

# 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	For 2 \$35 For 4 \$55
A selection of fine meats, duck & cherry pâté, crackers, chilli & tomato relish and pickles	
CHEESEBOARD V GFO	For 2 \$35 For 4 \$55
A selection of cheeses, crackers, quince, peppered fig paste, dried apples and grapes	
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	\$20
Blinis served with housemade smoked salmon spread	
GIN CURED SALMON DF GF	\$18
Slices of gin cured salmon with straw potato, lime mayonnaise and watercress	
CHICKEN KARAAGE MILK BUN	\$10ea
Karaage fried chicken, Japanese tartare and iceberg lettuce	

KOREAN FRIED CHICKEN DF GFO	\$18
Fried chicken bites cooked in a Gochujang sticky sauce, served with Japanese mayo and sesame seeds	
<b>KOREAN FRIED CHICKEN + BUBBLES COMBO! DF GFO</b>	
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
	
<b>SPRING ROLLS (3 PER SERVE)</b>	
❖ 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	\$14
Broccoli bites coated in our housemade sweet and sour sauce	
CRISPY TOFU BITES VE GF	\$14
Fried tofu pieces served with a sticky spiced dipping sauce	
CRISPY MUSHROOM BITES V GF	\$16
Fried buttered mushroom bites, served with a truffle pesto cream, grated parmesan and chives	
CHIPS W/ A GARLIC & YUZU MAYO V VEO	\$10
With herb and lime salt and a yuzu and garlic aioli	

# TO SHARE LARGE PLATES

CHAR SIU BBQ PORK DF GF	\$28
Chargrilled sliced pork in a traditional style char siu sauce featuring hoisin, ginger, Chinese five spice, shallots and sesame	
300G KOREAN BEEF & BROCCOLINI DF GF	\$36
Slices of grilled Korean-marinated steak, served w/ a broccoli puree & grilled broccolini	
CRISPY HALF DUCK DF GF	\$42
Roasted duck pieces in a sweet honey and orange glaze with crispy garlic and chilli oil	
STEAMED GINGER & SHALLOT SALMON DF GF	\$38
Salmon pieces cooked in Shaoxing wine, soy and sesame	
ROASTED CAULIFLOWER YELLOW CURRY VE GF	\$21
Roasted cauliflower pieces in a fragrant yellow curry (with a hint of spice!)	

# NOODLES & SALADS

PRAWN & COCONUT NOODLE SALAD DF GF	\$21
Asian flavoured grilled prawns, rice noodles and bean sprouts in a fresh coconut milk and mint dressing	
CHARRED CHICKEN & COS SALAD GF DFO	\$21
Marinated and charred chicken, fresh cos lettuce and parmesan, with a Caesar style dressing (contains seafood)	
THAI BEEF SALAD BOWL DF GF	\$18
Pan seared Thai beef salad bowl with herbs, pickled vegetables, tomato, rice, peanuts and nahm jim sauce	
CLASSIC PAD THAI V DF GF VEO	\$18
Wok tossed rice noodles with fried tofu, bean sprouts and peanuts	

# SIDES

CUCUMBER W/ BLACK VINEGAR VE GF	\$10
Lebanese cucumber chunks in a black vinegar dressing	
HEIRLOOM TOMATO SALAD V GF	\$14
A fresh salad with slow roasted cherry and heirloom tomatoes, with herb and wasabi crème fraîche and basil	
DRY-FRIED GREENS (SPICY) VE GF	\$10
Wok-fried beans and seasonal vegetables with miso, sesame and chilli	
DUCK FAT POTATOES DF GF	\$10
Crispy crushed duck fat potatoes	
MISO CORN V GF	\$11
Charred corn with miso butter	
FRAGRANT RICE VE GF	\$4
<b>LUNCH SPECIAL!</b>	
Available daily until 3pm	
STRATTON'S CLASSIC BEEF BURGER	\$15
Toasted milk bun, charred Angus beef patty, cheese, cos lettuce, tomato, pickle mayo, tomato sauce, mustard	
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** \$21

Tomato base, mozzarella, basil

**MUSHROOM** \$25

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

**BROC & BEETS** \$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

with sweet soy, coriander and ginger sauce

### BLINIS

Blinis served with housemade smoked salmon spread

### VIETNAMESE CHICKEN SPRING ROLLS

Served with cos lettuce and nuoc cham dipping sauce

### SWEET & SOUR BROCCOLI

Broccoli bites coated in our housemade sweet and sour sauce

### CRISPY MUSHROOM BITES

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

### CHIPS W/ A GARLIC & YUZU MAYO

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
- ◇ Roasted capsicum Romesco dip

### PORK DUMPLINGS

in a black vinegar dressing

### SWEET & SOUR BROCCOLI

Broccoli bites coated in our housemade sweet and sour sauce

### VIETNAMESE CHICKEN SPRING ROLLS

Served with cos lettuce and nuoc cham dipping sauce

### MAINS

#### 300G KOREAN BEEF & BROCCOLINI

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

#### CHAR SIU BBQ PORK

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

#### STEAMED GINGER & SHALLOT SALMON

Salmon pieces cooked in Shaoxing wine, soy and sesame

#### DRY-FRIED GREENS (SPICY)

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

#### DUCK FAT POTATOES

Crispy crushed duck fat potatoes

#### FRAGRANT RICE

# DESSERTS

## DARK CHOCOLATE FONDANT

\$14

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

## DROP DOUGHNUTS W/ DIPPING SAUCE

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](http://www.stratton.bar)