

# STRANDED

Soul Food & Favourites made from great Australian produce.  
Dishes designed to be shared

## STARTERS & SMALL DISHES

Warm marinated olives	8
Hand-made soft and fluffy flat breads cooked to order served with dips	18
Milk-soaked crispy coated eggplant chips, Wollemi honey, mint and fresh lime	16
Panko-crumbed bacalao croquettes with potato, garlic, aged Parmesan, dill and shallots	23
Nut-crusted flathead pieces with fresh lemon and QP mayo	23
Multi-coloured kumera chips, la Boqueria chorizo, fried haloumi and aioli	24
Peking duck pancakes with baby cucumber, shallots and Hoi sin	21
Premium grass-fed eye fillet with chunky salsa verde and Dijon	32

## LARGE DISHES

Moroccan chicken casserole with Spanish onion, red capsicum, tomato, olives and chick peas, organic yoghurt, crispy coriander, pappadums	26
Indian style crispy skin oven-roasted spatchcock served with mango chutney	42
Stranded's signature slow-roasted lamb shoulder with caramelised onions	42/75

## SIDES

Steamed greens with roast sesame dressing	10
Sauteed Brussel sprouts with cherry wood smoked bacon, butter and white wine	14

Shoe string fries with paprika spice and QP mayo	10
Sauteed chilli and herb button mushrooms	13
Special market salad with toasted nuts, lemon dressing and balsamic reduction	23

## DESSERTS

Gelato (3 scoops)	11
House-made lemon lime tart	14
Chocolate fondant with double cream and fresh berries	17
Apple and rhubarb crumble with vanilla custard	17
Chocolate bread and butter pudding with vanilla ice-cream	17
Cinnamon coated churros with dipping chocolate	14
A selection of Australian and Spanish cheese with roasted nuts, coarse quince paste, fruit and crackers	32