

House Made Cob with Dukha and Extra Virgin Olive Oil *5.5*

### ENTRÉES

Traditional Lobster Bisque with Prawn Beignet *17*

Tasmanian Pacific Oysters Shucked to Order  $\frac{1}{2}$  doz / 1 doz Natural – Shallot Mignonette Vinaigrett *16/30*  
Kilpatrick - Bacon and Worcestershire Sauce *18/32*  
Tempura - Wasabi Mayonnaise and Pickled Ginger *18/32*

Pan-fried Saganaki (Kefalograviera) with Slow Roasted Tomatoes and Lemon *16*

Baked Burnley Island Scallop in  $\frac{1}{2}$  shell with Garlic and Parsley Butter *19*

Salt and Chilli Pepper Calamari with Cherry Tomato, Avocado, Fetta, Roquette and White Wine Dressing *19.5*

Battered Zucchini Flowers Stuffed with Goats Cheese and Olives, Salsa Fresca and 25yrs old Balsamic *17.5*

Steamed Port Arlington Black Lip Mussels with Coconut Milk, Chilli, Lemon Grass and Lime Leaves *18*

Black Angus Eye Fillet Carparccio with Parmesan, Roquette and Extra Virgin Olive Oil *19*

Pan-seared Chilli and Garlic Prawn with Chargrilled Sourdough *21*

### MAINS

Whole Live Rock Lobster *105\*\**  
Natural, Mornay, Garlic&Chilli or Newberg  
With Roquette Salad

Oven Roasted NT Wild Barramundi Fillet Crusted with Peanut, Parmesan and Coriander with Bok Choy and Soy Ginger Dressing *36*

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

Linguini Seafood Marinara, Garlic, Chilli, Tomato and Extra Virgin Olive Oil *35*

Porcini Risotto with Spinach, Reggiana Parmesan and White Truffle Oil *33*

Whole Fish of the Day, Crispy Fried with Royal Court Thai Red Curry and Steamed Jasmine Rice *39*

$\frac{1}{2}$  Duck in Master Stock with Crispy Asian Slaw Salad and Steam Jasmine Rice *39*

### FROM THE GRILL

Black Angus Eye Fillet (220g) with Caramelised Pumplin and Tarragon Mash and Red Onion Jam *40*

Central Victorian Grass-Fed Black Angus Scotch Fillet (350g) with Confit Garlic, Parsley, Kipfler Potatoes and Horseradish Cream *41*

Spring Lamb Rump with Black Olive, Cherry Tomato, Green Bean, Lentil and Fetta Salad with Salsa Verde *39*

*\*\* Seasonal Availability*

### 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 *72*

The Strand Seafood Platter  
Whole South Australia Rock Lobster \*\* served either :  
Natural, Mornay or Garli&Chilli, with King Prawns, Soft-shell Crab, Scallops w/ Strawberry Chilli Jam, Battered King George Whiting, Chilli Calamari, Oysters Natural and Kilpatrick, Black Mussels in Broth, Smoked Salmon and Garden Salad *220*

*\*\* Seasonal Availability*

### SIDES

Steamed Green Beans with Bulgarian Fetta *10*

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

Sticky Date Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream *15*

Vanilla Bean and Lemon Crème Brulee with Fresh Tuille Biscuit *15*

Eton Mess - Individual Meringues in a Cocktail Glass topped with Vanilla Ice-cream, Strawberry and Cream Chantilly *15*

Chocolate Fondant with Vanilla Orange Caramel and Chocolate Ice-Cream *16*

Affogato *with your choice of liqueur 16*

The Strand Tasting Plate *30*

### CHEESES

Australian and European Cheese Platter (60g) served with Fruit Compote, Lavosh and Crackers  
One *11*  
Two *19*  
Three *25*