

TO SHARE
BAR SNACKS

DIPS AND BREAD FROM THE PIZZA OVEN

1 dip \$10
2 dips \$15

- White bean "hummus" with cumin and EVOO **VE GF**
- Roasted capsicum and almond Romesco dip **VE GF**

EXTRA BREAD \$5

CHARCUTERIE BOARD **GFO**

A selection of fine meats, duck & cherry pâté, crackers, chilli & tomato relish and pickles

For 2 \$35
For 4 \$55

CHEESEBOARD **V GFO**

A selection of cheeses, crackers, quince, peppered fig paste, dried apples and grapes

For 2 \$35
For 4 \$55

DUMPLINGS (4 PER SERVE)

- Pork dumplings in a black vinegar dressing \$12
- Vegetable gyoza with sweet soy, coriander and ginger sauce **VE** \$10
- Cheeseburger dumplings with dill pickle mayonnaise \$16

BLINIS (12 PER SERVE) **DF**

Blinis served with housemade smoked salmon spread

\$20

GIN CURED SALMON **DF GF**

Slices of gin cured salmon with straw potato, lime mayonnaise and watercress

\$18

CHICKEN KARAAGE MILK BUN

Karaage fried chicken, Japanese tartare and iceberg lettuce

\$10ea

KOREAN FRIED CHICKEN **DF GFO**

Fried chicken bites cooked in a Gochujang sticky sauce, served with Japanese mayo and sesame seeds

\$18

KOREAN FRIED CHICKEN + BUBBLES COMBO! **DF GFO**

What's a flavour match from heaven? Korean fried chicken and bubbles!

- Korean fried chicken + 2 glasses of Bandini Prosecco \$42
- Korean fried chicken + 2 glasses of Taittinger Champagne \$60
- Korean fried chicken + bottle of Bandini Prosecco \$71
- Korean fried chicken + bottle of Taittinger Champagne \$132

SPRING ROLLS (3 PER SERVE)

- Vietnamese chicken spring rolls served with cos lettuce and nuoc cham dipping sauce **DF** \$18
- Green miso pesto mushroom spring rolls served with cos lettuce and pesto aioli **V VEO** \$18

SWEET & SOUR BROCCOLI **VE GF**

Broccoli bites coated in our housemade sweet and sour sauce

\$14

CRISPY TOFU BITES **VE GF**

Fried tofu pieces served with a sticky spiced dipping sauce

\$14

CRISPY MUSHROOM BITES **V GF**

Fried buttered mushroom bites, served with a truffle pesto cream, grated parmesan and chives

\$16

CHIPS W/ A GARLIC & YUZU MAYO **V VEO**

With herb and lime salt and a yuzu and garlic aioli

\$10

TO SHARE
LARGE PLATES

CHAR SIU BBQ PORK **DF GF**

Chargrilled sliced pork in a traditional style char siu sauce featuring hoisin, ginger, Chinese five spice, shallots and sesame

\$28

300G KOREAN BEEF & BROCCOLINI **DF GF**

Slices of grilled Korean-marinated steak, served w/ a broccoli puree & grilled broccolini

\$36

CRISPY HALF DUCK **DF GF**

Roasted duck pieces in a sweet honey and orange glaze with crispy garlic and chilli oil

\$42

STEAMED GINGER & SHALLOT SALMON **DF GF**

Salmon pieces cooked in Shaoxing wine, soy and sesame

\$38

ROASTED CAULIFLOWER YELLOW CURRY **VE GF**

Roasted cauliflower pieces in a fragrant yellow curry (with a hint of spice!)

\$21

NOODLES & SALADS

PRAWN & COCONUT NOODLE SALAD **DF GF**

Asian flavoured grilled prawns, rice noodles and bean sprouts in a fresh coconut milk and mint dressing

\$21

CHARRED CHICKEN & COS SALAD **GF DFO**

Marinated and charred chicken, fresh cos lettuce and parmesan, with a Caesar style dressing (contains seafood)

\$21

THAI BEEF SALAD BOWL **DF GF**

Pan seared Thai beef salad bowl with herbs, pickled vegetables, tomato, rice, peanuts and nahm jim sauce

\$18

CLASSIC PAD THAI **V DF GF VEO**

Wok tossed rice noodles with fried tofu, bean sprouts and peanuts

\$18

SIDES

CUCUMBER W/ BLACK VINEGAR **VE GF**

Lebanese cucumber chunks in a black vinegar dressing

\$10

HEIRLOOM TOMATO SALAD **V GF**

A fresh salad with slow roasted cherry and heirloom tomatoes, with herb and wasabi crème fraiche and basil

\$14

DRY-FRIED GREENS (SPICY) **VE GF**

Wok-fried beans and seasonal vegetables with miso, sesame and chilli

\$10

DUCK FAT POTATOES **DF GF**

Crispy crushed duck fat potatoes

\$10

MISO CORN **V GF**

Charred corn with miso butter

\$11

FRAGRANT RICE **VE GF**

\$4

LUNCH SPECIAL!

Available daily until 3pm

STRATTON'S CLASSIC BEEF BURGER

Toasted milk bun, charred Angus beef patty, cheese, cos lettuce, tomato, pickle mayo, tomato sauce, mustard

\$15

with chips \$19

PIZZA

PIZZA ROULETTE!

Add a bit of danger to your pizza – choose Pizza Roulette for any pizza, and the chefs will add a few drops of ghost chilli oil to **ONE** slice. Who will end up getting it?!

MARGHERITA V \$21

Tomato base, mozzarella, basil

MUSHROOM V VEO \$25

Bechamel base, mushroom ragout, caramelized onion, mozzarella, truffle oil, parsley

BROC & BEETS V \$24

Bechamel base, roast beetroot, broccoli, goats cheese, fermented honey, sesame seeds, rocket, chives

DIAVOLA \$25

Tomato base, pepperoni, fire roasted peppers, mozzarella, chilli flakes

PROSCIUTTO, ROCKET & PARMESAN \$25

Tomato base, prosciutto, mozzarella, rocket, parmesan, olive oil

PRAWN & BACON \$27

Bechamel base, prawn, spinach, bacon, tallegio, mozzarella, Korean chilli mayo

BOLOGNESE & BURRATA \$26

Tomato base, Bolognese sauce, mozzarella, parmesan, basil, parsley, burrata cheese

GLUTEN FREE BASE \$4

FEED ME

When you want us to order for you! Minimum 4 people.

FEED ME SNACKS

\$35 PER PERSON

PORK DUMPLINGS

in a black vinegar dressing

VEGETABLE GYOZA VE

with sweet soy, coriander and ginger sauce

BLINIS DF

Blinis served with housemade smoked salmon spread

VIETNAMESE CHICKEN SPRING ROLLS DF

Served with cos lettuce and nuoc cham dipping sauce

SWEET & SOUR BROCCOLI VE GF

Broccoli bites coated in our housemade sweet and sour sauce

CRISPY MUSHROOM BITES V GF

Fried buttered mushroom bites, served with a truffle pesto cream, grated parmesan and chives

CHIPS W/ A GARLIC & YUZU MAYO V VEO

With herb and lime salt and a yuzu and garlic aioli

ADD CHICKEN KARAAGE MILK BUN +\$10 per person

FEED ME A MEAL

\$65 PER PERSON

STARTERS

DIPS AND BREAD FROM THE PIZZA OVEN

- White bean "hummus" with cumin burnt butter V GF
- Roasted capsicum Romesco dip VE GF

PORK DUMPLINGS

in a black vinegar dressing

SWEET & SOUR BROCCOLI VE GF

Broccoli bites coated in our housemade sweet and sour sauce

VIETNAMESE CHICKEN SPRING ROLLS DF

Served with cos lettuce and nuoc cham dipping sauce

MAINS

300G KOREAN BEEF & BROCCOLINI DF GF

Slices of grilled Korean-marinated steak, served w/ a broccoli puree & grilled broccolini

CHAR SIU BBQ PORK DF GF

Chargrilled sliced pork in a traditional style char siu sauce featuring hoisin, ginger, Chinese five spice, shallots and sesame

STEAMED GINGER & SHALLOT SALMON DF GF

Salmon pieces cooked in Shaoxing wine, soy and sesame

DRY-FRIED GREENS (SPICY) VE GF

Wok-fried beans and seasonal vegetables with miso, sesame and chilli

DUCK FAT POTATOES DF GF

Crispy crushed duck fat potatoes

FRAGRANT RICE VE GF

DESSERTS

DARK CHOCOLATE FONDANT V GF \$14

Dark chocolate fondant with melting Davidson Plum centre, served with housemade lavender and honey Icecream

DROP DOUGHNUTS W/ DIPPING SAUCE V

Bite-sized doughnuts rolled in cinnamon sugar, served with a choice of chocolate fudge, raspberry or miso caramel dipping sauces

with 1 sauce \$12
with 2 sauces \$16
with 3 sauces \$20



HOURS

Wed - Sun 11am - late

FUNCTIONS

Looking for a place that's fancy yet fun for a large group gathering or special event?
Let's chat!

www.stratton.bar



Credit card payment surcharge applies

V Vegetarian VE Vegan VEO Vegan option GF Gluten free GFO Gluten free option DF Dairy free DFO Dairy free option

[f](#) [@strattonnewstead](#)