

# BAR MENU.

AVAILABLE TUESDAY - THURSDAY 12PM - 2:30PM | 6PM - LATE  
FRIDAY 12PM - 2:30PM | 4PM - LATE • SATURDAY 4PM - LATE

WARM CORIOLE OLIVES	7	THORNBY PREMIUM LAMB	17
house marinated in garlic, orange, rosemary		CROQUETTE	
		our take on a classic pie floater. pea puree, asparagus, peppered puff pastry	
HOUSE CUT CHIPS	8	HALF KG BOSTON	22
rosemary salt, smoked tomato relish (gf) (ve)		BAY MUSSELS	
HONEY ROASTED	9	chilli, nap sauce, charred sourdough	
BABY CARROTS		WAGYU & CHORIZO	21
goats cheese, dukkah (gf) (v)		BURGER	
PORK BELLY BURNT ENDS	13	bacon, smoked cheddar, lettuce, smoked tomato relish, chipotle aioli, house cut chips	
sticky bbq sauce, chipotle (gf)		CHARCUTERIE BOARD	45
FRIED CHICKEN	13	selection of locally produced meats & cheeses, charred piadina & ciabatta, coriole olives, assorted pickles, pate. serves 2-3	
sriracha caramel, sesame			
BASIL & FONTINA ARANCINI	15		
truffle aioli, fried basil, parmesan crisp (v)			
SA SEAFOOD CHOWDER	17		
Port Lincoln king fish, Spencer Gulf king prawns, Boston Bay mussels			

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