



STRAITS CAFE

Entrée

Oven baked sourdough, dukkah, olive oil, balsamic (v, n/f)	9
Australian shucked oysters	4ea
Natural or Kilpatrick (g/f, d/f, n/f)	
Spiced vegetable empanadas	12
Mint yoghurt, mango chutney (v, g/f, n/f, vg on request)	
Five cheese arancini	12
Served with spicy tomato chutney (v, n/f)	
Nacho spring rolls	14
Corn chips, sour cream and chive sauce (n/f)	
Grilled haloumi salad	16
Toasted pecan, charred corn, pear, spinach, tomato (v, g/f)	
<i>Add chicken - 4</i>	
Caesar salad	16
Cos, croutons, shaved parmesan, candied bacon and anchovies	
<i>Add chicken - 4</i>	
<i>Add grilled salmon - 6</i>	

Share Boards

Butchers block	36
Twice cooked pork belly, braised lamb scotch and jus, grilled chorizo, warm brie cheese, crispy chicken lollipops, duck fat potatoes, hummus and garlic bread	
The Longboard	36
Crisp fried snapper, tartar sauce, grilled Tasmanian salmon, salt and pepper squid, marinated prawns, taramasalata dip and garlic bread	
Fry me up	32
Tempura onions rings, sweet potato wedges, Japanese gyoza, vegetable spring rolls, five cheese arancini with assorted dips (v)	

If you have any dietary requirements including food allergies or food intolerances, please let our team members know in order to fulfil your culinary experience. Every care is taken to meet your dietary requirement, however, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.

(v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (d/f) dairy-free, (g/f) gluten-free product*, (n/f) nut-free product* - *Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.



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From the Char Grill

All 'On The Grill' items come with a choice of one side and sauce

West Australian beef rump steak	35
300g	
West Australian Black Angus sirloin	40
300g	
West Australian Black Angus tenderloin	44
200g	

Choose your sauce: red wine jus, peppercorn sauce, creamy mushroom sauce, wholegrain, Dijon or English mustards

Sides

Greek salad, tomato, cucumber, olives, feta, lemon (v, g/f, n/f)	9
Thick cut chips, seasoned salt, aioli (v, d/f, g/f)	9
Onion rings, sriracha mayo (v, n/f)	9
Seasoned potato wedges, sour cream and sweet chilli sauce (v, n/f)	9
Roast duck fat potatoes (g/f, n/f)	9
Steamed green beans, baby carrot and broccolini, lemon vinaigrette, parmesan (v, g/f, n/f)	9
Mash potato (v, g/f, n/f)	9



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Mains

Roast beetroot and goats cheese risotto	24
Toasted walnut, asparagus, shaved parmesan (v, g/f)	
The Rendezvous 'Double' burger	25
WA beef patties, bacon, American cheese, dill pickle, tomato, lettuce, Rendezvous burger sauce, brioche bun and thick cut chips (n/f)	
Char grilled kangaroo kebab	27
Wattle seed, heirloom tomato salad, hand cut crisps, jus (g/f, d/f, n/f) (recommended medium rare)	
Lime and pepper chicken breast	27
Crispy lollipop, roast cherry tomato and broccolini, peppercorn sauce (n/f)	
Handmade cavatielle pasta	28
Pulled lamb, fresh salsa, herbs and crème fraiche (n/f)	
Sous vide timber hill pork loin	32
Broccolini, pumpkin, mash potato, porcini sauce (g/f, n/f)	
Sous vide duck breast	35
Confit leg, duck fat potato, baby carrot, celeriac, jus (g/f, n/f)	
Grilled fish of the day	mp
Roast vegetable pave', tomato and caper sauce (d/f, n/f)	



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Desserts

Doughnut ice cream sliders	12
Chocolate sauce (n/f)	
Baked honey and macadamia cheesecake	15
Salted caramel	
Blueberry and lavender panna cotta	15
Smashed meringue, coulis and white chocolate soil (g/f)	
Chocolate peanut butter tart	15
Fudge sauce, peanut butter cream and candied peanuts	
Strawberries and cream cornetto	15
Strawberry mousse, waffle, crème anglaise	
Three cheese selection (50gm each)	20
Fig jam and wafers	

Vegan desserts available on request