

## COFFEE

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Espresso, Cappuccino, Flat White, Latte	6
Hot Chocolate, Mocha	6
Chai Latte	6
Affogato Sober	10
Affogato Topsy: Frangelico, Amaretto, Baileys or Kahlúa	16
Irish Coffee: double espresso, Irish whiskey, brown sugar, cream	15
Tea: 'Tea Drop' English Breakfast, Chamomile Blossom, Lemongrass Ginger, Supreme Earl Grey Peppermint, Spring Green & Fruits of Eden	6

## THE STRAND

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The Strand Restaurant in Williamstown offers the most breathtaking views of Hobsons Bay & 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.

Head chef Mosin Bajra and 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.

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# MENU

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## STARTERS

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Stone baked cob loaf, marinated Swan Hill olives, extra virgin olive oil, toasted Dukkah (V)	10.50
Burrata, poached peaches, warm sourdough, basil oil (V)	22
Grilled kefalograviera cheese, fresh Victorian honeycomb, toasted almonds (V) (GF)	20

## ENTREE

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Freshly shucked oysters (GF):

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

Grilled Tiger prawns, Kaiserfleisch, watermelon, bocconcini, fresh mint, basil salad (GF)	27
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Chargrilled marinated octopus, green beans, fresh basil, heirloom tomato, feta cheese salad (GF)	25
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King fish ceviche, coconut, avocado, cucumber, finger lime (GF)	26
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Butternut pumpkin and haloumi fritters, sweet chilli jam, petite salad (V)	24
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Pan fried scallops, parsley-walnut pesto, pickled pomegranate, Meyer lemon (GF)	26
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Lime coated calamari, green papaya salad, coconut dressing (GF)	27
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## MAINS

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Linguine marinara; prawns, mussels, scallops, calamari, fish, chilli, garlic, white wine, basil *(GF option available)	42
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The Strand's fish & chips: fish of the day, chips, house made tartare	42
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**Steak from the Chargrill:** served with your choice of red wine jus or peppercorn sauce (GF)

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

Crispy pork belly, celeriac, apple & walnut remoulade, Saint augur dressing (GF)	46
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Seared duck breast, parsnip puree, pickle fennel witlof salad, berry jus (GF)	45
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Grilled Atlantic salmon, Japanese soba noodle salad, sesame yuzu dressing	46
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Tarka roasted cauliflower steak, labneh, pinenuts, parsley, mint and pomegranate salad (GF) (V)	39
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Chargrilled spatchcock, lettuce, truffle, jus gras (GF)	44
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Whole fish of the day	M/P
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Whole Southern Rock lobster cooked to your liking (ask your waiter for further details)	M/P
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## SIGNATURE DISHES TO SHARE

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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, kingfish ceviche, Portarlington mussels with white wine, fresh herbs & chips	170
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*\*Additional options:*

- *\*Additional options:* • 120g *Avruga black caviar (Spain)* \$80
- 100g *Deluxe salmon caviar (Tasmania)* \$60
- *Whole Southern Rock lobster cooked to your liking* M/P

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

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Garden salad, citrus vinaigrette (GF) (V)	11
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Roasted baby beetroot, feta cheese salad (GF) (V)	12
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Caprese salad (GF) (V)	10
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Sauteed greens, extra virgin olive oil (V) (GF)	14
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Chips, sea salt, garlic aioli (V)	10.50
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## DESSERT

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Sticky date pudding, butterscotch sauce, vanilla bean ice cream

Lemon curd meringue tart, blood orange sorbet

Belgium chocolate and mandarin mousse, vanilla bean ice cream

Salted creamy caramel, traditional almond bread

Trio of Sorbet (V) (GF)

## CHEESE SHARE PLATTER *( for 2 people )*

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