

COFFEE

Espresso, Cappuccino, Flat White, Latte	6
Hot Chocolate, Mocha	6
Chai Latte	6
Affogato Sober	9.50
Affogato Tippy: Frangelico, Amaretto, Baileys or Kahlúa	15.50
Irish Coffee: double espresso, Irish whiskey, brown sugar, cream	14.50
'Tea Drop' English Breakfast, Chamomile Blossom, Lemongrass Ginger, Supreme Earl Grey Peppermint, Spring Green & Fruits of Eden	6

THE STRAND

The Strand Restaurant in Williamstown offers the most breathtaking views of Hobsons Bay and Melbourne's city skyline. Owned by the same family for more than 14 years, together with our experienced, friendly and local staff, who are passionate about providing customers with the best dining experience in Melbourne's West, The Strand has become the 'talk of the town'.

It is our daily mission to serve the best quality seasonal produce, while providing an outstanding dining experience. Our beef is sourced from the lushest plains of Australia's Southeastern seaboard, and is specially selected by our butchers directly from the farm. Our extensive network within the seafood industry enables us to source the best and freshest quality seafood daily, from both local and interstate suppliers.

Our team would like to wish you a warm welcome to The Strand and hope that you experience and enjoy the absolute best that Williamstown has to offer.

MENU

STARTERS

Stone baked cob loaf, marinated Swan Hill olives, Greek extra virgin olive oil, Dukkah (V)	10.5
Grilled kefalograviera cheese, fresh Victorian honeycomb, toasted almonds (V) (GF)	20

ENTREE

Freshly shucked oysters (GF):

• Natural, mignonette dressing	24/45
• Oysters Kilpatrick	26/49
• Tempura oysters with wasabi mayonnaise, pickled ginger	26/49

Chargrilled Tiger prawns, garlic & herb butter (GF) 27

Crispy fried baby calamari, coriander & capsicum salad, crisp shallots, sesame seeds, sriracha mayonnaise 27

Pepper herbed crusted seared pork loin, zucchini & pea salads, maple vinaigrette (GF) 27

Pan seared Canadian scallops, cauliflower puree, crisp kaiser fleish 27

Sesame crumbed zucchini & pea fritters, green olive & pistachio tabouli, tahini dressing(V) 25

Buffalo burrata, heirloom tomatoes, fresh basil & extra virgin olive oil 27

MAINS

Linguine marinara; prawns, mussels, scallops, calamari, fish, chilli, garlic, confit shallot white wine, basil
*(GF option available) 44

The Strand's fish & chips: fish of the day, beer battered chips, house made tartare 42

Steak from the Chargrill: served with your choice of red wine jus or peppercorn sauce

• 250g Gippsland eye fillet	56
• 300g Red Gum Creek Scotch fillet	50

Lemon pepper lamb rump, saffron & capsicum rice, feta & almond buttered green beans, baby fig jus 59

Grilled Atlantic salmon fillet, creamy potato mash, sauteed zucchini, preserved lemon vinaigrette(GF) 48

Beechwood smoked bocconcini & kale stuffed chicken breast, potato salad, confit tomato, balsamic glaze, salmoriglio sauce (GF) 48

Risotto, green peas, mushrooms, black truffle, shaved Grana Padano (GF)(V) 38

Whole fish of the day M/P

Whole Southern Rock lobster (Cooked to your liking. Ask your waiter for further details) M/P

SIGNATURE DISHES TO SHARE

The Strand's Seafood Tower: Fresh blue swimmer crab, fresh tiger prawns, Morton Bay bugs, marinated octopus, Tasmanian scallops with salsa verde, natural Pacific oysters with mignonette dressing, crispy baby squid, Gin beetroot cured salmon with crème fraiche en croute, Portarlington mussels with white wine, fresh herbs & chips

170

**Additional options:*

- 120g *Avruga black caviar (Spain) \$80*
- 100g *Deluxe salmon caviar (Tasmania) \$60*
- *Whole Southern Rock Lobster M/P*

The Strand's Paella: Arborio rice, fresh tomato, chilli, garlic, confit shallot, Spanish saffron, fish stock, banana prawns, artisan made pork chorizo, chicken, Portarlington mussels, baby squid & green peas (GF) 84

SIDE

10.5

Garden salad, citrus vinaigrette (GF) (V)

Heirloom tomato salad, fresh basil, vincotto

Paris mash

Sautéed greens, extra virgin olive oil, sea salt (V) (GF)

Chips, sea salt, garlic aioli (V)

DESSERT

15

Sticky date pudding, butterscotch sauce, vanilla bean ice cream

Buttermilk panna cotta, watermelon & yuzu granita

Baileys Irish cream & crunchy hazelnut tiramisu

Milk chocolate mousse, slow roasted peanuts & sesame gelato

Trio of Sorbet (V) (GF)

CHEESE PLATTER

Chef's choice of two or three cheeses, house made quince paste, lavosh, muscatels 24/34

Menu subject to seasonal availability. Please advise our staff of any allergies. Vegetarian, vegan & other dietary options available

*(15% service charge applies on public holidays.)