

FATHER'S DAY

SUNDAY 3RD SEPTEMBER 2023

2 Course - \$85.00 per person / 3 Course - \$95.00 per person

ENTRÉE

Choice of the following
(Includes bread roll & butter)

Freshly shucked oysters natural, mignonette dressing (GF)

Grilled Tiger prawns, corn chipotle salsa (GF)

Veal and caramelised onion tortellini, sage and burnt butter sauce

Salt and pepper calamari, roasted red pepper, fetta, rocket salad, harissa mayonnaise (GF)

Mushroom bolognese orecchiette pasta, house made vegan black garlic parmesan cheese (V)

MAIN

Choice of the following

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

Grilled barramundi, romesco sauce, Israeli couscous, balsamic glaze

Gippsland Eye fillet steak, potato gratin, green beans, red wine jus (GF)

Roasted lamb rump, brown sugar rum glaze, flat roasted mushroom, sweet potato gratin, jus (GF)

Jamon wrapped pork loin stuffed with pumpkin & fetta, creamy mash potato, bacon and apple Riesling sauce (GF)

Stuffed shell pasta with ricotta, Jerusalem artichoke, tomato sugo (V)

DESSERT

Choice of the following

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 (GF)(V)

SIDES

Stone baked cob loaf, marinated Swan Hill olives, extra virgin olive oil, toasted Dukkha (V) \$10.50

Garden salad, citrus vinaigrette (GF)(V) \$11

Sweet potato gratin \$10.50

Paris mash \$10

Sauteed greens, extra virgin olive oil (V) (GF) \$14

Chips, sea salt, garlic aioli (V) \$10.50