



## ***The Strand Restaurant Menu***

<https://menulist.menu>

1 The Strand Williamstown VIC 3016, Australia

(+61)393977474 - <http://www.thestrandrestaurant.com.au/>



The restaurant from Williamstown offers 283 different *dishes and drinks on [the card](#)* at an average price of A\$17.

What [Posie](#) likes about The Strand Restaurant:

If you're looking for good quality food, Y The Strand, is the place. Beautiful view, good food, great service, we enjoy this dining experience for our birthdays and anniversary. [read more](#). In nice weather you can even be served in the outdoor area, And into the accessible rooms also come guests with wheelchairs or physical disabilities. What [Ingela Karlsson](#) doesn't like about The Strand Restaurant:

The food was great, the service very ordinary. They forgot the bread and it then arrived 15 minutes after the meal. He then took our bowl away whilst we still using it for our [seafood](#). He did not come back to see if we wanted drinks. Wasn't busy at all. No apologies and then was charged for two loads instead on one.

Disappointing but the food was great. [read more](#). The The Strand Restaurant from Williamstown provides various fine [seafood](#) courses, At the bar, you can relax with a **freshly tapped beer** or other alcoholic and non-alcoholic drinks. Also, the dishes from Australia of this place are notable, there are also **delicious [vegetarian menus](#)** in the menu.

# The Strand Restaurant Menu



## Ura Maki

MIDORI A\$9

## Main courses

CALAMARI

## Antipasti

BURRATA

## Starters & Salads

POTATOE CHIPS

## Sauces

MARINARA SAUCE

## Soft drinks

PUREZZA SPARKLING WATER

## Main Course

PORK BELLY

## Cocktails ohne Alkohol

VIRGIN MOJITO A\$11

## Tageskarte - Donnerstag

LINGUINE

## Lunch menu

SALMON FISH CAKE

## Pizza - Klein Ø 22cm

BELVEDERE A\$13

## Whiskey

COINTREAU A\$10

## Bevande

CAFFÈ SPECIALE A\$9

## Whiskies

JAMESON IRISH WHISKY A\$11

## Brandy

ST REMY VSOP BRANDY A\$9

## Champagne

2013 LOUIS ROEDERER 'CRISTAL ' BRUT, REIMS, FRANCE

## Others

GALLIANO SAMBUCA BIANCA A\$9

## Hot drinks

IRISH COFFEE A\$15

## Entrees

PAPPARDELLE PASTA

## Deluxe

JACK DANIEL'S BOURBON A\$10

## Modifiers

TEA DROP A\$6

## Add a Little Sparkle

PIMM'S A\$9

# The Strand Restaurant Menu



## Sparkling

2012 MOËT CHANDON 'DOM PÉRIGNON'  
REIMS, FRANCE

## Bottles & Cans

ESTRELLA DAMM LAGER, SPAIN A\$10

## CORDIALS

DOLIN DRY VERMOUTH A\$8

## Whisky & Whiskey

WILD TURKEY BOURBON A\$10

## After Dinner Drinks

BAILEY'S A\$9

## Share

WHOLE SOUTHERN ROCK LOBSTER

## Liqueur

GALLIANO VANILLA A\$9

## Hot Drink

HOT CHOCOLATE A\$6

## Cocktail

MARGARITA A\$19

## House

BARBARESSO OUZO A\$9

## Gins

TANQUERAY LONDON DRY A\$10

## Imported and Craft Bottles

CORONA, MEXICO A\$9

## Burger

MEXICAN DREAM

## Wine Cocktails

PROSECCO ROYALE A\$16

## Insalata

MELON AND MINT

## Drinks

DRINKS

## Cheese Platter

CHEF'S CHOICE OF TWO OR  
THREE CHEESES, HOUSE MADE  
QUINCE PASTE, LAVOSH,  
MUSCATELS A\$24

## Verrines

VANILLA PANNA COTTA

## Caribbean Rum

HAVANA CLUB ANEJO ESPECIAL A\$10

## LIQUEUR

D.O.M. BENEDICTINE A\$13

## Blended Scottish Whisky

CHIVAS REGAL 12 YO A\$12

# The Strand Restaurant Menu



## **Cordials & Cognacs**

REMY MARTIN COGNAC XO A\$22

## **Liqueurs / Digestifs**

DISARONNO AMARETTO A\$9

## **Condiments and Sauces**

PRAWNS

## **After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs**

DRAMBUIE A\$12

## **APERITIVES & COCKTAILS**

CLASSIC PIMM'S A\$14

## **Teas over Ice**

CEYLON GOLD

## **All About Gin & Tonic**

WEST WINDS THE SABRE A\$12

## **Just for You or Two**

OYSTERS KILPATRICK A\$26

## **House Cocktails \$16**

FRENCH MARTINI A\$19

## **Beverage and Side Orders**

SOFT DRINK

## **Other Teas in Our Afternoon Tea Range**

GUNPOWDER GREEN

## **Plain Vodkas - Premium**

LUKSUSOWA A\$9

## **Restaurant Category**

GLUTEN FREE

## **Non alcoholic drinks**

SOFTDRINK A\$6

WATER

## **Pasta**

RAVIOLI

SPAGHETTI MARINARA

## **Seafood**

WHOLE FISH OF THE DAY

CRISPY BATTERED KING GEORGE  
WHITING

## **Beer**

CASCADE PREMIUM LIGHT,  
TASMANIA A\$8

CROWN LAGER, VICTORIA A\$9

## **Main**

SEARED CONE BAY BARRAMUNDI

150 DAY GRAIN FED BLACK ANGUS EYE

# The Strand Restaurant Menu



## Alkoholische Cocktails

COSMOPOLITAN	A\$20
AMARETTO SOUR	A\$20

## Vodka

GREY GOOSE	A\$14
ZUBROWKA BISON GRASS	A\$9

## Aperitifs

ELDERFLOWER SPRITZ	A\$19
MAIDENII RED VERMOUTH	A\$8

## Beverages

JUICES	A\$6
GRAND MARNIER	A\$12

## Liqueurs

ST-GERMAIN	A\$11
CHAMBORD	A\$10

## Non Alcoholic

CAPI STILL MINERAL WATER	
TROPICAL SISSY	A\$10

## Freshly Shucked Oysters

NATURAL, MIGNONETTE DRESSING	A\$24
TEMPURA OYSTERS WITH WASABI MAYONNAISE, PICKLED GINGER	A\$26

## Signature Dishes To Share

THE STRAND'S SEAFOOD TOWER	A\$170
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THE STRAND'S PAELLA A\$84

## Richmont Tea "Experience the Art of Tea"

BLACK CHILLI CHOCOLATE  
ROOIBOS SUNRISE

## Orange / Oxidative Wines

2019 DIRTY BLACK DENIM 'ELECTRIC '  
MARSANNE, HEATHCOTE, VIC

2016 JOHN OKRO, RKATSITELI AMBER  
WINE, KAKHETI, GEORGIA

## Others Spirits & Liqueurs

MANLY SPIRITS ZESTY LIMONCELLO	A\$9
TROMBA 100% AGAVE BLANCO TEQUILA	A\$14

## Cocktails

GINGER PARADISE	
NEGRONI	A\$18
MOJITO	A\$19

## Rose

2021 FREEMAN 'RONDO ' RONDINELLA,  
HILLTOPS, NSW

2021 DOMAINE DE TRIENNES, CINSAULT  
BLEND, PROVENCE, FRANCE

2020 CAPCANES 'MAS DONIS '  
GRENACHE, MONTSANT, SPAIN

# The Strand Restaurant Menu



## Cognac, Armagnac & Brandy

DELORD BAS ARMAGNAC RÉCOLTE 1985	A\$18
MARTELL COGNAC XO	A\$21
CALVADOS ROGER GROULT 8 YO	A\$19

## Sweets, Stickies

THE STRAND ETON MESS	A\$13
PISTACCHIO CRÈME BRÛLÉE	A\$15
THE STRAND TASTING PLATE	A\$25

## Med-Body & Savoury

2021 QUERCETO, SANGIOVESE BLEND,  
TUSCANY, ITALY

2020 TELMO RODRIGUEZ 'DEHESA  
GAGO ' TEMPRANILLO, TORO, SPAIN

2016 CATENA ZAPATA 'HIGH MOUNTAIN  
VINES ' MALBEC, MENDOZA,  
ARGENTINA

## Alcoholic Drinks

APEROL SPRITZ	A\$17
APEROL	A\$9
CAMPARI	A\$10
BEER	

## Starters

STONE BAKED COB LOAF,  
MARINATED SWAN HILL OLIVES,  
GREEK EXTRA VIRGIN OLIVE OIL,  
DUKKAH A\$11 |

GRILLED KEFALOGRAVIERA  
CHEESE, FRESH VICTORIAN  
HONEYCOMB, TOASTED  
ALMONDS A\$20 |

ROASTED PUMPKIN VELOUTE

## SEAFOOD PLATTER

## Cheeses

DELICE DE BOURGOGNE BURGUNDY,  
FRANCE

MURCIA AL VINO MURCIA, SPAIN

GRANDMA LANCASHIRE LANCASHIRE,  
UK

MAURI GORGONZOLA PICCANTE  
LOMBARDY, ITALY

## Med-Body & Juicy

2019 LEGADO DEL MONCAYO,  
GRENACHE, CAMPO DE BORJA, SPAIN

2021 APHELION 'THE CONFLUENCE '  
GRENACHE, MCLAREN VALE, SA

2019 MARION 'BORGIO ' RONDINELLA  
BLEND, VALPOLICELLA, VENETO, ITALY

2016 TERRAZZE DELLA ETNA 'CARUSU '  
NERELLO MASCALESE BLEND, MT  
ETNA, SICILY

## Side dishes

GARDEN SALAD, CITRUS VINAIGRETTE

HEIRLOOM TOMATO SALAD, FRESH  
BASIL, VINCOTTO

PARIS MASH

SAUTEED GREENS, EXTRA VIRGIN  
OLIVE OIL, SEA SALT

CHIPS, SEA SALT, GARLIC AIOLI

## Red Wines

2015 GRANDES BODEGAS '3C '  
CARIGNAN, CARIÑENA, SPAIN

2018 ROCKFORD BASKET PRESS  
SHIRAZ, BAROSSA VALLEY, SA

2012 PENFOLDS RWT SHIRAZ, BAROSSA  
VALLEY, SA

# The Strand Restaurant Menu



2012 PENFOLDS BIN 707 CABERNET  
SAUVIGNON, MULTI-DISTRICT, SA

2012 PENFOLDS GRANGE, SHIRAZ,  
MULTI-REGIONAL, SA

## Fortified

NV SEPPELTSFIELD 'DP57 ' GRAND,  
TOKAY, RUTHERGLEN, VIC

NV SEPPELTSFIELD 'DP63 ' GRAND,  
MUSCAT, RUTHERGLEN, VIC

1992 SEPPESTFIELD 'PARA ' LIQUEUR,  
TAWNY PORT, RUTHERGLEN, VIC

NV YUSTE 'AURORA ' PEDRO XIMENEZ,  
SHERRY, S.DE BARRAMEDA, SPAIN

PENFOLDS GRANDFATHER RARE  
TAWNY PORT 20 YO MULTI-DISTRICT, SA

## Sweet & Sticky

2018 FOXEY HANGOUT LATE HARVEST,  
PINOT GRIS, CLARE VALLEY, SA

2018 VIETTI 'LA CASCINETTA '  
MOSCATO, ASTI, PIEDMONT, ITALY

2018 BETHANY LATE HARVEST,  
RIESLING, BAROSSA VALLEY, SA

2010 CHÂTEAU FILHOT, SEMILLON  
BLEND, GRAND CRU CLASSE,  
SAUTERNES, FRANCE

2021 ALASIA, MOSCATO, D'ASTI  
PIEDMONT, ITALY

## Fresh & Light Body

2022 GIANT STEPS, PINOT NOIR, YARRA  
VALLEY, VIC

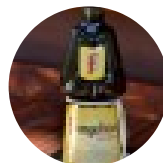
2021 CLARENCE HOUSE ESTATE  
RESERVE, PINOT NOIR, COAL RIVER  
VALLEY, TAS

2021 PROPHET 'S ROCK 'ROCKY POINT '  
PINOT NOIR, CENTRAL OTAGO, NZ

2017 PENCARROW, PINOT NOIR,  
MARTINBOROUGH, NZ

2021 CIRCE, PINOT NOIR, MORNINGTON  
PENINSULA, VIC

## Spirits



BUNDABERG ORIGINAL A\$9

CANADIAN CLUB  
CANADIAN WHISKY A\$10

FRANGELICO A\$9

KAHLUA A\$9

JOSE CUERVO ESPECIAL  
TEQUILA A\$10

MAKER'S MARK BOURBON A\$11

## Full Body & Ambitious

2021 A.RODDA 'BAXENDALE '  
CHARDONNAY, YARRA VALLEY, VIC

2020 JUNIPER ESTATE 'THREE FIELDS '  
CHARDONNAY, MARGARET RIVER, WA

2021 INDIGO UMPIRES DECISION,  
CHARDONNAY, BEECHWORTH, VIC

2021 HIGHER PLANE 'FORREST GROVE '  
CHARDONNAY, MARGARET RIVER, WA

2020 MILTON VINEYARDS RESERVE,  
CHARDONNAY, FREYCINET, TAS

2018 JOSEPH FAIVELEY BOURGOGNE,  
CHARDONNAY, BURGUNDY, FRANCE

## Gin

MELBOURNE GIN COMPANY A\$10

TANQUERAY SEVILLA A\$11

BOMBAY LONDON DRY A\$11

FOUR PILLAR BLOODY GIN  
SHIRAZ (2019 VINTAGE) A\$14

HENDRICK'S A\$13

CITADELLE A\$13

G VINE A\$15

# The Strand Restaurant Menu



## Med Body & Textural

2022 LAWSON DRY HILLS, PINOT GRIS,  
RESERVE MARLBOROUGH, NZ

2021 MONTESEI, GARGANEGA BLEND,  
SOAVE, ITALY

2019 TORNATORE, CARRICANTE, MT  
ETNA, SICILY

2020 SAN SALVATORE '1988 ' FIANO,  
CAMPANIA, ITALY

2020 SERRA I BARCELO 'AUCALA '  
GRENACHE BLANC, TERRA ALTA, SPAIN

2020 DOMAINE LARUE, ALIGOTE,  
BURGUNDY, FRANCE

2021 DOMAINE VOCORET,  
CHARDONNAY, CHABLIS, BURGUNDY,  
FRANCE

## Dishes are prepared with



SEAFOOD

PORK MEAT

SCALLOPS

CHICKEN

CHEESE

BUFFALO

MEAT

## These types of dishes are being served

STEAK

LAMB

FISH

SPAGHETTI

BREAD

RACK OF LAMB

MUSSELS

## Mains



LINGUINE MARINARA;  
PRAWNS, MUSSELS,  
SCALLOPS,  
CALAMARI, FISH,  
CHILLI, GARLIC,  
CONFIT SHALLOT  
WHITE WINE, BASIL

A\$44

THE STRAND'S FISH CHIPS

A\$42

STEAK FROM THE CHARGRILL

LEMON PEPPER LAMB RUMP,  
SAFFRON CAPSICUM RICE, FETA  
ALMOND BUTTERED GREEN  
BEANS, BABY FIG JUS

A\$59

GRILLED ATLANTIC SALMON  
FILLET, CREAMY POTATO MASH,  
SAUTEED ZUCCHINI, PRESERVED  
LEMON VINAIGRETTE

A\$48

BEECHWOOD SMOKED  
BOCCONCINI KALE STUFFED  
CHICKEN BREAST, POTATO  
SALAD, CONFIT TOMATO,  
BALSAMIC GLAZE, SALMORIGLIO  
SAUCE

A\$48

RISOTTO, GREEN PEAS,  
MUSHROOMS, BLACK TRUFFLE,  
SHAVED GRANA PADANO

A\$38

FILLET

## Rum

RON ZACAPA 'CENTENARIO ' 23YO A\$16

APPLETON ESTATE RUM A\$10

BACARDI CARTA BLANCA A\$9

HAVANA CLUB 7 A\$12

RON ZACAPA CENTENARIO 23 YO A\$18

SAILOR JERRY A\$10

NUSA CANA A\$9

ANGOSTURA 1919 A\$11



# The Strand Restaurant Menu



## Entree

CHARGRILLED TIGER PRAWNS,  
GARLIC HERB BUTTER A\$27

CRISPY FRIED BABY CALAMARI,  
CORIANDER CAPSICUM SALAD,  
CRISP SHALLOWTS, SESAME  
SEEDS, SRIRANCHA MAYONNAISE A\$27

PEPPER HERBED CRUSTED  
SEARED PORK LOIN, ZUCCHINI  
PEA SALADS, MAPLE  
VINAIGRETTER A\$27

PAN SEARED CANADIAN  
SCALLOPS, CAULIFLOWER  
PUREE, CRISP KAISER FLEISH A\$27

SESAME CRUMBED ZUCCHINI PEA  
FRITTERS, GREEN OLIVE  
PISTACHIO TABOULI, TAHINI  
DRESSING A\$25

BUFFALO BURRATA, HEIRLOOM  
TOMATOES, FRESH BASIL EXTRA  
VIRGIN OLIVE OIL A\$27

SAUTÉED GARLIC CHILLI  
GRILLED ZUCCHINI BOAT

## Beers & Ciders

PERONI NESTOR ASSURRO, ITALY A\$10

COLONIAL DRAUGHT KOLSCH  
ALE, W.A A\$11

HOP NATION THE HEART PALE  
ALE, VICTORIA A\$12

SCHOFF ERHOFER HEFE,  
GERMANY A\$16

BALTER IPA, QUEENSLAND A\$12

WHITE RABBIT DARK ALE,  
VICTORIA A\$12

BAROSSA CIDER CO SQUASHED  
APPLE CIDER, SA A\$11

CARLTON ZERO (NON ALCOHOLIC),  
VICTORIA A\$8

## Coffee



ESPRESSO A\$6

CAPPUCCINO A\$6

FLAT WHITE COFFEE A\$6

MOCHA A\$6

AFFOGATO SOBER A\$10

AFFOGATO TIPSY A\$16

ESPRESSO MARTINI A\$19

LATTE A\$6

CHAI LATTE A\$6

## Sparkling Wines

NV DOGARINA, PROSECCO, VENETO,  
ITALY

NV HOLLY 'S GARDEN 'ÜBERBRUT '  
PINOT NOIR, GIPPSLAND, VIC

NV BARRINGWOOD TASMANIAN CUVÉE,  
CHARDONNAY BLEND, MULTIREGIONAL,  
TAS

2021 TERRASON, ALIGOTE-GAMAY, PET-  
NAT ROSÉ, KING VALLEY, VIC

NV BLEASDALE, SPARKLING SHIRAZ,  
LANGHORNE CREEK, SA

NV LOUIS BOUILLOT PERLE D'LVOIRE,  
BLANC DE BLANCS, BURGUNDY,  
FRANCE

NV DIDIER CHOPIN BRUT EPERNAY,  
CHARDONNAY BLEND, CHAMPAGNE,  
FRANCE

NV ANDRE CLOUET, BRUT, BOUZY,  
CHAMPAGNE, FRANCE

NV LOUIS ROEDERER COLLECTION,  
PINOT NOIR CHARDONNAY PINOT  
MEUNIER, REIMS, CHAMPAGNE, FRANCE

NV BOLLINGER, ROSÉ, CHAMPAGNE,  
FRANCE

# The Strand Restaurant Menu



## Aromatic & Crisp

2022 ROCKFORD 'HAND PICKED '  
RIESLING, EDEN VALLEY, SA

2020 DR.LOOPEN 'GRAACHER  
HIMMELREICH ' RIESLING KABINETT,  
MOSEL, GERMANY

2020 SCHLOSS GOBELSBURG, GRÜNER  
VELTLINER 'LÖSS ' KAMPTAL, AUSTRIA

2020 MATOŠEVIĆ MALVASIA ISTRIANA,  
ISTRA, CROATIA

2021 VILLA PARINI, PINOT GRIGIO,  
VENEZIA, ITALY

2020 DOMAINE LUNEAU PAPIN MELON  
DE, BOURGOGNE, MUSCADET DE  
SEVRE-ET-MAINE LOIRE VALLEY, FR

2022 BABICH 'BLACK LABEL '  
SAUVIGNON BLANC, MARLBOROUGH,  
NZ

2022 SHAW SMITH, SAUVIGNON  
BLANC, ADELAIDE HILLS, SA

2021 PASCAL REVERDY 'TERRE DE  
MAIMBRAY ' SAUVIGNON BLANC,  
SANCERRE, LOIRE VALLEY, FR

2021 EIDOSELA 'CHARQUIÑO '  
ALBARIÑO, RIAS BAIXAS, SPAIN

## Dessert



STICKY DATE PUDDING,  
BUTTERSCOTCH SAUCE,  
VANILLA BEAN ICE CREAM

BUTTERMILK PANNA COTTA,  
WATERMELON YUZU  
GRANITA

BAILEYS IRISH CREAM CRUNCHY  
HAZELNUT TIRAMISU

MILK CHOCOLATE MOUSSE, SLOW  
ROASTED PEANUTS SESAME GELATO

TRIO OF SORBET

PANNA COTTA A\$14

STICKY DATE A\$13

FONDANT A\$15

STICKY DATE PUDDING

ETON MESS

PISTACHIO CRÈME BRÛLÉE

## Whisky & Bourbon

LIMEBURNERS WESTERN  
AUSTRALIAN SINGLE MALT  
WHISKY A\$23

THE HAKUSHU JAPANESE SINGLE  
MALT WHISKY A\$22

JOHNNY WALKER BLACK LABEL  
BLENDED SCOTCH WHISKY 12YO A\$10

AUCHENTOSHAN 'THREE WOOD '  
12 YO SINGLE MALT SCOTCH  
WHISKY A\$13

LAPHROAIG ISLAY 10 YO SINGLE  
MALT SCOTCH WHISKY A\$13

ARDBERG ISLAY 10 YO SINGLE  
MALT SCOTCH WHISKY A\$12

NIKKA 'YOICHI SINGLE MALT  
WHISKEY A\$18

JOHNNIE WALKER BLACK LABEL  
BLENDED SCOTCH WHISKY 12 YO A\$11

GLENMORANGIE 'THE QUINTA  
RUBAN ' 12 YO SINGLE MALT  
SCOTCH WHISKY A\$20

GLENFI DDICH 12 YO SINGLE  
MALT SCOTCH WHISKY A\$13

PIKESVILLE STRAIGHT RYE  
WHISKY A\$19

## Full-Body & Structured

2019 LE SORELLE, SHIRAZ, HEATHCOTE,  
VIC

2019 FOWLES WINE 'LADIES WHO  
SHOOT THEIR LUNCH ' SHIRAZ, A\$67  
STRATHBOGIE, VIC

2018 MAN O 'WAR 'DREADNOUGHT '  
SHIRAZ, WAIHEKE ISLAND, NZ

# *The Strand Restaurant Menu*



**2012 CHÂTEAU TAHBILK, SHIRAZ,  
NAGAMBIE LAKES, VIC**

**2018 DANDELION VINEYARDS  
'LIONHEART OF THE BAROSSA ' SHIRAZ,  
BAROSSA VALLEY, SA**

**2016 TAIT BASKET PRESS, SHIRAZ,  
BAROSSA VALLEY, SA**

**2016 TIM ADAMS ABERDELDY, SHIRAZ,  
CLARE VALLEY, SA**

**2017 WHISTLING EAGLE 'EAGLE 'S  
BLOOD ' SHIRAZ, HEATHCOTE, VIC**

**2018 ZLATAN OTOK, PLAVAT MALI  
(ZINFANDEL) HVAR, CROATIA**

**2021 MAURO MOLINO LANGHE,  
NEBBIOLO, PIEDMONT, ITALY**

**2015 GIANFRANCO ALESSANDRIA,  
BAROLO, PIEDMONT, ITALY**

**2019 ROB HALL, CABERNET, YARRA  
VALLEY, VIC**

**2020 XANADU, CABERNET SAUVIGNON,  
MARGARET RIVER, WA**

**2016 D 'ARENBERG 'THE GALVO  
GARAGE ' CABERNET BLEND, MCLAREN  
VALE, SA**

**2017 D 'ARENBERG 'THE COPPERMINE  
ROAD ' CABERNET SAUVIGNON,  
MCLAREN VALE, SA**

**2019 ROCKFORD 'ROD SPUR ' SHIRAZ  
CABERNET, BAROSSA VALLEY, SA**

# *The Strand Restaurant Menu*



## *The Strand Restaurant*

1 The Strand Williamstown VIC  
3016, Australia

### **Opening Hours:**

Monday 12:00-15:00 17:30-21:00  
Tuesday 12:00-15:00 17:30-21:00  
Wednesday 12:00-15:00 17:30-  
21:00  
Thursday 12:00-15:00 17:30-21:00  
Friday 12:00-15:00 17:30-21:00  
Saturday 12:00-15:00 17:30-21:00  
Sunday 12:00-15:00

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