
STRATO

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à la carte two course dinner

Each guest is required to order a minimum of two dishes.

Kaviari Oscietra Caviar 20gm 149
Prized for its subtle marine essence with a lingering, delicate hazelnut finish.

House-Baked Bread (DF) 12
Served warm with extra-virgin olive oil and aged balsamic vinegar.

Barilla Bay Pacific Oysters (GF, DF) 9ea
Freshly shucked, served natural or with cranberry pearls.

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.

Hiramasa Kingfish (GF,DF) 37
Sashimi-grade kingfish, avocado, watermelon radish, calamansi ponzu, and micro coriander.

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.

Hazeldine Free-Range Chicken (GF) 46
Crisp-skinned chicken supreme with herbed chicory gratin, sweet potato puree, and natural jus.

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.

Chef's Choice (139pp)

Indulge in a culinary adventure with our "Chef's Choice" experience. Allow our talented chef to curate a delightful journey through our diverse seasonal menu, showcasing their finest creations.

Minimum party size requirement:
Two people.
Groups of over four guests are required to dine via this option.

sides

Steamed Asparagus (V) 19
Béarnaise Sauce

Chips (V) 15
Ghost pepper aioli

Silky Mashed Potatoes (GF,V) 15

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

desserts

Yuzu & Mint Sorbet (DF,GF) 23
Paired with refreshing cucumber granita.

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

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