

COFFEE

Espresso, Cappuccino, Flat White, Latte	6
Hot Chocolate, Mocha	6
Chai Latte	6
Affogato Sober	10
Affogato Tippy: 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 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.

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)	28/452
• Tempura oysters with wasabi mayonnaise, pickled ginger	28/52

ENTREE

The Strand's classic smoked salmon Waldorf salad	25
Ravioli filled with slow cooked beef ragu, sage, brown butter sauce, parmesan	26/48
Baked ½ shell Tasmanian scallops in strawberry & chilli butter (GF)	26
Chargrilled octopus, marinated in garlic and white wine, kipfler potato salad, garlic aioli (GF)	25
Grilled tiger prawns, roquette, pear & parmesan salad, lemon oil, vincotto dressing (GF)(DF)	28
Salt & pepper calamari, aioli, Asian slaw, citrus dressing (GF)(DF)	27
Beetroot carpaccio, ricotta, pinenuts, garlic crisp, pearl barley (V)(VG)(DF)	26

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) <i>Sauces: Red wine jus (GF)(DF), peppercorn (GF), Café de Paris</i>	
Pumpkin & spinach risotto, pinenuts, shaved Grana Padano (V)(GF)(VG)	22/40
Confit duck leg, radicchio, artichoke & walnut salad, cranberry jus (GF)(DF)	42
Miso glazed Atlantic salmon, edamame, broccoli & soba noodles	45
Braised lamb shank, spring peas, roasted carrot, pommes allumettes (GF)	48
Chicken breast stuffed with ricotta, macadamia, sundried tomato, soft polenta, vincotto dressing & braised leek (GF)	45

Crispy skin Barramundi, prosciutto, du puy lentils & barley cassoulet	48
Whole fish of the day	45
Whole Southern rock lobster cooked to your liking <i>(ask your waiter for further details)</i>	M/P

SIGNATURE SEAFOOD TOWER (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, battered Barramundi, 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	
<i>*Additional options:</i>	
• 80gm Avruga black caviar (Spain)	60
• 60gm Deluxe salmon caviar (Tasmania)	50
• Whole Southern rock lobster cooked to your liking <i>(ask your waiter for further details)</i>	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)	
Burnt honey & chamomile panacotta, poached rhubarb (V)(GF)	
Beurré Bosc pear tarte tatin, coffee, toasted walnut & sea salt ice cream	
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 assorted Victorian cheeses, house made quince paste, lavosh, muscatels (V)	24/34
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(V) Vegetarian; (GF) Gluten Free; (VG) Vegan; (DF) Dairy free - Menu subject to seasonal availability. Please advise our staff of any allergies. Vegetarian, vegan & other dietary options available *(15% service charge applies on public holidays.)