

# STRAITS CAFE

## SMALLS

|  |    |
|--|----|
| <b>Fresh baked bread, olive dip</b> vg   | 12 |
| <b>Seared scallops</b><br>Beetroot puree, pickled kolhrabi, crispy roots nf gf | 18 |
| <b>Mushroom arancini</b><br>Pecorino fondue v, nf                              | 14 |
| <b>Lamb croquettes</b><br>Green aioli, pickled red onion nf                    | 16 |
| <b>Burrata, heirloom tomatoes</b><br>Olive crumble v, nf, gf                   | 22 |

## MAIN

|   |    |
|---|----|
| <b>Black ink cavatelli</b><br>Asparagus, crab, cherry tomato bisque nf                                | 34 |
| <b>Veal Ravioli</b><br>Mushroom sauce nf  | 32 |
| <b>Potato gnocchi</b><br>Napolitano sauce, stracciatella, basil pesto v, vg options available         | 32 |
| <b>Market fish</b><br>Coconut cauliflower puree, wasabi sesame seeds, pickles                         | MP |
| <b>South West Beef scotch fillet 300g</b><br>Grain mustard mash potatoes, sautéed baby spinach gf, nf | 49 |
| <b>Free range chicken</b><br>Carrot curry puree, apricot gel, pistachio gf                            | 34 |
| <b>Seared Pork Scotch fillet</b><br>Parsnip puree, broccolini, red wine sauce, glazed pear gf         | 36 |
| <b>Arkady lamb rump</b><br>Sweet potato confit, sautéed baby spinach truffle jus gf                   | 38 |
| <b>Share board of the day</b><br>Ask our team for the chefs selection of seasonal shared items        | 69 |

## BUNS

|   |    |
|---|----|
| <b>Cheeseburger</b><br>Housemade pickles, cheese, bacon, red onion, special sauce nf                                      | 25 |
| <b>Portobello mushroom</b><br>Grilled haloumi, lettuce, pickled red cabbage, beetroot relish v,nf<br>vg options available | 24 |
| <b>Sirloin steak sandwich</b><br>Turkish bread, Swiss cheese, rocket, caramelized onions, smokey bbq aioli, chips nf      | 26 |
| <b>Hot Dog</b><br>Grilled bratwurst, seeded mustard, crispy shallots, chips nf  | 18 |

## SIDES

|  |    |
|--|----|
| <b>Chips aioli</b> nf,gf,df,v                                | 9  |
| <b>Duck fat potatoes</b> gf,nf,df                            | 10 |
| <b>Brown rice</b> vg, nf, gf                                 | 6  |
| <b>Sautéed asparagus</b><br>Almonds and ricotta salata gf, v | 14 |
| <b>Mixed leaves</b><br>Seeds, vinaigrette vg, gf             | 12 |

## DESSERT

|   |    |
|---|----|
| <b>Summer berry frangipane tart</b><br>Vanilla bean ice cream                 | 16 |
| <b>Belgian chocolate mousse</b><br>Salted caramel, nut crumble, raspberry gel | 16 |
| <b>White peach mousse</b><br>Apricot gel, freeze dried berries                | 16 |
| <b>Cheese selection</b><br>Crackers, relish                                   | 19 |



## BEVERAGES

|   |     |
|---|-----|
| <b>Espresso coffee</b>  | 4/5 |
| Upgrades, additional espresso shots, flavours, soy or almond milk available for additional charge |     |
| <b>Loose leaf tea</b>   | 4/5 |
| Green, English Breakfast, Earl Grey, Peppermint   |     |
| <b>Juice</b>  | 4.5 |
| Orange, apple, pineapple  |     |
| <b>Soft drink</b>   | 4   |
| Pepsi, Pepsi Max, lemonade, Solo  |     |
| <b>Milkshake</b>  | 6.5 |
| Vanilla, chocolate, strawberry  |     |

## BOTTLED BEER

|                            |     |
|----------------------------|-----|
| <b>Cascade Light</b>       | 8.5 |
| <b>Crown Lager</b>         | 9.5 |
| <b>Pure Blonde</b>         | 9.5 |
| <b>Budweiser</b>           | 10  |
| <b>Stella Artois</b>       | 10  |
| <b>Corona</b>              | 10  |
| <b>Guinness 440ml</b>      | 12  |
| <b>Bulmers Apple Cider</b> | 8.5 |
| <b>Brookvale Union</b>     | 12  |
| <b>Ginger Beer</b>         |     |
| <b>Daily specials</b>      | POA |

## SPARKLING

|   |       |
|---|-------|
| <b>Chain of Fire Brut Cuvee NV</b>          | 9/38  |
| Multi Regional, South Australia             |       |
| <b>Veuve Taihan, Blanc de Blanc Brut NV</b> | 10/44 |
| France                                      |       |
| <b>La Gioiosa Prosecco</b>                  | 12/58 |
| Veneto, Italy                               |       |

## WHITE

|   |       |
|---|-------|
| <b>Plantagenet 3 Lions Riesling</b>           | 10/46 |
| Great Southern, Western Australia             |       |
| <b>Pikorua Sauvignon Blanc</b>                | 9/40  |
| Marlborough, New Zealand                      |       |
| <b>Chain of Fire Sauvignon Blanc Semillon</b> | 9/38  |
| Multi Regional, Western Australia             |       |
| <b>Wildflower Pinot Grigio</b>                | 10/46 |
| Pemberton, Western Australia                  |       |
| <b>Montrose Chardonnay</b>                    | 10/46 |
| Mudgee, New South Wales                       |       |
| <b>Plantagenet 3 Lions Chardonnay</b>         | 10/46 |
| Great Southern, Western Australia             |       |
| <b>Wildflower Rose</b>                        | 10/46 |
| Frankland River, Western Australia            |       |

## RED

|   |        |
|---|--------|
| <b>Ad Hoc "Cruel Mistress" Pinot Noir</b>               | 11/54  |
| Great Southern, Western Australia                       |        |
| <b>Amelia Park Cabernet Merlot</b>                      | 10/38  |
| Great Southern, Western Australia                       |        |
| <b>Rymill The Yearling Cabernet Sauvignon</b>           | 9/40   |
| Coonawarra, South Australia                             |        |
| <b>Hentley Farm Villian &amp; Vixen Shiraz</b>          | 12/56  |
| Barossa Valley, South Australia                         |        |
| <b>Chain of Fire Classic Dry Red</b>                    | 9/38   |
| Great Southern, Western Australia                       |        |
| <b>Lala Land Tempranillo</b>                            | 9.5/43 |
| Victoria, Australia                                     |        |
| <b>Apostrophe Possessive Red Shiraz Grenache Mataro</b> | 10/46  |
| Frankland River, Western Australia                      |        |