

# STRANDED

## RESTAURANT & COURTYARD BAR

Modern Australian Tapas Dishes designed to be shared

### STARTERS

Marinated 'farm-fresh' sweet kalamata olives	8
Hand-made soft and fluffy flat breads cooked to order, served with dips	21
Milk-soaked crispy eggplant chips, wild Wollemi honey, mint and fresh lime	16
Oven-roasted heirloom peppers, soft goat's curd, toasted pine nuts, sticky balsamic	18
Wild-caught Australian prawns, garlic, butter, fresh herbs	21
Panko-crumbed potato and bacalao croquettes, garlic, dill, shallots, lemon, mayo	23
Panko-cruste flathead pieces, fresh lemon, QP mayo	23
Hand-cut kumera chips with rosemary, la Boqueria chorizo and fried haloumi	24
Peking duck pancakes with baby cucumber, shallots and Hoi sin	21

### MAINS

Pork meatballs with water chestnuts, ginger shallots and plum sauce	18
Premium grass-fed eye fillet, sliced, served rare, Dijon and salsa verde	32
Moroccan Chicken casserole with Spanish onion, red capsicum, tomato, olives and chick peas, organic yoghurt, crispy coriander, papadums	
Slow-cooked Asian-style 5-spice pork short ribs with Shiitake mushrooms, chilli and shallots	32
Stranded's signature 8hr slow-roasted lamb shoulder with caramelised onions (Available Fridays only or by pre-order, minimum 24hrs notice required)	42/75

### SIDES

Steamed green beans and broccolini with roast sesame dressing	10
Sauteed Brussel sprouts with cherry-wood smoked bacon, butter and white wine	14
Shoe string fries with smokey paprika spice and QP mayo	10
Smashed kipfler potatoes	14

Sauteed chilli and herb button mushrooms	13
Market salad with toasted nuts, lemon dressing and balsamic reduction	

## DESSERTS

Sorbet and gelato (3 scoops)	12
Vanilla Eton mess with fresh berries and berry coulis	16
Apple crumble with vanilla custard	16
Cinnamon	
Honey panna cotta with berries	14
Creme caramel	14

# BOOZE

## COCKTAILS

<b>Martini/Vodkatini</b>	18
Russian Standard or Bombay Sapphire, dry vermouth, olive or twist.	
<b>Aperol Negroni</b>	18
Aperol, Bombay Sapphire, Rosso, citrus zest	
<b>Boulevardier</b> (aka – Sir Raucous)	18
Maker's Mark, Campari, Rosso, flamed orange zest	
<b>Mojito</b>	16
Fresh lime and mint crushed with palm sugar, Havana Club 3yo, soda	
<b>Margarita</b>	15
Jose Cuervo tequila. Cointreau, fresh lemon and lime, shaken not frozen.	
<b>Espresso Martini</b>	18
Black Drum coffee, Russian Standard vodka, Patron XO cafe and butterscotch	
<b>Lychee Vodkatini</b>	16
Crushed lychees, chilled vodka, Soho liqueur	

## BEER

Coopers Session Ale on tap	10
Asahi, Japan	10
Peroni, Italy	10
Birra Moretti, Italy	11
Tiger, Singapore	11
TsingTao, China	10
Stone & Wood lager, Byron Bay	10
Kosciusko Pale Ale, NSW	11
John Boston Golden Ale, NSW	11
White Rabbit Light Ale, Nelson's Bay	10
White Rabbit Dark Ale, Nelson's Bay	10
Murray's Angry Man Pale Ale, Vic	11
Murray's Whale Ale, Wheat Beer, Vic	11

## CIDER

Adelaide Hills Crisp Apple	9
Willie Smiths 'Bone dry' apple cider, Tasmania	11
Sidra Del Verrano, Green Apple Cider, Spain	10

## SPARKLING WATER

Voss Artesian, Norway 800ml	10
San Pelligrino Mineral Water 750ml	8

## CHAMPAGNE & SPARKLING

2017 Vox Pop 'Voice of the People' Sparkling Pinot Noir, Adelaide Hills, SA	8/35
2017 La Prova Prosecco, King Valley, Vic	10/45
NV Stefano Lubiana Brut Reserve, Tas	67
NV Bollinger Special Cuvee, France	120

## WHITE

2018 The Pass Sauvignon Blanc, Marlborough, NZ	8/35
2018 Vickery Watervale Riesling, Eden Valley, SA	13/65
2018 Pike & Joyce Sauvignon Blanc, Adelaide Hills, SA	45
2017 Te Kairanga Estate Sauv Blanc, Martinborough, NZ	65
2018 Golden Child Fume Blanc, Adelaide Hills	65
2017 Voyager Estate Chenin Blanc, WA	45
2017 Gregoris Pinot Grigio, Italy	15/65
2016 Kumeu Village Pinot Gris, NZ	65
2018 Nigl Gruner Veltliner, Austria	68
2016 Pachamama Chardonnay, Vic	55

## ROSE

2015 L'escarelle Cuvee Palm, France	13/65
2017 Golden Child Rose, Adelaide Hills	65

## RED

2017 Mesta Organic Tempranillo	8/35
2017 Te Kairanga Pinot Noir, Martinborough, NZ	13/65
2013 Grey Sands Pinot Noir, Glengarry, Tas	89
2017 Alma Mora Malbec, Argentina	11/48
2013 Paul Jaboulet Aîné Parallèle 45, France	65
2017 Parker Cabernet Sauvignon, Coonawarra, SA	55
2017 Kalleske 'Moppa' Shiraz, Barossa Valley	12/55
2017 Gemstone 'organic' Shiraz, McLaren Vale, SA	45
2016 Rock of Wisdom Mataro, Barossa Valley, SA	70

2016 Brezza Nebbiolo, Italy	75
2014 Clarendelle Rouge, Bordeaux, France	65

## RUSDEN REDS

2016 Good Shepherd Malbec, Barossa Valley	68
2016 'Ripper Creek' Shiraz Cabernet, Barossa Valley	15/70
2016 'Boundaries Cabernet	94
2016 'Black Guts' Shiraz	120
2009 'Sandscrub'	500
2017 'Chookshed' Zinfandel	94

## STICKY

2015 Margan Botrytis Semillon, Hunter Valley, NSW	10/45
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## SHERRY

Jerez Don Jose Oloroso Sherry, Spain	12
Jerez NPU Amontillado Sherry, Spain	12
Pedro Ximinez Dulce Nectar Reserva	22

## PORT & MUSCAT

Stanton & Killeen Rutherglen Muscat, 12 yo	22
Grandfather	15
Calais 'Swagman'	12

## APERITIFS

Campari, Italy	8
Aperol, Italy	8
Pimms	8
Pernod	8

## DIGESTIFS

Rosso Antico, Italy	8
Averna, Italy	8
Limoncello, Italy	10

## GIN

Tanqueray, London	8
Bombay Sapphire, London	8
Hendricks, Scotland	9
Roku, Japan	10
Plymouth Sloe Gin, England	9
The Botanica, Erina Garden, NSW	12

## VODKA

Russian Standard	8
Belvedere, Poland	10
Grey Goose, France	10
Reyka, Iceland	11

## TEQUILA

Jose Cuervo Gold Especial	8
Tequila Blu	10
Patron Reposado	15
Patron XO Cafe	10

## RUM

Havana Club Blanco 3yo, Cuba	8
Havana Club Reserva 7yo, Cuba	10
Diplomatico Reserva, Cuba	12
Matusalem Gran Reserva, Cuba	15

## SPICED RUM

Sailor Jerry	10
Koloa Hawaiian vanilla spiced	10
Stolen smoked Caribbean	11
The Kraken dark spiced	11
Red Leg dark vanilla spiced caribbean	11

## BOURBON WHISKY

Jim Beam	8
Jack Daniels No7 Tennessee	8
Makers Mark Kentucky straight	10
Woodford Reserve Kentucky	12

## WHISKY

Canadian Club Rye	8
Johnnie Walker Red Label, Scotland	8
Johnnie Walker Black Label, Scotland	10
Talisker Storm single malt, Scotland	15

## BRANDY & ARMAGNAC

Devalcourt 'Napoleon' VSOP	10
Delord Bas-Armagnac 1989	18
Chateau Du Tariquet VS Classique	15

## LIQUEURS

Cointreau	8
Ouzo	8
White Sambucca	8
Black Sambucca	8
Mr Jekyll Absinthe	10
Jagermeister	8
Disaronno Amaretto	8
Frangelico	8
Tia Maria	8
Kahlua	8

BYO –  
Corkage \$12 per bottle

10% surcharge on public holidays and bookings of 8 or more