

# STRAITS CAFE

## BREAKFAST

<b>House blend crunchy granola</b>	12
With mixed berries & natural yoghurt	
<b>Seasonal fruit</b>	12
With natural yoghurt	
<b>Eggs your way</b>	15
Served on toast	
<i>Add bacon +3</i>	
<b>Three egg omelette</b>	19
Served on toast with your choice of three fillings - ham, mushroom, tomato, cheese baby spinach or additional requests if available	
<b>Eggs Benedict</b>	20
Served on a toasted English muffin with smoked ham, wilted baby spinach & Hollandise sauce	
<b>Big breakfast</b>	21
Plated hot breakfast with bacon, mushrooms, eggs your way, chipolatas, home made beans, tomato, hash browns and toast.	

## ENTREES

<b>Buttermilk chicken wings (3)</b>	12
With sticky spicy dipping sauce (nf)	
<b>Seared scallops</b>	20
With crispy pork belly, pea puree, sautéed baby oyster mushroom, charred corns (gf, nf)	
<b>Flash fried baby squid</b>	13
With chilli, garlic, Vietnamese salad, rice noodle puffs (gf, nf)	
<b>Sicilian meat arancini (3)</b>	12
With spicy dip	

## SALAD

<b>Shaved fennel</b>	12
With rocket, radicchio, olives, orange, parmesan (nf, v, gf)	
<b>Hot smoked salmon</b>	15
With chorizo, kipfler potatoes, mesclun, red onion, fried capers, lemon dressing (gf, nf)	
<b>Baked pumpkin</b>	12
With quinoa, pea hummus, kale, toasted pepita, fried tofu (gf, nf, vg, v)	

## MAINS

<b>Braised pork cheek</b>	26
With roasted onion and tomato, spinach, soft polenta, truffle pecorino (nf, gf)	
<b>Smoked pancetta wrapped chicken breast</b>	29
With potato gratin, heirloom baby carrots, jus (gf, nf)	
<b>Grilled lamb rump</b>	36
With broccolini, apricot & walnut cous cous, red wine jus	
<b>Grilled salmon</b>	35
With textures of cauliflower, green beans, fondant potato (gf, nf)	
<b>Beef tenderloin</b>	44
With baked pumpkin, field mushroom, hemp seed, jus (nf, gf)	
<b>Prawn linguini</b>	24
With garlic, parsley, chilli, parmesan, EVOO (nf)	
<b>Wagyu beef brisket</b>	36
With spicy fried kiffler potatoes, charred broccolini, smokey barbecue sauce (nf, gf)	

## BUNS

<b>Rendezvous beef burger</b>	22
With homemade beef patty, lettuce, tomato, red onion, cheese, special burger sauce, sesame bun, chips, aioli	
<b>Plant based burger</b>	22
With vegetable patty, veganaise, lettuce, tomato, sesame bun, chips (vg)	
<b>Steak sandwich</b>	25
With slow cooked sirloin, Swiss cheese, aioli, rocket, tomato, Panini, chips (nf)	

## SIDES

<b>Chips</b>	9
With aioli (v, gf)	
<b>Sweet potato chips</b>	9
With rosemary garlic salt (v, gf)	
<b>Seasonal steamed vegetables</b>	9
With lemon EVOO (vg, v, gf)	
<b>Batata harra</b>	9
With spicy fried kiffler potatoes (v, vg)	

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. (v) vegetarian (*may contain egg, dairy products and/or honey*), (vg) vegan (*contains no animal products*), (df) dairy-free, (gf) gluten-free product, (nf) nut-free product.

## DESSERTS

<b>Snickers brownie</b>	14
With raspberry coulis, crème Chantilly	
<b>Warm apple tart</b>	14
With hazelnut crumble, crème Anglaise	
<b>Local cheese</b>	18
With with accompaniments	
<b>Marshmallow and Nutella cookie</b>	12
Oven fresh skillet baked chunky marshmallow and Nutella cookie with vanilla bean ice cream	

## CHILDREN'S MENU

*All children's meals include a juice or soft drink.*

<b>Tempura chicken nuggets</b>	12
With chips, tomato sauce	
<b>Grilled chicken tenders</b>	12
With chips, tomato sauce	
<b>Cheeseburger OR Vegieburger</b>	12
With chips, tomato sauce	
<b>Mac and Cheese</b>	12

## BEVERAGES

<b>Espresso coffee</b>	4
Upgrades, additional espresso shots, flavours, soy or almond milk available for additional charge.	
<b>Loose leaf tea</b>	4
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	

## DESSERT BEVERAGES

<b>Affogato</b>	7.5
Espresso coffee over vanilla ice cream	
<b>Liqueur coffee</b>	14
Irish coffee, Jamaican coffee, Mexican coffee	
<b>Wildflower Rose</b>	10
Frankland River, Western Australia	
<b>Fiore Moscato</b>	9
Multi Regional, Australia	
<b>Vasse Felix Cane Cut Semillon 375ml</b>	12
Mudgee, New South Wales	
<b>Penfold's Club Tawny Port</b>	8
<b>Penfold's Grandfather Rare Tawny Port</b>	15
<b>Martell VS</b>	12
<b>Martell XO</b>	40

## SPARKLING

<b>Chain of Fire Brut Cuvee NV</b>	9
Multi Regional, South Australia	
<b>Ferngrove Black Label NV</b>	9.5
Frankland River, Western Australia	
<b>La Gioiosa Prosecco</b>	12
Veneto, Italy	

## WHITE

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

## RED

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

## 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>Hoegaarden White</b>	10
<b>Negra Modelo</b>	10
<b>Stella Artois</b>	10
<b>Corona</b>	10
<b>Guinness 440ml</b>	12
<b>Bulmers Apple Cider</b>	10
<b>Ginger Beer</b>	12