
STRATO

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à la carte two course dinner

Each guest is required to order a minimum of two dishes. Choose from entrées, larger, grill and desserts.

Speak to our team to find out more about our weekly special.

Kaviari Oscietra Caviar (I) 20g 149
Prized for its subtle marine essence with a lingering, delicate hazelnut finish.

House-Baked Bread (DF) 12
Served warm with extra-virgin olive oil and aged balsamic vinegar.

South Australian Pacific Oysters (GF, DF, A) 8ea
Served natural or with pickled apple, cucumber and dill.

entrées

Cured King Salmon* (GF, A) 35
Cured king salmon with spiced kasundi, chilli oil, cultured milk and micro basil.

Black Opal Wagyu Beef Carpaccio (GF) 33
Thinly sliced Wagyu with parsnip, beetroot, pickled onion, truffle aioli and parmesan.

Poached Prawns (I) 30
Tender poached prawns with butternut squash bisque, haricot beans, toasted pumpkin seeds and focaccia crisp.

Grilled Halloumi* (V) 25
Grilled halloumi with zucchini, onion, peas, mint, pomegranate and goat's cheese.

larger

Hazeldine Free-Range Chicken Supreme (GF) 45
Free-range chicken supreme with artichoke, broccolini, olives, edamame and fresh tomato salsa.

Sundried Tomato Agnolotti (V) 37
Handcrafted agnolotti with confit cherry tomatoes, Calabrian sauce, herb oil, Grana Padano and basil crisp.

Pan-Seared Gnocchi 35
Golden pan-seared gnocchi with wild mushroom ragout, Grana Padano and fresh watercress.

Humpty Doo Barramundi (GF, A) 56
Pan-seared barramundi with toasted quinoa, figs, braised baby fennel and creamy seafood chowder.

Victorian Mt Leura Herb-Crusted Lamb Loin (N) 68
Herb-crusted lamb loin with makhani gravy, smashed chilli potato tikki, green peas and micro coriander.

grill

All grills are served with mushroom purée & confit sweet potato.

Victorian Riverine Angus Beef (GF) 68
Tenderloin
250g

Victorian Grass-Fed Beef Striploin (GF) 72
300g

Black Opal Wagyu Rib Eye (GF) 92
500g
Served with mushroom purée and confit sweet potato.
Choice of sauce: native thyme jus or mustard and tarragon sauce.

Chef's Choice (139pp)

Indulge in a culinary adventure with our "Chef's Choice" experience. Allow our talented chef to curate a delightful journey through our diverse seasonal menu, showcasing their finest creations.

Minimum party size requirement of two people.

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

sides

Kipfler Potatoes (GF, VG) 15
Tender kipfler potatoes finished with fresh parsley.

Chips (DF) 12
Crisp golden chips served with truffle aioli.

Charred Broccolini (GF, VG) 16
Flame-charred broccolini finished with aromatic sesame oil.

desserts

Vegan Noir Tart (GF, VG) 29
Dark Li Chu chocolate mousse with blueberry confit in a rich vegan chocolate tart.

Date & Toffee Éclat 25
Classic date pudding with toffee glaze, vanilla ice cream and a crisp gelato rocher.

Beyond the Slice 27
Deconstructed cheesecake with berry compote and a delicate golden wafer tuile.