



NEW YEAR'S EVE MENU 2024

\$50 per person booking deposit (non-refundable)

2 Course - \$85.00 per person

3 Course - \$95.00 per person

ENTRÉE

Freshly shucked oysters: Natural, mignonette dressing (GF)(DF)

Lobster and ricotta ravioli, lobster beurre blanc

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

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

The Strand's classic smoked salmon Waldorf salad

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

MAINS

Gippsland eye fillet steak, potato gratin, buttered beans, red wine jus (GF)

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

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

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

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

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

Tempura John Dory fillet, Asian slaw, nuoc cham dressing (DF)

DESSERT

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

Callebaut chocolate sauce pudding, double cream

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

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

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

Subject to seasonal availability

Please advise staff of any allergies

(V) Vegetarian (GF) Gluten Free (VG) Vegan (DF) Dairy free

THE
STRAND

1 The Strand, Williamstown, VIC 3016

info@thestranderestaurant.com.au

T: 039397 7474