



STRAITS CAFE

Entrée

Grilled sourdough bread, dukkah, olive oil, balsamic (v)	9
Five Cheese Arancini	12
Spicy tomato chutney (v, n/f)	
Pork and Sprouts Spring Rolls	14
Radish pickles, sweet and sour soy (n/f, d/f)	
Savoury Butternut Pumpkin Crème Brulee	14
Heirloom, chermoula, puffed quinoa dukkah (vg, g/f)	
Grilled Local Baby Squid	15
Fennel and compressed watermelon salad, yuzu dressing (n/f,d/f)	
Caesar Salad	16
Cos, croutons, shaved parmesan, crispy bacon, anchovies	
<i>Add chicken - 4</i>	
<i>Add grilled salmon - 6</i>	
Warm Organic Quinoa and Grilled Vegetable Salad	18
Dried apricot, toasted almonds, eggplant, cauliflower, courgette (vg, g/f)	
<i>Add chicken - 4</i>	
House Cured Tasmanian Salmon Gravlax	18
Sea grapes, pickled bok choy, puffed black rice flakes, soy dressing (n/f)	
Grilled Local King Prawns (2)	23
Café de Paris butter and frites	

Share Boards

Veggie Patch Tasting	34
Butternut pumpkin brulee, quinoa and grilled vegetable salad, panko eggplant, romesco sauce, jalapeno and cream cheese poppers, chefs dip and grilled bread (v)	
Butchers Block	35
BBQ pork and lamb ribs with frites, grilled chorizo, karaage chicken bites, marinated olives, pickled vegetables, relish, grilled bread (d/f, n/f)	
The Longboard	39
Crisp fried snapper, tartare sauce, grilled Tasmanian salmon, grilled squid, local sardine and chevre on toast, grilled prawn skewers, dip, grilled bread (n/f)	

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

Great Southern Beef Sirloin	32
200g	
Great Southern Beef Rump Steak	35
300g	
Great Southern Beef Scotch Fillet	42
300g	
Cone Bay Barramundi	42

Choose your sauce: red wine jus, peppercorn sauce, creamy mushroom sauce, wholegrain, béarnaise sauce, dijon or english mustards, salsa verde cream sauce

Sides

Herb roasted baby potatoes (v, d/f, g/f, n/f)	7
French fries, seasoned salt, aioli (v, d/f, g/f)	7
Onion rings, sriracha mayo (v, n/f)	9
Seasoned potato wedges, sour cream and sweet chilli sauce (v, n/f)	9
Steamed green beans, baby carrot and broccolini, lemon extra virgin, olive oil (v, d/f, g/f, n/f)	9
Charred asparagus, lemon butter, almond flakes (v)	10
Tomato, cucumber, olives, cos lettuce and feta salad (v, g/f, n/f)	10



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Mains

The Rendezvous 'Double' Burger	24
WA beef patties, maple bacon, American cheese, dill pickle, tomato, cos lettuce, Rendezvous burger sauce, brioche bun, french fries (n/f)	
Korean Style Crispy Chicken Burger	24
Cos lettuce, pickled radish, homemade sweet chili sauce, brioche bun, french fries, sweet chili aioli (n/f)	
Barbecue Style Lamb Ribs	26
Southern style coleslaw, french fries, aioli (n/f, d/f)	
Scotch Steak Sandwich	27
Onion jam, brie cheese, grilled mushrooms, aioli, rocket, turkish bread, onion rings (n/f) <i>Add egg - 3</i>	
Sumac Free Range Chicken Breast	27
Grilled seasonal vegetables, roast baby potato, tahini dressing (g/f)	
Goats Cheese and Rocket Tortelloni Pasta	28
Grilled asparagus, semi dried cherry tomato, salsa verde cream sauce (v, n/f)	
Free Range Pork Cordon Blue	28
Crumbed tender pork loin with swiss cheese and ham, French fries and seasonal vegetables (n/f)	
Steamed Tasmanian Salmon	33
Sauté royal blue potato, soft poached egg, green bean, capsicum, béarnaise sauce (g/f, n/f)	



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Desserts

Three Scoops of Gelato	11
Daily selection (g/f)	
Strawberry Tart	15
Mascarpone cream, meringue, strawberry pate de fruit, dried strawberries (n/f)	
Blueberry Mousse	15
Blueberry espuma, cranberry and macadamia nut cookie	
Mango Panna Cotta	15
Lychee, nutty crumble, passion fruit gel, kiwi (g/f)	
Nutella Pie	15
Toasted hazelnut, banana chips, morello cherry coulis	
Three cheese selection (50gm each)	20
Fig jam, salted nuts, wafers	



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Dessert Beverages

McPherson Moscato	9
Multi Regional, Australia	
Vasse Felix Cane Cut Semillon	10
Margaret River, Western Australia	
Penfold's Club Tawny Port	8
Penfold's Grandfather Rare Tawny Port	15
Martell VS	12
Martell XO	40
Barista coffee	regular - 4 large - 5
Espresso, flat white, long black, cappuccino, latte, short macchiato, long macchiato, mocha, chai	
Loose leaf tea	5
English Breakfast, Earl Grey, camomile, peppermint, Darjeeling, lemon and ginger, green tea	
Affogato	7.5
Espresso coffee and vanilla ice cream	
Liqueur coffee	14
Irish coffee, Jamaican coffee, Mexican coffee	