
STRATO

restaurant

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à la carte two course dinner

Each guest is required to order
a minimum of two dishes.

entrées	Kaviari Oscietra Caviar 20gm Subtle marine flavours with a long delicate hazelnut tone. Served with blini, crème fraîche	149
	House Bread (V) Served with Pepe Saya butter	12
	Pacific Oysters (GF,DF) Choice of natural or dill and apple gel	9ea
	Victorian Burrata* (V,GF) Avocado, broad beans, cucumber, kale, pickled onions, raw mango dressing	26
	Crab Timbale (GF) Grapefruit, lemongrass vinaigrette	32
	Golden and Red Beets Salad (V) Whipped goats curd, pear, chia seeds, sunflower, pumpkin seed crisp	29
	Roasted Scallops Capers, broccolini, sauce verge	28

larger	Risotto Milanese* (V,GF) Creamy saffron infused risotto, vegetables and mascarpone cheese	32
	Roasted Chicken Breast Golden zucchini, Calabrian cream sauce	46
	Lamb Two Ways (GF) Grilled lamb chop, braised lamb neck, pea & mint purée, confit cannellini beans, lamb jus	60
	Miso Glazed King Salmon (GF) Ginger carrot purée, bok choy	48

grill	250gm Black Angus Tenderloin (GF)	65
	500gm Riverine Rib Eye (GF)	92
	All grilled items are served with parsnip purée and portobello mushrooms.	

sides	Steamed Baby Broccoli (VG, GF) Garlic, chili	15
	Chips (V) Truffle aioli	12
	Rosemary Roasted Potatoes (GF)	15

feed me (129pp)

Indulge in a culinary adventure with
our "Feed Me" experience. Allow our
talented chef to curate a delightful
journey through our diverse menu,
showcasing their finest creations.

Minimum party size requirement:
Two people.

Groups of over Six guests are
required to dine via this option.

desserts	Earl Grey Cremeux (V) Mousse sponge, ginger infused butterscotch sauce	29
	Bergamot Cheese Cake (V) Meringue, finger lime	27
	Maraschino Cherry Granita (VG,GF) Pina colada sorbet	23