



STARTERS

- ~ Rock Oysters, Stout Vinegar - \$6 each
- ~ Picco Leo Brown Bread & Butter - \$8
- ~ Scotch Egg & Oxford Sauce - \$12
- ~ Pork & Duck Terrine - \$24
- ~ Raw Beef on Dripping Toast - \$26
- ~ Spring Vegetables Vinaigrette - \$18
- ~ Grilled Beef Tongue & Anchovy - \$24

MAINS

- ~ Warm Cauliflower & Comté Tart - \$35
- ~ 'The Pig Mack' - Pig's Head Schnitzel Burger - \$29
- ~ Whole Flounder, Green Sauce & Lemon - MP
- ~ Petuna Salmon, Sauce Choron - \$45

SIDES

- ~ Green Salad - \$12
- ~ Chips & Bearnaise - \$12
- ~ A Yorkshire Pudding - \$4

Chef: Nicholas Hill.

Card payments incur a surcharge:
Visa 1.2% Visa Debit 0.7% Mastercard 1.2% Mastercard Debit 0.5% Amex 1.2%

FLORENTINE T-BONE SELECTION

400g Berkshire Pork T-Bone, Cider Pears
\$39

400g Suffolk Lamb Barnsley Double
T-Bone, Roasted Onion
\$44

400g Rose Mallee British Breed Beef,
Horseradish Cream
\$65

400g White Rocks Friesian Veal T-Bone,
Marsala Sauce
\$85

***All served with a warm Yorkshire Pudding**

PUDDING & CHEESE

~ Marmalade Ice Cream,
Butterscotch Toast - \$16

~ Chocolate & Strand Nut Shop
1939 Vienna Almond Tart - \$24

~ Cheese & Condiments - \$28



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