# TO SHARE **SMALL PLATES**

#### **DIPS AND BREAD FROM THE PIZZA OVEN**

1 dip \$10 2 dips \$14

White bean "hummus" with cumin burnt butter v GF

Asian-style beetroot dip VE GF

**EXTRA BREAD** 

CHARCUTERIE BOARD GFO

For 2 \$35 For 4 \$55

For 2 \$35

For 4 \$55

\$5

House-made focaccia from the pizza oven, LP's Smoked Mortadella, Prosciutto de Parma, Sopressa Vicentina, Bresaola Quattro Stelle, Truffle Salami, chilli tomato relish, cornichons, guindilas, marinated olives

#### CHEESEBOARD 6FO V

House-made focaccia from the pizza oven, Adelaide Hills Triple Cream Brie (South Australia), Monte Rosso Tallegio (South Australia), Bleu d'Auvergne (French Blue), 3 month Manchego (Spain), Brundu (Sheep and Goats Pecorino, Sardinia), quince paste, peppered fig paste, grapes, apple

#### **DUMPLINGS (4 PER SERVE)**

Cheeseburger

Vegetable gyoza with sweet soy, coriander and ginger sauce ve

#### SPICE SALTED SQUID W/YUZU AND GARLIC AIOLI @

Middle Eastern-spiced baby squid served with a yuzu and garlic aioli

#### **SALMON TARTARE IN BETEL LEAVES** (4 PER SERVE) GF DF

Diced salmon, parsley, chives, capers and cornichons

#### KINGFISH SASHIMI @ DE



Served with a rice cracker and tamari dressing

#### CHICKEN KARAAGE MILK BUN

Karaage fried chicken, Japanese tartare and iceberg lettuce

#### KOREAN PORK PULL-APART **MILK BUN**

Spicy Korean pork mince and kimchi stuffed in a house-made milk bun, served with kaffir lime butter sauce

#### **SPRING ROLLS**

\$13

\$9

\$17

\$14 per serve

\$22

\$10

Vegetable spring roll, served with Korean mayo v veo

♦ Beef rendang spring roll, served with rendang mayo

♦ Duck spring roll, served with soy and cherry hoisin dipping sauce DF

#### SWEET & SOUR BROCCOLI VE GE

Broccoli bites coated in our housemade sweet and sour sauce

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

With herb and lime salt and a yuzu & garlic aioli

#### KOREAN TOFU BITES VE GE

Tofu tossed in sticky Korean sauce, served with shallots and sesame seeds

# **CHAR SIU**

\$11

\$4

each

\$6

\$7

\$13

\$10

\$14

Our take on the classic hoisin, honey, soy, sherry and Chinese five spice char siu flavours

Char siu pork (250g) GF DF



TO SHARE

**LARGE PLATES** 

\$28

\$28

\$45

\$38

\$34

\$21

♦ Char siu mushroom (250g) VE GF



#### **400G BEEF SHORT RIBS IN** BLACK BEAN SAUCE @ DE

Braised beef short ribs with housemade black bean sauce and Sichuan pepper salt

#### 250G SALMON, TURMERIC AND COCONUT CURRY @ DE

Fragrant yellow curry with a hint of spice

#### **300G ROAST DUCK BREAST** W/ CITRUS SAUCE GF DF

Slices of roasted duck breast in a fresh orange and lime sauce

#### **TOFU AND SWEET POTATO** MASSAMAN CURRY VE GE

Five-spiced tofu pieces, sweet potato and capsicum in a creamy Massaman sauce

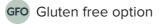
















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## TO SHARE **NOODLES**

### PIZZA

# \$24 SHIRAZI SALAD VE GE \$26 \$25

## **SIDES**

CACIO E PEPE UDON NOODLES W/ FURIKAKE 🕏	\$22
East meets west: classic Italian cacio e pepe (cheese and pepper) paired with miso udon noodles, topped with Sichuan chilli oil and a parmesan tuile	
PEANUT BUTTER NOODLES W/ CUCUMBER VE GF	\$21
Buckwheat soba noodles with a sesame and peanut butter sauce (served cold)	

**GREEN TEA SOBA NOODLES** \$23 W/ CHICKEN AND GREEN MISO DE

Shredded poached chicken tossed with green tea soba noodles, edamame beans, spinach, fresh herbs, and a green miso sauce (served cold)

MARGHERITA V \$20 Tomato sauce base, mozzarella, basil MUSHROOM V VEO \$24 Bechamel base, mushroom ragout, caramelized onion, mozzarella, truffle oil, parsley BROC & BEETS V \$23 Bechamel base, roast beetroot, broccoli, goats cheese, fermented honey, sesame seeds, rocket, chives DIAVOLA \$24 Tomato sauce base, pepperoni, fire roasted peppers, mozzarella, chilli flakes

PROSCIUTTO, ROCKET & **PARMESAN** Tomato sauce base, prosciutto, mozzarella, rocket, parmesan, olive oil **PRAWN & BACON** Bechamel base, prawn, spinach, bacon, tallegio, mozzarella, Korean chilli mayo **BOLOGNESE & BURRATA** Tomato sauce base, Bolognese sauce, mozzarella, parmesan, basil, parsley, burrata cheese **GLUTEN FREE BASE** 

A traditional Iranian salad with cucumber. tomato, red onion, sumac and pomegranate seeds JAPANESE COLESLAW VE GF Super light and fresh coleslaw with cabbage, onion and toasted sesame seeds **DRY-FRIED GREEN BEANS** W/MISO AND SESAME (EXTRA SPICY) VE GE Wok-fried and served with chilli POTATO BITES W/ PORCINI SALT AND MANCHEGO V GF VEO Fried diced potato pieces with truffle oil, porcini salt and Manchego cheese **COFFEE-ROASTED** CARROTS V VEO Baby carrots and herbs roasted upon coffee beans, served with a carrot reduction With fresh burrata cheese MISO CORN V DE Corn pieces cooked in miso butter

TO SHARE **DESSERT** 

JAFFA "GARDEN" 🔻

Orange jelly, burnt orange puree, burnt orange curd and dehydrated chocolate mousse served on a chocolate "soil"

**COCONUT PANNACOTTA** W/RUM&PINEAPPLE GRANITA VE GF

Coconut pannacotta served with pineapple and coconut salsa and a rum, pineapple and mint granita

**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

w/ 1 sauce \$12 w/ 2 sauces \$16 w/3 sauces \$20

**BUTTERY RICE** "Pimped-up rice" cooked with chicken stock, butter and soy sauce, served with white-pepper Togarashi













GF Gluten free GFO Gluten free option



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\$13

\$6

\$11

\$11

\$12

\$21

\$11

\$6