

ENTRÉES



Sourdough Baguette cultured butter (v)	8
Marinated Olives orange, lemon, rosemary (gf)	11
East 33 Sydney Rock Oyster chardonnay mignonette (gf)	7ea
Pissaladiere caramelised onion, Ortiz anchovy, olive	8ea
Bone Marrow Cigar black garlic mayonnaise	12ea
Chicken Liver Parfait sherry, pickled onion, grilled sourdough	19
Suckling Pig Head Croquette sauce gribiche	12ea

Terrine suckling pig, duck, grilled sourdough (gfo)

Gruyere cheese souffle (v)

French Onion Galette (v)

Plate en Croute porcini, truffle (v)

Salt Roast Beetroot chevre, roast walnut (gf, v)

Vanella Burrata heirloom tomato, smoked anchovy, chilli balsamic (v, gf)

+ *sourdough baguette*

Yellowfin Tuna Tartare yuzu sesame, chilli, chive, egg yolk, gaufrette potatoes

Smoked Kinross Station Lamb Tartare cornichons, capers, chives, egg yolk, gaufrette potatoes

Charcuterie Board chicken liver parfait, saucisson, suckling pig terrine, marinated olives, cornichons, grilled sourdough

CAVIAR *on ice*



French Kiss – Oscietra caviar 3g, Belvedere vodka	30
Oscietra 30g blinis, crème fraiche, chives	165

MAINS



Risotto sweet corn, basil, parmigiano reggiano (v, gf, v)	28
Eden Mussels fennel, garlic, cream, white wine, frites	36
Le Burger David Blackmore wagyu beef, raclette, butter lettuce, onion, pickles house sauce, frites	32
Crumbed Chicken Breast house slaw, frites, lemon	34
Toulouse Sausage paris mash, lyonnaise jus	36
Beef Cheek Pithivier pea puree, red wine jus	38
Trout Almondine petite salad	44
Grilled John Dory sorrel salad, beurre blanc	48
+ Caviar	14
Suckling pig steak 200g fennel, native plum, apple, pork jus	45
Steak Frites 200g Copper Tree Farm Sirloin, café de Paris butter, frites	43
+ Mustard & Béarnaise on request	
2gr Ribeye Cap MB9+ 180g roast pickled heirloom carrot, crushed hazelnut, red wine jus	56
Scotch Fillet 220g sauteed mixed mushroom, bearnaise	51

SIDES



Frites aioli	14
Grilled Broccolini slivered almonds, preserved lemon (v, gf)	15
Paris Mash	15
Truffle Mash	18
Strand Salad radicchio, butter, cos, spinach, parsley, eschalot, house dressing (v, gf)	14

DESIGNED TO SHARE



<i>Served with burnt apple, native plum, fennel & pork jus</i>	
Suckling Pig Rack 550g (serves 1-2)	65
Suckling Pig Shoulder (serves 3-4) 1.5kg	120

the Strand

We can cater to most special dietary requirements or allergies. please advise waitstaff. 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.

(v) - vegetarian (gf) - gluten free (df) - dairy free