

## COFFEE

---

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

## THE STRAND

---

Owned by the same family for more than 16 years, The Strand restaurant in Williamstown offers the most breathtaking views of Hobsons Bay & Melbourne's city skyline and showcases Victoria's finest produce.

It is our mission to serve the highest quality seasonal produce, while providing an outstanding dining experience. Our beef is sourced from the lush 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 finest and freshest seafood daily.

On behalf of the team at The Strand, we would like to wish you a warm welcome and hope that you enjoy the absolute best hospitality and dining experience that Williamstown has to offer.

---

# MENU

---

## STARTERS

---

Stone baked cob loaf, marinated Swan Hill olives, extra virgin olive oil, toasted dukkah (V)(DF) 11.50

Grilled kefalograviera cheese, fresh Victorian honeycomb, toasted almonds (V)(GF) 20

### Freshly shucked oysters:

• Natural, mignonette dressing (GF)(DF) 26/50

• Kilpatrick (DF) 28/52

• Tempura oysters with wasabi mayonnaise, pickled ginger 28/52

## ENTREE

---

The Strand's classic smoked salmon Waldorf salad 25

Lobster & ricotta ravioli, lobster beurre blanc 26/48

Baked ½ shell Tasmanian scallops in strawberry & chilli butter (GF) 26

Classic beef tartare (GF)(DF) 26

Chargrilled octopus, marinated in garlic and white wine, kipfler potato salad, garlic aioli (GF) 25

Chargrilled asparagus, soft poached egg, white truffle oil (V) 24

Pan seared tiger prawns with chorizo & tomato sugo (GF)(DF) 28

Veal & caramelised onion tortellini with basil creamy velouté 24/45

Crispy fried calamari, chilli, spicy Vietnamese dressing (GF)(DF) 27

## MAINS

---

Linguine marinara; prawns, mussels, scallops, calamari, fish, chilli, garlic, white wine, parsley (DF) 42

The Strand's fish & chips: fish of the day, chips, house made tartare (DF) 42

### Steak from the Chargrill:

• 250g Gippsland eye fillet steak (GF)(DF) 56

• 300g Red Gum Creek scotch fillet (GF)(DF) 50

Served with gratin potato and sauce of your choice (V)(GF)

**Sauces: Red wine jus (GF)(DF), peppercorn (GF), Café de Paris**

Wild mushroom risotto, truffle, shaved Grana Padano (V)(GF)(VG) 22/40

Confit duck leg, kipfler potato & orange salad, berry jus (GF) 36

Grilled Atlantic salmon, Desirée mash, pea puree, beurre blanc 45

Lamb rump, honey roasted carrot puree, spring pea, salsa verde (GF) 48

Chicken ballotine filled with mozzarella, basil, sundried tomato, crisp polenta, vincotto dressing (GF) 45

Tempura tiger prawn cutlets, Asian slaw, Vietnamese nuoc cham dressing (DF) 49

Whole fish of the day 45

Whole Southern rock lobster cooked to your liking (*ask your waiter for further details*) M/P

## SIGNATURE DISHES TO SHARE ( for 2 to share )

---

The Strand's Traditional Paella: Arborio rice, fresh tomato, Spanish saffron, fish stock, tiger prawns, artisan made pork chorizo, chicken, Portarlington mussels, pineapple cut calamari & green peas (GF) 86

The Strand's Seafood Tower: Fresh blue swimmer crab, chilli garlic tiger prawns, Morton Bay bugs, marinated octopus, Tasmanian scallops with salsa verde, natural Pacific oysters with mignonette dressing, salt & pepper calamari, smoked salmon, Portarlington mussels with white wine, fresh herbs & chips 170

### \*Additional options:

• 80gm *Avruga black caviar (Spain)* 60

• 60gm *Deluxe salmon caviar (Tasmania)* 50

• *Whole Southern rock lobster cooked to your liking (ask your waiter for further details)* M/P

## SIDES

---

Garden salad, citrus vinaigrette (V)(GF)(VG)(DF) 12

Desirée mash potato (V)(GF) 12

Greek salad (V)(GF)(VG)(DF) 15

Sautéed greens, extra virgin olive oil (V)(GF)(VG)(DF) 14

Chips, sea salt, garlic aioli (V)(DF) 12

## DESSERT

---

Sticky date pudding, butterscotch sauce, vanilla bean ice cream (V)

Mini pavlova, passionfruit, Chantilly cream & fresh summer berries (GF)

Vanilla panacotta with lavender poached new season peach (V)(GF)

Nougat glaze with walnut and pistachio praline, berry coulis, dried cranberries, candied walnuts (V)(GF)

Callebaut chocolate sauce pudding, double cream

Trio of sorbet (V)(VG)(GF)(DF)

## CHEESE SHARE PLATTER ( for 2 to share )

---

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