



Rooftop Open Wednesday - Sunday



the Strand Bistro



Starters

Sourdough baguette, cultured butter (v)	8
East 33 Sydney rock oysters, chardonnay mignonette (gf).....	7 ea
Pissaladiere, caramelised onion, Oritz anchovy, olive	8 ea
Salt roasted beetroot, roasted walnuts, balsamic, goats cheese (vgo)	19
Kingfish crudo, chilli, lime, chardonnay, gaufrette potato (gf)	22
Chicken liver parfait, pickled currants, grilled sourdough (gfo)	19
Charcuterie board, chicken liver parfait, saucisson, suckling pig terrine, olives, grilled sourdough (gfo)	38
Tempura zucchini flower, goats cheese, lemon (v) 2pc	14
French onion soup, gruyere, en croute (v)	18
Gruyere cheese souffle (v)	26

Mains

Wild mushroom risotto (gf, vgo)	28
Trout almondine, almonds, capers, burnt butter (gf).....	34
Pan roasted snapper, fennel, bouillabaisse (gf)	40
Spatchcock, caramelised witlof, chicken jus (gf).....	36
Duck pithivier, parsnip puree, red wine jus	40
Toulouse sausage, Paris mash, onion jus	35
Beef cheeks, pencil leek, carrots, Paris mash (gf)	38



Frites

Wagyu cheeseburger, pickles, mustard, tomato sauce, onion	24
Mussels, white wine, cream, garlic (gf)	31
Roast duck breast (gf)	34
CopperTree Farms sirloin, cafe de Paris butter (gf)	36
Eastern rock lobster (gf)	MP

Sides

Radicchio, butter lettuce, watercress, house vinaigrette (vg, gf)	14
Grilled broccolini, slivered almonds, preserved lemon (vg, gf)	14
Frites, aioli (v, gf)	9
Paris mash (v, gf)	12
Truffle mash (v)	17

Prix fixe lunch weekday's
 2 course \$35 / 3 course \$50 / \$10 beer or wine with meal
 Check out our daily special mirror



Menus are subject to seasonal change. We can cater to most special dietary requirements and allergies, please advise our staff. Due to the potential of trace allergens, we are unable to guarantee complete allergen free dining. (gf) – gluten free (gfo) – gluten free option (v) – vegetarian (vg) – vegan
 All credit card transactions incur a 1% processing fee. 15% surcharge applies on all public holidays.