
STRATO

restaurant

lunch menu

entrées

Victorian Burrata * (V,GF) 25
Paired with heirloom tomatoes,
bush tomato chutney, and 25-year
aged aceto balsamico.

Black Opal Wagyu Tartare (DF) 35
Hand-cut Wagyu tenderloin,
seasoned with tarragon and
finished with truffle aioli.

Western Australian Scallops 32
Seared scallops with cauliflower
prepared two ways, Avruga caviar,
and lemon grass curried oil essence.

larger

Lemon & Green Pea Risotto(GF) 35
Velvety risotto with fresh garden
peas, lemon zest, and creamy
french goats cheese.

Humpty Doo Barramundi (DF, GF) 60
(Traces of nuts and Sesame)
Pan-roasted barramundi, eggplant
mash, tender asparagus, finished
with chili-garlic oil.

Five-Spice Luv-a-Duck Breast (GF) 48
Roasted duck breast with carrot-
mandarin purée, confit fennel, and
duck-fat potatoes.

grill

Served with celeriac purée and balsamic-braised onions.

Parwan Prime, 68
Grass Fed Angus Beef Tenderloin (GF)
250gms

Riverine, 72
Grass Fed Angus Beef Striploin (GF)
300gms

Mt. Leura Lamb Rack (GF) 76
(4 Points)

Choose your sauce:
chimichurri, native thyme jus, or béarnaise.

sides

Steamed Asparagus (V) 19
Béarnaise Sauce

Chips (V) 15
Ghost pepper aioli

Summer Garden Salad (GF, DF) 18
Lettuce, cherry tomato, baby cucumber,
grapes, and red radish with sherry vinaigrette

desserts

Three-Layer Chocolate Mousse 29
Rich, decadent mousse with seasonal
confit berries.

Classic Pavlova 25
Crisp meringue, passionfruit curd,
and fresh mango.

(GF) Gluten Free | (V) Vegetarian | (DF) Dairy Free | (VG) Vegan | (N) Contains Nuts | *Can be Vegan

Please advise our wait staff of any dietary requirements prior to ordering and we will endeavour to accommodate. All credit card transactions incur a processing fee of 1.8%. A 10% weekend surcharge applies on both Saturdays and Sundays and 15% on Public Holidays.

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