
STRATO

new year's eve 2026



pre entrée

Chilled King Prawns (V, VC, GF)

Avocado and mango salsa, shaved fennel, lime and chilli dressing, micro coriander.

Vegan alternative available on request: chilled marinated hearts of palm with the same accompaniments.

entrée

Choose one

Seared Yellowfin Tuna

Sesame crust, shaved radish, pickled ginger and wasabi mayonnaise, with a soy, rice vinegar, spring onion and honey dressing.

Duck Breast Salad

Roasted figs, chicory, toasted pumpkin seeds and watercress, finished with cranberry reduction.

Roasted Heirloom Beetroot

Whipped silken tofu and chive cream, baby pear, micro herbs and aged balsamic.



(V) Vegetarian | (VC) Vegan | (GF) Gluten Free

Please advise our wait staff of any dietary requirements prior to ordering and we will endeavour to accomodate.

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mains

Choose one

Black Angus Striploin

Bone marrow crust, smoked potato purée and charred broccolini, served with roasted shallot and thyme jus.

Pan-Seared Snapper

Served with mussels, saffron and fennel broth, confit tomato and samphire.

Corn-Fed Chicken Breast

Filled with ricotta and sage, served with sweet corn purée, baby leeks and thyme jus.

Pan-Fried Potato Gnocchi

Slow-roasted cherry tomato sugo, wild mushroom and white bean cream, sautéed zucchini and peas, finished with truffle oil.

sides

Served to share

Crisp Roasted Chat Potatoes

Finished with garlic, rosemary and sea salt.

Chilled Asparagus and Baby Green Beans (V)

Served with lemon emulsion, chervil and chive oil.

dessert

Buffet-style dessert station.

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