

SIDES

Garden salad, citrus vinaigrette (V)(GF)(VG)(DF)	12
Desirée mash potato (V)(GF)	14
Seasonal asparagus, parsnip & tahini puree, almonds (GF)(V)	14
Sautéed greens, extra virgin olive oil (V)(GF)(VG)(DF)	14
Chips, sea salt, garlic aioli (V)(DF)	12

CHEESE SHARE PLATTER (for 2 to share)

Chef’s choice of two or three assorted local & European cheeses, house made quince paste, lavosh, fresh fruit (V)	24/34
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DESSERT 17

Sticky date pudding, butterscotch sauce, vanilla bean ice cream (V)
Passionfruit & vanilla panna cotta, medley of summer berries (GF)
Double chocolate brownie, vanilla bean ice cream
Pistachio & dark chocolate dome, raspberry sorbet (GF)(V)(VG)
Trio of sorbet (V)(VG)(GF)(DF)

COFFEE

Espresso, Cappuccino, Flat White, Latte	7
Hot Chocolate, Mocha	7
Chai Latte	7
Affogato Sober	11
Affogato Topsy: Frangelico, Amaretto, Baileys, or Kahlua	17
Irish Coffee: Double espresso, Irish whiskey, brown sugar, cream	16
‘Tea Drop’ Tea: English Breakfast, Chamomile Blossom, Lemongrass Ginger, Supreme Earl Grey, Peppermint, Spring Green & Honey Spice Sticky Chai	7

Menu subject to seasonal availability. Please advise our staff of any allergies. (V) Vegetarian; (GF) Gluten Free; (VG) Vegan; (DF) Dairy free *(15% service charge applies on public holidays.)

THE STRAND

Owned by the same family for more than 17 years, The Strand restaurant in Williamstown offers the most breathtaking views of Hobsons Bay & Melbourne's city skyline and showcases Victoria's finest produce.

We strive to serve only the highest quality seasonal produce. Our beef is sourced from the lush plains of Australia's southeastern seaboard and is specially selected by our chef to ensure delivery of an outstanding eating experience.

We pride ourselves on providing the finest and freshest seafood daily which is sustainably sourced through our extensive network within the seafood industry. Our signature seafood tower showcases an array of premium seafood prepared in such a way that allows the quality & freshness to speak for itself. Paired with a fine white wine from our extensive wine menu there is no better way to indulge your tastebuds.

On behalf of our Executive Chef Spiros Kassidis and 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)	12
Grilled kefalograviera cheese, fresh Victorian honeycomb, toasted almonds (V)(GF)	20
Buffalo burrata, spiced balsamic figs, confit heirloom tomatoes, crisp baguette (V)	25
Freshly shucked Pacific oysters:	
Natural, mignonette dressing (GF)(DF)	26/50
Kilpatrick (DF)	28/52
Pickled peach, ginger & lime (GF)(DF)	28/52

ENTREE

Yellow fin tuna ceviche tartlet, avocado mousse, mango salsa, sesame, lime, chipotle aioli	28
Pan seared tiger prawns, yellow peach, roquette, Jamon Serrano, fresh mozzarella, balsamic reduction (GF)	28
Harissa marinated lamb backstrap, coriander, pickled fennel, crisp shallots, citrus yoghurt (GF)	28
Seared Tasmanian scallops, wakame, shallots, ginger & mirin dressing, native finger lime (GF)(DF)	26
Crispy fried calamari, smoked paprika, zucchini, capsicum, pea tendrils, chimichurri (DF)(GF Option)	27
Pickled octopus, orange, cayenne peppers, fennel & dill salad, green olives, orange & poppyseed syrup (GF)	28
Zucchini & Manchego fritters, confit heirloom tomato, crème fraiche, balsamic figs (V)	25

FROM THE CHARGRILL

Char-grilled steak: (All of our premium beef is locally sourced)	
250g grass-fed Great Southern eye fillet (Gippsland, Vic)	70
350g grass-fed Great Southern Pinnacle scotch fillet MB2+ (NSW)	82
300g grass-fed Great Southern Pinnacle porterhouse MB2+ (Gippsland, Vic)	57

All served with potato gratin (GF), summer pea tendril salad and your choice of sauce:

- Red wine jus (GF)(DF)
- Peppercorn sauce (GF)
- Café de Paris butter
- Chimichurri sauce (GF)(DF)

MAINS

Linguine marinara; prawns, mussels, scallops, calamari, fish, chilli, garlic, white wine, parsley (DF)	44
The Strand's fish & chips: fish of the day, chips, house made tartare (DF)	44
Crispy skin Barramundi fillet, Desiree mash, burnt butter & almond broccolini, Romesco sauce (GF)	48
Maple glazed Atlantic salmon fillet, toasted sesame, parsnip & tahini puree, heirloom carrots, summer peas, crème fraiche, caramelised fig (GF)	48
Herb crusted rack of lamb, duck fat & rosemary chat potatoes, black garlic velouté, green beans, caramelised shallot, jus	58
Seared Kangaroo loin, spiced carrot, potato & parmesan rosti, asparagus, apricot marmalade, torched almonds, rosemary jus	48
Butter poached chicken breast, preserved lemon, caper & walnut picada, rainbow chard, saffron & raisin couscous, fresh coriander	45
Ricotta gnocchi, broccoli pesto, shaved Grana Padano, fresh basil (V)	40
Whole fish of the day: chef's choice of accompaniments	M/P
Whole Southern rock lobster cooked to your liking:	M/P
- Natural with cocktail sauce - Mornay - Thermidor - Chilli & garlic	

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)	92
The Strand's Seafood Tower: Fresh blue swimmer crab, chilli garlic tiger prawns, battered fish fillet of the day, pickled octopus, Tasmanian scallops with chilli garlic butter, natural Pacific oysters with mignonette dressing, salt & pepper calamari, smoked salmon & crème fraiche en croute, Portarlington mussels with white wine, fresh herbs & chips	170

*Additional options:

- 60gm Salmon caviar (Yarra Valley, Vic) 50
- 80gm Avruga black caviar (Spain) 60
- 30gm Beluga Caviar (Black Pearl) 250
- Whole Southern rock lobster cooked to your liking (Natural, Mornay, Thermidor, Chilli & Garlic) M/P