



# STRAITS CAFE

## Entree

<b>Cheese arancini</b>	<b>10</b>
Rocket, parmesan, truffle aioli (v, n/f)	
<b>Soup of the day</b>	<b>12</b>
Freshly baked bread (v)	
<b>Salt and Szechuan pepper squid</b>	<b>14</b>
Wombok slaw, rice noodle puffs, soy dressing (d/f, n/f, g/f)	
<b>Beef Bulgogi taco</b>	<b>14</b>
White kimchi, grilled enoki mushroom, kochujang mayonaise, spring onion (d/f, n/f)	
<b>Warm root vegetable salad</b>	<b>14</b>
Beets, turnip, parsnip, hazelnuts, 62-degree egg (v, d/f, g/f)	
<b>Caesar Salad</b>	<b>16</b>
Cos lettuce, maple candied bacon, croutons, poached egg and anchovy dressing <i>Add chicken - 4</i>	
<b>Burrata crostini</b>	<b>18</b>
Rocket, Tasmanian salmon roe, grapefruit, yuzu pepper (n/f)	
<b>Warm duck breast salad</b>	<b>18</b>
Roasted fennel, beet, beans, feta, apple and balsamic dressing (g/f, n/f)	
<b>Grilled King Prawns</b>	<b>20</b>
Pea puree, semi dried cherry tomatoes, crispy pancetta (g/f, n/f)	

## Shareboard

<b>Paddock to sea board</b> (small/large)	<b>35/69</b>
Pork belly bites, apple chutney, braised beef short ribs and kimchi, grilled chorizo, lemon, beer battered fish, tartare sauce, salt and Szechuan pepper squid, cheese arancini, truffle aioli, thick cut chips	

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 grill items come with duck fat roasted kipfler potatoes and choice of mustard

<b>Veal eye of loin steak</b>	<b>35</b>
300g	
<b>Black Angus Scotch fillet</b>	<b>42</b>
300g	
<b>28 Day dry aged bone in beef sirloin</b>	<b>44</b>
350g	
<b>Sauces</b>	<b>2</b>
Choose your sauce: red wine jus, three peppercorn sauce, porcini mushroom cream sauce, salsa verde	

## Sides

Chips, truffle and parmesan (g/f, n/f)	<b>10</b>
Mashed potato, confit garlic (g/f, n/f)	<b>10</b>
Sauteed Brussel sprouts, crispy pancetta (g/f, n/f)	<b>10</b>
Green beans, pesto (g/f)	<b>10</b>
Rocket and compressed pear, parmesan (g/f, n/f)	<b>10</b>
Mixed green salad, lemon dressing (vg, n/f, g/f)	<b>10</b>



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## Mains

<b>Harissa chicken burger</b>	<b>22</b>
Brioche bun, Swiss cheese, cos lettuce, char grilled peppers, chips, aioli (n/f)	
<b>The Rendezvous 'Double' burger, WA beef patties</b>	<b>24</b>
Bacon, American cheese, dill pickle, tomato, cos, Rendezvous burger sauce, brioche bun, chips (n/f)	
<i>Add egg - 3</i>	
<b>Maple roast pumpkin and feta ravioli</b>	<b>24</b>
Spinach and semi dried tomatoes in cream sauce, parmesan (v, n/f)	
<b>Twice cooked pork belly</b>	<b>28</b>
Apple puree, apple and pear chutney, broccolini, apple crisps (n/f, d/f, g/f)	
<b>Chicken supreme</b>	<b>28</b>
Stuffed with chorizo, asparagus, provolone, kale, confit garlic mash, kumara crisps, jus (n/f, g/f)	
<b>Sous vide West Australian lamb rump</b>	<b>32</b>
Butternut and chevre puree, Dutch carrots, hazelnuts, gremolata (n/f, g/f)	
<b>Confit duck Maryland</b>	<b>32</b>
Eggplant caponata, grilled witlof, roasted almond flakes (g/f)	
<b>Porcini dusted Humpty Doo baramundi</b>	<b>37</b>
Cauliflower puree, fondant potato, sauteed shitake mushroom, lotus root crisps (g/f, n/f)	
<b>Beef fillet mignon pancetta wrapped</b>	<b>38</b>
Roasted Japanese pumpkin, roasted beet tartare, red wine jus (n/f, g/f)	



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## Desserts

<b>Dark chocolate fondant</b>	<b>16</b>
Freeze dried raspberries, extra virgin olive oil ice cream (n/f)	
<b>Warm Koeksisters</b>	<b>16</b>
Ginger syrup, burnt honey sauce and vanilla bean ice cream (n/f)	
<b>Lemon myrtle and blueberry cheesecake</b>	<b>16</b>
White chocolate soil, blueberry coulis, candied lemon	
<b>Australian green ant gin and blood orange panna cotta</b>	<b>16</b>
Candied clementine, mandarin gel (n/f, g/f)	
<b>Tarago River Shadows of Blue</b>	<b>16</b>
Chocolate meringue shards, candied pecans	



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## Dessert Beverages

<b>McPherson Moscato</b>	<b>9</b>
Multi Regional, Australia	
<b>Vasse Felix Cane Cut Semillon</b>	<b>10</b>
Margaret River, Western Australia	
<b>Penfold's Club Tawny Port</b>	<b>8</b>
<b>Penfold's Grandfather Rare Tawny Port</b>	<b>15</b>
<b>Martell VS</b>	<b>12</b>
<b>Martell XO</b>	<b>40</b>
<b>Barista coffee</b>	<b>5</b>
Espresso, flat white, long black, cappuccino, latte, short macchiato, long macchiato, mocha, chai	
<b>Loose leaf tea</b>	<b>5</b>
English Breakfast, Earl Grey, camomile, peppermint, Darjeeling, lemon and ginger, green tea	
<b>Affogato</b>	<b>7.5</b>
Espresso coffee and vanilla ice cream	
<b>Liqueur coffee</b>	<b>14</b>
Irish coffee, Jamaican coffee, Mexican coffee	