
STRATO

melbourne

bar dining

South Australian Pacific Oysters	8 ea
Served natural or with balsamic pearls.	
Chips	12
Crisp golden chips seasoned with sea salt, served with truffle aioli.	
Warm House Loaf	12
Baked in-house daily and served warm with extra virgin olive oil and aged balsamic.	
Jerk Corn Ribs	16
Crisp corn ribs seasoned with our house jerk spice, served with fresh lime.	
Fermented Chilli Wings	21
Crisp chicken wings glazed with fermented chilli and finished with sesame seeds.	
Calamari Fritti	22
Calamari in a lemon pepper crust, served with lime and lemon aioli.	
Chilli Garlic Prawns	22
Prawns with garlic, fresh chilli, lemon and parsley.	
Wild Mushroom & Truffle Risotto	22
Wild mushroom and truffle risotto finished with aged parmesan and thyme.	
Lamb Kofta with Mint Tzatziki	23
Australian lamb kofta with aromatic spices and fresh herbs, served with mint tzatziki.	
The Strato Burger	26
Golden beer-battered fish served with chips, tartare sauce and lemon.	
Beer-Battered Fish	27
Golden beer-battered fish served with chips, tartare sauce and lemon.	
Low & Slow Beef Ribs	35
Slow-cooked bone-in beef ribs served with coleslaw.	

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cocktails



moondance

\$26

Nuve Vodka, White Chocolate Liqueur, Fresh Green Apple Juice, Passionfruit Purée (sweet & tropical)



toki-wi

\$27

Suntory Toki Whisky, Verde Pomme Liqueur, Kiwi Puree, Ginger Syrup, Lemon, Ginger Ale (tart & crisp)



monkey mango

\$26

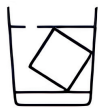
Cachaça, 1800 Coconut Tequila, Mango Purée, Lime Juice, Mint, Cucumber (refreshing & verdant)



beyond violet

\$26

Butterfly Pea Flower infused Naught Gin, Guava Soju, Lychee Liqueur, Sparkles, Guava (floral & refreshing)



coastal negroni

\$27

Gindu Coastal Gin, Campari, Sweet Vermouth, Cacao Liqueur, Chocolate Bitters, Sea Salt with Chocolate (bitter & complex)



velvet sour (N)

\$26

Amaretto, Melon Liqueur, Imperial Auvert, Lemongrass Liqueur (sweet & tangy)



ruby temptation

\$26

Naught Gin, Dry Vermouth, Ruby Bitter, House Grape Cordial, Pickled Grapes (complex & dry)



burnt horizon

\$26

Planteray Pineapple Rum, Butterscotch Schnapps, Corn Liqueur, Spiced Pineapple (spicy and fresh)



cask & cherry

\$35

Glendronach Ode to Embers, Woodford Reserve, Drambuie, Gindu Cherry & Barrel Aged, Maraschino Cherry (smoky and rich)



lime after dark

\$26

El Jimador Tequila Blanco, Mezcal, Lime Cordial, Orange bitters, Agave (smooth & light)



worst kept secret

\$26

Ask our team about the bartender's special

mocktails



americanon

\$16

Lyre's Italian Orange, Lyre's Vermouth, soda water (bitter & refreshing)



sakura

\$16

Lyre's dry spirit, jasmine tea, cherry blossom, rose, raspberry tonic (floral, delicate, refreshing)



melbourne lookout (N)

\$16

Lyre's Amaretti, Blueberry Purée, Lemon (sweet & tangy)



coco loco

\$16

Lyre's Tequila, Coconut Puree, Lime Juice (fresh & zesty)

(V) Vegetarian | (DF) Dairy Free | (Vg) Vegan (N) Contains Nuts

Please advise our wait staff of any dietary requirements prior to ordering and we will endeavour to accommodate.
A 10% weekend surcharge applies on both Saturdays and Sundays and 15% on Public Holidays.

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