



EGGS & CLASSICS

BACON & EGGS 15.9
Choice of poached, scrambled or fired eggs with bacon & toasted sourdough.

EGGS BENEDICT 18.9
ADD ON: SMOKED SALMON +5.0
Choice of Toasted sourdough bread or muffins topped with bacons, baby spinach, poached eggs & hollandaise sauce top with fresh chives.

STRAND VEGETARIAN BREAKFAST 22.9
Two egg your way, fresh avocado, sautéed mushrooms, roasted tomato, sautéed spinach, grilled halloumi and hash brown served with toasted sourdough.

EGGS, SALMON & AVO 24.9
Toasted sourdough bread topped with smashed avocado, baby spinach, smoked salmon, poached eggs and hollandaise sauce finished with fresh chives.

STRAND BIG BREAKFAST 27.9
The ultimate start to the day with eggs your way, bacon, grilled chorizo, sautéed mushrooms, grilled tomato and a hash brown, served with toasted sourdough bread.

JETTY BREAKFAST BOARD 33.9
Three eggs your way, waffle, crispy bacon, roasted tomato, avocado, mushrooms, sautéed spinach, hash brown, baked beans, maple syrup & hollandaise sauce, served with a warm crossaint. Perfect for sharing with family or friends.



AVOCADO SPECIALTIES

LOADED AVO 18.9
Fresh avocado on toasted sourdough, Dukkah spices, sesame seeds with poached eggs and Persian feta's, drizzle of balsamic glaze, finished with fresh pomegranate.

SMASHED AVOCADO ON TOAST 23.9
Smashed avocado on sourdough, poached eggs, radish, cherry tomatoes, dukkah, house made beetroot hummus, Persian feta's and finished with marinated fresh rocket.

AVOCADO DRIFT CROSSANT 20.9
Butter croissant layered with smashed avocado; a perfectly cooked poached egg topped with marinated fresh rocket and a sprinkle of parmesan cheese.



FOR KIDS

All kids' meal includes Pop Top OR single scoop gelati

KIDS PANCAKES 13.9
With strawberry, blueberries, banana and whipped cream, maple syrup and mix berries coulis.

KIDS WAFFLES 14.9
With strawberry, blueberries, banana and whipped cream, maple syrup and mix berries coulis.

KIDS PLATTER 15.9
One egg (poached, scrambled or fired), bacon, hash brown, fruit cup and one toast.



SWEET BREAKFASTS

PANCAKES 19.9
Pancakes with strawberries, blueberries, banana and whipped cream served with toasted seeds, maple syrup and mixed berry coulis.

WAFFLES 21.9
With bacon, strawberries, blueberries, served with toasted seeds, maple syrup and mixed berry coulis.

FRENCH TOAST 20.9
French toast with crispy bacon, banana, mixed berries, maple syrup, icing sugar, & almond crumble with pistachios, hazelnuts and drizzle of honey.

The strand

café restaurant

Breakfast



BRUNCH DELIGHTS

STRAND BREAKFAST BURGER 18.9
Brioche bun with 2 fried eggs, bacon, melted cheese & house made relish with side of hash brown.

BREAKFAST BURRITO 18.9
Smashed Avo, bacon, scrambled eggs, sweet corn, hash brown and BBQ sauce wrapped in warm pitta bread.

CROQUE DU MATIN 21.9
Lightly toasted brioche bread with gruyere cheese, smoked ham and a creamy mustard mayo topped with a fried egg.

CHILLI CRAB 21.9
Blue swimmer crab & spring onion scrambled eggs on grilled Turkish bread with, leafy greens, fresh chilli, sesame seeds and house-made chilly mayo.

SHAKSHUKA 23.9
Mix of sautéed onion, bell pepper, and garlic, mild paprika, cumin powder, chili powder in a rich spiced tomato base, finished with feta, chopped parsley and eggs baked in the sauce. Served with warm pitta bread



BAKERY & TOAST

PLAIN TOAST (2) 7.9
ADD: HAM, CHEESE & TOMATO 12.9

RAISIN TOAST (2) 9.9



CROISSANT

PLAIN 8.9

WITH HAM, CHEESE & TOMATO 12.9

HAM & HOLLANDAISE 19.9

Buttery croissant filled with shaved ham and topped with two poached eggs, finished with smooth hollandaise sauce and fresh herbs.



LIGHT & FRESH

AÇAÍ BOWL 17.9
Açaí berry smoothie topped with maple granola, fresh fruits, mixed barriers & energy seed mix.

MUESLI 17.9
Crunchy maple muesli & Coconut granola layered with yoghurt & berries. Topped with fresh strawberries, energy seed mix and a light drizzle of honey.

NEED MORE

RYE BREAD 2.9

GLUTEN FREE BREAD 2.9

EGG 2.9

BACON 5.9

TOMATO 4.9

CHORIZO 5.9

SPINACH 3.9

MUSHROOM 4.9

AVOCADO 4.9

RELISH 3.9

HASH BROWN 3.9

BAKED BEANS 5.9

SALMON 6.9

HALLOUMI 5.9

WAFFLE 6.9

PANCAKE 4.9

Please advise our staff of any allergies or if you require gluten-free options when ordering. Some substitutions may incur a surcharge.



Vegetarian



Vegan



Dairy Free



Gluten Free

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Drinks



COFFEE

	CUP	MUG
CAPPUCCINO	5.0	6.0
FLAT WHITE	5.0	6.0
CAFÉ LATTE	5.0	6.0
LONG BLACK	5.0	5.0
CHAI LATTE	5.5	6.5
MATCHA LATTE	5.5	6.5
DIRTY MATCHA	5.5	6.5
HOT CHOCOLATE	5.5	6.5
SHORT BLACK	4.0	--
MACCHIATO	4.5	5.0
PICCOLO	4.5	--
MOCHA	5.0	6.0
DIRTY CHAI	5.5	6.5
BABYCINO	3.0	--



ICED

ICED LONG BLACK	5.0
ICED LATTE	5.5
ICED CHAI	5.5
ICED MATCHA	5.5
ICED DIRTY CHAI	6.0
ICED DRTY MATCHA	6.0
ICED MOCHA	6.0
ICED CHOCOLATE	8.5
ICED COFFEE	8.5

ADD ON:

DECAF	+1.0
EXTRA SHOT	+1.0
MILK ALTERNATIVES Soy / Almond / Lactose Free / Oat	+1.0
FLAVORS Vanilla / Caramel / Hazelnut	+2.0



La Maison Du Thé FRENCH TEA

	POT
ENGLISH BREAKFAST	5.9
EARL GREY	5.9
SPRING GREEN	5.9
LEMONGRASS & GINGER	5.9
CHAMOMILE	5.9
PEPPERMINT	5.9
ADD ON: Extra Tea Bag	+1.0



JUICES

	GLASS	JUG
APPLE JUICE	5.9	14.9
ORANGE JUICE	5.9	14.9
MANGO JUICE	5.9	14.9
PINEAPPE JUICE	5.9	14.9
CRANBERRY JUICE	5.9	14.9
TOMATO JUICE	5.9	14.9



300ml Bottle SPRING VALLEY JUICES

APPLE JUICE	6.0
ORANGE JUICE	6.0



SOFT DRINKS

	GLASS	JUG
PEPSI	4.9	12.9
LEMONADE	4.9	12.9
LEMON LIME BITTER	4.9	13.9
SODA LIME BITTER	4.9	13.9
SOLO	4.9	13.9
RASPBERRY LEMONADE	4.9	13.9
LEMON ICE TEA	5.9	13.9
PEACH ICE TEA	5.9	13.9



SOFT DRINKS

	BOTTLE CAN
COKE	5.0
COKE NO SUGAR	5.0
PEPSI MAX	6.0
SOLO	6.0
BUNDABERG GINGER BEER	6.0



POP TOPS

APPLE	5.0
ORANGE	5.0
APPLE BLACKCURRANT	5.0



SMOOTHIES

MIXED BERRY	10.0
Mixed Berries, Banana Syrup, Frozen Yoghurt, Apple Juice.	
COCONUT MANGO	10.0
Coconut Gelati, Mango Gelati, Coconut Syrup, Mango Syrup and Mango Juice.	
TROPICAL MANGO	10.0
Mango Gelati, Frozen Yoghurt, Banana Syrup and Mango Juice.	
CHUNKY MONKEY	10.0
Chocolate Gelati, Cookies and Cream Gelati, Vanilla Syrup, Banana Syrup and Milk of your choice.	
ADD ON:	
Mix Berries	+ 2.0
Protein Powder	+ 3.0



MILKSHAKES

VANILLA	9.0
CHOCOLATE	9.0
STRAWBERRY	9.0
CARAMEL	9.0
LIME	9.0
BANANA	9.0
COOKIES N' CREAM	9.0
ON REQUEST: Make Thick Shakes	+ 2.0



BREKKIE COCKTAILS

MIMOSA	12.0
BLOODY MARRY	20.0
EXPRESSO MARTINI	20.0
ADD ON: Caramel / Butterscotch / Vanilla	+2.0

STARTERS

GARLIC BREAD V 12.90 Wood fired bread brushed with garlic butter and fresh parsley.	ARANCINI V 19.90 Crispy golden risotto balls filled with roasted pumpkin and feta, served with truffle mayo and fresh rocket.
CHEESY GARLIC BREAD V 16.90 Wood fired bread topped with garlic butter, melted mozzarella and fresh parsley.	STICKY PORK BELLY 17.90 Twice cooked pork belly, sticky honey soy, rocket and pickled red cabbage.
BRUSCHETTA ROMANA V 14.90 ADD ON: BOCCONCINI +4.00 Wood fired bread topped with marinated tomatoes, fresh basil, and drizzle of balsamic glaze.	CRISPY SALT & PEPPER SQUID 19.90 Lightly fried tender squid, tossed with sea salt and cracked pepper, served with fresh garden salad, lemon wedge and Tartare sauce.
SCHIACCIATA PROSCIUTTO 19.90 Wood fired schiacciata filled with prosciutto, rocket, sliced tomato, shaved parmesan, and drizzle of extra virgin olive oil.	SWEET CORN RIBS V 15.90 Golden fried corn ribs tossed in our signature house seasoning, served with a side of zesty chilli aioli for dipping.
DUKKAH GFO 14.90 Toasted Turkish bread, roasted nuts, seeds, middle eastern spices, balsamic reduction and olive oil.	BOWL OF CHIPS V 12.90 Served with tomato sauce.
DIPS VO 17.90 2x house made dips marinated kalamata olives and toasted pita bread.	BOWL OF WEDGES V 14.90 Served with sweet chilli sauce and sour cream.

SALAD

SALT & PEPPER SQUID GFO 29.90 Salt and pepper squid, green salad, tomato, Spanish onion, cucumber, balsamic vinaigrette and lemon.	QUINOA SALAD V GFO 23.90 ADD ON: CHICKEN +5.00 ADD ON: HALLOUMI +4.00 Tri colour quinoa, green salad, roasted pumpkin, beetroot, Danish fetta, cherry tomato and inhouse made lemon Dijon dressing.
MEDITERRANEAN CHICKEN GFO 27.90 Our signature marinated crispy chicken, green salad, cherry tomato, Spanish onion, cucumber, corn, house made mustard sauce and balsamic vinaigrette.	CAESAR SALAD GFO 30.90 Baby cos lettuce, grilled bacon, grilled chicken tenderloin, fried egg, shaved parmesan, croutons and Caesar dressing.
SQUICKEN GFO 29.90 Salt and pepper squid and our signature crisp crust chicken, green salad, cherry tomato, Spanish onion, cucumber, corn, house made mustard sauce and balsamic vinaigrette.	MEDITERRANEAN LAMB GFO 29.90 Tendered lamb strips on a bed of green salad, cherry tomatoes, cucumber, red onion, olives, and feta finished with tzatziki dressing.

BURGERS

All burgers are made in toasted brioche bun and served with a basket of chips.

ON REQUEST: GLUTEN FREE BUN 3.90
THE STRAND CHICKEN BURGER 27.90 Our signature marinated chicken tenderloin, flame grilled bacon, with sliced tomato, cheese, lettuce, onion with house made mustard sauce.
BEEF BURGER 27.90 ADD ON: FRIED EGG +2.90 Angus beef patty, tasty cheese, bacon, tomato, onion, lettuce with house made mustard dressing and tomato relish.

HALLOUMI BURGER V 23.90 Sliced beetroot, grilled halloumi, onion, tomato, lettuce finished with aioli and house made relish.	GRILLED CHICKEN BURGER 26.90 Grilled chicken tenderloin topped with crispy bacon, cheese, fresh lettuce, onion and tomato finished with aioli.
SOUTHERN FRIED CHICKEN 27.90 Crispy fried seasoned southern style, topped with cheese, bacon, sliced tomato, pickled cabbage, lettuce finished with chipotle sauce.	

MAINS

ATLANTIC SALMON GF 37.90 Pan seared oven baked salmon, rosemary potato, sautéed greens with lemon butter sauce	FISH AND CHIPS 26.90 Beer battered fillets served with chips and salads.
CHARGRILLED CHICKEN GF 34.90 BREAST Chicken breast marinated in house seasoning, served over creamy potato mash, and charred seasonal greens, finished with a smooth cream pesto sauce.	PORK BELLY GF 34.90 Chargrilled oven baked pork belly served over creamy parsnip puree, with house pickled red cabbage and a rich dark pork jus.
MOROCCAN CURRY 34.90 Slow braised beef, mediterranean spiced risoni with onion, capsicum, parsley, garlic and mint yogurt.	

LAMB SHANKS GF 32.90 8-hour slow cooked lamb shank, sweet potato mash, charred leek, and red wine jus.	BEEF CHEEKS GF 35.90 Slow cooked braised beef cheeks, potato mash, seasonal greens and beef jus.
VEAL SCALLOPINI GF 36.90 Grilled veal scallopini served with sauteed vegetables, topped with prawns and calamari in a rose sauce.	BLACK ANGUS GF 39.90 Creamy cauliflower puree, golden crumbed prawns, rosemary beef jus and herb oil
CALAMARI RIVIERA 32.90 Crispy salt and pepper calamari, served with golden fries, garden salad, zesty tartare sauce and a lemon wedge.	

SIDES

SAUTEE MIX VEGETABLE 12.90 Fresh seasonal veggies lightly tossed in garlic-infused olive oil, finished with almond flakes.	GARDEN SALAD 10.90 Fresh mix lettuce with tomato, Spanish onion, cucumber, tossed in a tangy balsamic vinaigrette.
ROSTED ROSEMARY PATATO 10.90 Tossed with rosemary and olive oil, served with a side of chilli aioli.	

RISOTTO

SEAFOOD PAELLA GF 31.90 Plump arborio rice, squid, prawns, mussels, chorizo, garlic, chilli, onion, saffron stock and napolitana.	RISOTTO POLLO GF 28.90 Creamy arborio rice with tender chicken, sauteed mushroom and baby spinach, simmered in white wine and chicken stock, finished with parmesan and fresh herbs.
COSTAL VEGGIE RISOTTO V GF 27.90 A vibrant mix of sundried tomato, capsicum, mushroom, onion, and baby spinach simmered in rich rose sauce finished with parmesan.	

PASTA

"All our pastas are prepared with garlic, butter, parmesan, and fresh herbs to create a rich base of flavour."
Served with your choice of pasta: Penne, Spaghetti and Fettuccine.
GNOCCHI OR GLUTEN-FREE PASTA +3.90

BOLOGNESE 24.90 Slow-cooked beef mince in a hearty tomato, onion, garlic, and herbs, served with your choice of pasta.	LAMB RAGU 28.90 8 hour slow cooked lamb in a red wine Napoli sauce and herbs, served with your choice of pasta.
AGLIO E OLIO 26.90 Garlic-infused olive oil with chicken tenderloin, bacon, chilli, chicken stock, finished with toasted pine nuts.	SUGO DI GRANCHIO 29.90 Blue swimmer crab meat in rich Napoli sauce with, hint of chilli, cherry tomato, garlic, herbs and finished with a touch of cream.
MONTE SILVANO 27.90 Pan-seared chicken and bacon folded through baby spinach, garlic, and herbs in a velvety cream sauce, finished with toasted almond.	MARESTELLA 31.90 A vibrant mix of squid, prawns, and mussels sautéed with cherry tomato, garlic, touch of chilli, olive oil and fresh herbs simmered in a rich napolitana sauce.
CARBONARA 26.90 Crispy bacon tossed in a velvety creamy sauce with garlic, egg yolks, parmesan, and herbs.	CON POLLO 28.90 Pan-seared chicken with sun-dried tomato and baby spinach in a creamy pesto sauce.
PUTTANESCA 25.90 Anchovies, olives, capers, garlic and chilli infused into traditional napolitana sauce.	ALLA PANNA 27.90 Sauteed ham and mushrooms in a velvety garlic cream sauce, finished with parmesan and herbs.
AMATRICIANA 26.90 Crispy bacon cooked in our house-made Napoli sauce with a touch of chilli and finished with parmesan and fresh herbs.	STRAND ALFREDO 27.90 Pan-seared chicken and sauteed mushroom in a creamy garlic parmesan sauce, finished with herbs.
ZUCCA 24.90 Rosted pumpkin, baby spinach, cherry tomato and sun-dried tomato tossed in garlic olive oil and creamy pesto sauce, finished with tossed pine nuts and parmesan.	GAMBERI 30.90 A refined mix of prawns and crab meat, gently sautéed with cherry tomato, garlic, and herbs, finished in a light white wine and olive oil sauce.

PIZZA FROM OUR WOOD OVEN

GLUTEN-FREE BASE +5.00	ORTOLANA 27.90 San Marzano tomato base, capsicum, sun-dried tomato, baby spinach, mushroom, Spanish onion, olives and mozzarella.
MARGHERITA 24.90 San Marzano tomato base, mozzarella, and fresh basil.	TONY SOPRANO 28.90 San Marzano tomato base, pepperoni, mozzarella and basil.
NAPOLETANA 27.90 San Marzano tomato base, anchovies, olives, mozzarella and oregano.	BBQ CHICKEN 29.90 San Marzano tomato base, roasted chicken, bacon, Spanish onion, pineapple, mozzarella and BBQ sauce on top.
THE STRAND 28.90 San Marzano tomato base, artichoke, mozzarella, capsicum, mushroom, Spanish onion, pepperoni and black olive.	PERI PERI CHICKEN PIZZA 29.90 San Marzano tomato base, chicken, mozzarella, capsicum, onion, mushroom and peri peri mayo on top.
CAPRICCIOSA 26.90 San Marzano tomato base, mozzarella, ham, cheese, black olive and artichoke.	SUPREME 31.90 San Marzano tomato base, smoked leg ham, pepperoni, mushroom, capsicum, pineapple, olives and Spanish onion mozzarella.
PROSCIUTTO 27.90 San Marzano tomato base, mozzarella, rocket, prosciutto and shaved parmesan.	CALZONE RUSTICO 30.90 Wood oven pizza folded dough filled with San Marzano tomato base, leg ham, pepperoni, mushroom, capsicum, olives, onion, mozzarella and Bolognese sauce.
PIZZA MARE 31.90 San Marzano tomato base, mozzarella, garlic, prawn, squid and mussels.	VEGETARIAN 28.90 Wood oven folded pizza dough filled with San Marzano tomato base, capsicum, sun-dried tomato, mushroom, Spanish onion, olives, mozzarella and Neapolitan sauce.
MEAT LOVERS 29.90 San Marzano tomato base, bacon, ham, pepperoni, chorizo and mozzarella.	
YIRO'S 28.90 San Marzano tomato base, lamb, marinated tomatoes, Spanish onion and mozzarella finished with tzatziki.	
HAWAIIAN 28.90 San Marzano tomato base, smoked leg ham, pineapple and mozzarella.	

THE STRAND GOURMET CHICKEN OR VEAL SCHNITZELS

All schnitzels are house crumbed in our kitchen and served golden & crispy with chips & salad.
VEAL SCHNITZELS AVAILABLE FOR AN ADDITIONAL +3.00

CLASSIC PLAIN 25.90 Our signature house-made schnitzel served simply with lemon—crispy, juicy, and satisfying. ADD ON: CHOICE OF MUSHROOM, PEPPERCORN, GRAMY SAUCE +4.00 ADD ON: SUR & TURF +7.00	PARMIGIANA 28.90 Smoked ham, Neapolitan & mozzarella cheese. ADD ON: CHOICE OF MUSHROOM, PEPPERCORN, GRAMY SAUCE +4.00 ADD ON: SUR & TURF +7.00
MUSHROOM GRAMY 29.90 Golden schnitzel topped with rich, house-made garlic mushroom sauce and fresh herbs. A warm, comforting classic.	SURF & TURF 31.90 Crispy schnitzel crowned with grilled prawns, squid, and creamy garlic sauce. A perfect land and sea combo.
LOADED YIRO'S LAMB 30.90 Our schnitzel topped with tender grilled lamb, cherry tomatoes, red onion, and finished with house-made tzatziki. A bold Mediterranean fusion.	THE ULTIMATE STACK 29.90 Golden and crispy schnitzel topped with a heap of chips, grilled bacon, BBQ sauce, garlic aioli, and tomato sauce. Messy, saucy, and delicious.

Serve until 5pm

FOCACCIA OR WRAP

ADD ON: BASKET OF FRIES +3.90 GLUTEN FREE AVAILABLE ON REQUEST +3.00	BLT FOCACCIA OR WRAP 16.90 Bacon, lettuce, tomato, and aioli.
GRILLED CHICKEN & AVOCADO FOCACCIA OR WRAP 16.90 Grilled chicken, cheese, avocado, lettuce, and mayo.	YIRO'S FOCACCIA OR WRAP 18.90 Lamb, Spanish onion, tomato, lettuce, and tzatziki sauce.
STRAND SPECIAL FOCACCIA OR WRAP 19.90 Our signature marinated chicken tenderloin, lettuce, cheese, and house made mustard sauce.	CHICKEN SCHNITZEL FOCACCIA OR WRAP 18.90 Chicken schnitzel, bacon, lettuce, cheese, and house made relish.
HAM FOCACCIA 15.90 Ham, cheese, and tomato.	SMOKE SALMON FOCACCIA 18.90 Smoke salmon, avocado, lettuce, and aioli sauce.
STEAK SANDWICH FOCACCIA 20.90 Chargrilled beef angus, tasty cheese, onion, rocket, chilli mayo and balsamic.	VEGETARIAN FOCACCIA 17.90 Sun-dried tomato, baby spinach, onion, pumpkin, olive, capsicum, and pesto.

KIDS MENU

All kids' meal includes Pop Top OR single scoop gelati

CHICKEN NUGGETS AND CHIPS 15.90 (6) and chips	BOLOGNESE PASTA 15.90 choice of penne or spaghetti
NAPOLETANA PASTA 15.90 choice of penne or spaghetti	CREAMY CHEESE PASTA 14.90 choice of penne or spaghetti
FISH & CHIPS 17.90 1 piece battered fish with chips	SALT & PEPPER SQUID W/ FRIES 17.90
KIDS BURGER 15.90 Angus beef patty, tasty cheese, tomato sauce and chips	KIDS CHEESE PIZZA 9" 14.90
KIDS HAM, CHEESE & PINEAPPLE PIZZA 9" 16.90	

DESSERT

A SELECTION OF FRESH CAKE AND GELATI ARE AVAILABLE IN OUR DISPLAY CABINET.

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