

SHARED DINING MENU



To Start

Sourdough Baguette Cultured Butter (V)

Marinated Olives Orange, Lemon, Rosemary (Gf)

Entrees

Chicken Liver Parfait Sherry, Pickled Onion, Grilled Sourdough

Gruyere Cheese Souffle (V)

Mains

Trout Almondine Petite Salad

Copper Tree Farm Sirloin Café De Paris Butter

Sides

Strand Salad Radicchio, Butter, Cos, Spinach, Parsley, Eschalot, House

Dressing **Frites** Aioli

Dessert

Vanilla Crème Caramel

French Cheese Selection Quince, Lavosh

the Strand

We can cater to most special dietary requirements or allergies, please advise waitstaff. (vg) - vegan (v) - vegetarian Due to the potential of trace allergens, we are unable to guarantee completely allergy-free dining. Menus are subject to seasonal change and public holiday 15% surcharge applies. All credit card transactions incur a 1% processing fee.

