

STARTERS

Freshly Baked Crusty Campagne Baguette with Dukha Spices and Extra Virgin Olive Oil \$1.5 per person

Panfried Saganaki (Kefalograviera) with Slow Roasted Tomatoes and Lemon \$14

ENTRÉES

Soup of the Day \$12

Tasmanian Pacific Oysters to Order ½ doz / 1 doz
Natural - Raspberry Shallot Vinaigrette \$15/\$27
Kilpatrick - Bacon and Worcestershire Sauce \$17/\$30
Tempura - Wasabi Mayonnaise and Pickled Ginger \$17/\$30

Peruvian Scallops Grilled in ½ Shell with The Strand's Strawberry Chilli Jam \$19

Local Black Mussels with Tomato, Chilli, White Wine and Baguette \$17

Salt and Chilli Pepper Calamari with Roasted Red Capsicum, Avocado, Fetta, Roquette and White Wine Dressing \$18

Steamed New Season Asparagus with Poached Egg and House Preserved Lemon Dressing \$16

Crispy Fried Soft Shell Mud Crab with Vietnamese Salad and Fresh Lemon Lime Dressing \$18

King Prawns Chilli and Garlic with Baguette \$24

Chef Selection Platter for Two \$32

MAINS

Whole Live Rock Lobster \$ M/P **
Natural, Mornay, Thermidor, Garlic or Newberg
French Fries and Iceberg Salad

Oven Roasted NT Wild Barramundi Fillet Crusted with Peanut, Corriander Pesto, Bok Choy with Soy Ginger Dressing \$35

Battered Victorian Boneless King George Whiting with Chips and Tartare Sauce \$36

Whole Flounder with Parsley Mash and Caper Beurre Noisette \$37 **

Linguini, Seafood Marinara, Crushed Garlic, Chilli, Tomato and Extra Virgin Olive Oil \$33

Roast Red Capsicum Risotto with Roquette, Fetta and Soft Herbs \$29

Pan Seared Veal Saltimbocca with Honey Brown Mushroom, Pappardelle, White Wine and Cream Sauce \$39

Roasted Spring Rack of Lamb in Adobo, Savoy Cabbage and Pancetta with Lamb Jus \$36

Grain-fed Hereford Eye Fillet (300g) \$39

Grain Fed Black Angus Rib Eye \$42

All Steaks are Char-grilled and served with Hand Cut Chips and Horseradish Cream

**** Seasonal Availability**

SUITABLE TO SHARE

Paella
Callesi Rice Cooked in a Rich Tomato Saffron Stock with King Prawns, Chorizo, Chicken, Black Mussels, Calamari and Baby Green Peas Dressed with Garlic Aioli \$65

Seafood Platter
King Prawns, Blue Swimmer Crab, Grilled Scallops in Strawberry Chill Jam, Battered Whiting, Chilli Calamari, Oysters Natural and Kilpatrick, Black Mussels in Garlic Tomato Broth, Smoked Salmon and Garden Salad \$120

Add ½ Hot/Cold Rock Lobster \$40

Add a whole Hot/Cold Rock Lobster \$75

SIDES

Steamed Green Beans with Bulgarian Fetta \$9

Roquette, Balsamic and Parmesan \$8

Greek Salad \$9

Sautéed Mushrooms \$9

Cauliflower Chive Mornay \$9

Crispy Iceberg Lettuce with Honey Mustard Dressing \$8

Mashed Potato \$8

French Fries \$6

DESSERTS

Pear Tart with Vanilla Bean Ice Cream and Butterscotch Sauce \$15

Kaffir Lime Pana Cotta with Caramelised Banana and Chocolate Ice Cream \$15

Steamed Raspberry Pudding with Vanilla Bean Anglaise and Honey Nougat Ice Cream \$14

French Crepes with Frangelico Macerated Strawberries, Dark Chocolate Sauce, Toasted Almonds and Vanilla Pod Ice Cream \$15

Chocolate Tart with Double Cream and Valencia Orange Salad \$16

Affogato \$16

The Strand Tasting Plate \$25

CHEESES

Australian and European Cheese Platter (60g) served with Fruit Compote, Lavosh and Crackers

One \$11

Two \$19

Three \$25