarin & kaffir lime reduction (GF)	39

MAINS

Assiette of lamb: 2-point rack, seared noisette, smoked eggplant, saffron & chorizo Israeli cous cous, green beans, fig & honey jus	46
Seared duck breast, sweet potato, prosciutto, grilled peach, broccolini, hazelnut dressing (GF)	42
Chargrilled Mediterranean vegetable stack, grilled haloumi, basil pesto, capsicum puree, spiced tomato chutney (GF) (V)	32

STEAK

250g Gippsland grass fed eye fillet	46
350g Great Southern grass fed scotch fillet	56
Served with asparagus, rosemary & paprika seasoned hand cut chips, onion rings Choice of: Chimichurri sauce, red wine jus, peppercorn sauce, horseradish cream	
King prawn topper	15

TO SHARE

Paella: Arborio rice, tomato & saffron stock, King prawns, chorizo, chicken, black mussels, calamari, baby green peas	75
The Strand's Tower: Morton Bay bug, Blue Swimmer crab, natural oysters, Hervey Bay scallops & basil pesto, 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 wait staff)	MP

SIDES

Leaf salad, citrus vinaigrette (GF) (V)	9.5
Summer tomato & pomegranate salad (GF) (V)	9.5
Sauteed greens, burnt butter, toasted almonds (GF) (V)	9.5
Chilled potato & herb salad, apple cider vinegar, olive oil (GF) (V)	9.5
Hand cut chips, rosemary & paprika salt (GF) (V)	9.5
Beer battered chips (V)	9.5

Please advise our staff of any allergies. Vegetarian, vegan & other dietary options available. 10% service charge applies on public holidays.