

STRANDED

*Soul Food & Favourites made from locally sourced produce.
Dishes designed to be shared.*

SMALL SHARE

Marinated olives 8

Hand-made soft and fluffy flat breads cooked to order, served with dips 21

Peking duck pancakes with cucumber, shallots and Hoi Sin sauce (4) 21

Milk-soaked crispy coated eggplant chips, Wollemi honey, mint and fresh lime 16

Panko-crumbed flathead pieces with fresh lemon and QP mayo 23

Panko-crumbed bacalao croquettes with potato, garlic, aged parmesan, dill and shallots 23

Thinly sliced kumera chips, chorizo, fried haloumi and aioli 24

Asian style pork meatballs, ginger shallots and plum sauce 18

Premium grass-fed eye fillet served rare with Dijon and salsa verde 32

LARGE SHARE

Moroccan Chicken casserole with Spanish onion, red capsicum, tomato, olives and chick peas. Served with organic yoghurt, crispy coriander, pappadums 26

Slow-cooked Asian style free-range pork short ribs
with shiitake mushrooms, chilli and shallots 32

Stranded's signature slow-roasted lamb with caramelised onions
Half 42 / Whole 75

SIDES

Sauteed Brussel sprouts with bacon, white wine and butter 14

Steamed green beans and broccolini with roast sesame dressing 10

Shoe string fries with smoky paprika spice and QP mayo 10

Sautéed chilli, garlic and herb button mushrooms 13

Special Market salad with toasted nuts, lemon dressing and balsamic reduction 23

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BEER & CIDER

Coopers Session Ale on tap 10

White Rabbit Dark Ale 9

Murrays Angry Man Pale Ale 9

Murrays Whale Ale, Wheat Beer 9

Adelaide Hills Crisp Apple 9

Sidra Verra-no, Spain 10

Roku Japanese Gin and Fever Tree Tonic 10

Kettle One Vodka and Ginger Beer 10

Other basic spirits also available

*New Wine, Beer and
Cocktail Menu Coming Soon...*

Corkage \$10 per bottle

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