



Entrees

Home made market fresh soup of the day
\$8.00

Oysters – Natural or Kilpatrick
\$12.00 / \$24.00

Tortellini with King Island beef and served with a fresh herb sauce
\$16.50 / \$24.00

*Assiette of seafood served with a pear salad and a
Lemon Granita palate cleanser*
\$14.50

*Warm Spanish vegetable frittata on seasonal greens with a spicy
tomato chutney*
\$12.00

*Caesar salad with Cajun Chicken pieces, anchovies, poached eggs,
with pancetta and shaved parmesan*
\$15.00 / \$19.50

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Mains

Char grilled Eye Fillet of Beef with Hash Browns, Broccolini and a peppercorn sauce
\$26.00

Rare Grilled Lamb loin, brushed with Moroccan Herbs, and served with Autumn vegetables and a Peach and Rosemary jelly
\$25.50

Risotto Almandine with wild rice and topped with braised baby spinach
\$19.50

Chicken Roulade filled with Pistachios, carrots and basil farcies, served on baked herb eggplant and oven roasted capsicum sauce
\$25.50

Whole Baby Barramundi filled stuffed with Ratatouille and served with tosses herb potatoes, mushroom and a Normandy Sauce
\$28.50

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Desserts

*Hot Rhubarb, Apple and stone fruit crumble
With pear and ginger topping and Vanilla bean ice-cream
\$9.00*

*Panna cotta with green tea and Chocolate Savarin
Light chocolate pastry served with panna cotta infused with green tea
and plum stewed fruit.
\$9.00*

*Black Sticky Rice Oriental
Coconut milk infused with fresh pandan leaf and palm sugar served with
lychee and Jackfruit
\$9.00*

*Chocolate Chilli Infusion
A tranche of dark chocolate mousse layered with caramelised puff rice and
chocolate couviture, garnished with a raspberry tuile
\$9.00*

*Trio of gelato
With melons and raspberry Sauce
\$7.00*

Cheese

*Victorian Boutique Cheeses with Dried Fruit, Nuts & Fruit Bread,
Served with Assorted Crackers
\$9.00 per Person*

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