

STRAITS CAFE

DINNER MENU

Grazing

Fresh Breads	4
Our artisan bread selection includes organic sourdough, Italian rustic, grain and spelt, served with rosemary whipped butter, confit garlic, aged balsamic and Jingili olive oil	
Soup of the Day	12.5
Served with crusty bread	
Grilled Octopus	18
Served with chorizo and warm potato salad and salsa verde	
Roasted Butternut Pumpkin Salad	15
Served with toasted cashews, roasted peppers, Persian fetta and winter greens	
Green Rice Fried Prawns	19.5
Served on Asian slaw, with Nuoc Cham dipping sauce	
Saganaki	16.5
Served with rocket, blistered cherry tomatoes and balsamic reduction	
Crispy Confit Pork Belly	18
Served with apple and chilli caramel dressing	

Singapore Favourites

To honour our Singaporean heritage our Chef has created a specialty menu.

Prawn Laksa	26
A rich noodle dish created with a blend of fresh spices and herbs. featuring rice noodles topped with seafood in an aromatic coconut flavoured soup	
Nasi Goreng	24.5
Fried rice with chicken satay skewers and prawn crackers	
Freestyle Curry	32
Your waiter will advise you of today's specials	

Our Mission Statement

"The team at Rendezvous Hotel Melbourne aims to challenge the process of our food and beverage direction through the creations of stories and delivery of classic, traditional and personalized experiences with the emphasis on Australian and localized produce."

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From the Grill

Beef Rump 36
300 gram Black Angus

Rib Eye Steak 40
350 gram Black Angus

Porterhouse Steak 38
250 gram

King Henry Pork Cutlet 36
300 gram

Grilled items are accompanied with your choice of sharing dish.

Please select your desired sauce 3
Red wine jus, mushroom, peppercorn, dienne or béarnaise

Feasting

Truffled Mushroom Risotto 32
Served with wild mushrooms, baby spinach and asparagus finished with mascarpone and parmesan

Braised Beef Cheek 34
Served with parmesan gnocchi, wild mushrooms, pea puree, onion jam and cabernet jus

Sesame Crusted Salmon 36
Served with olives, semi dried tomatoes green beans, capers and saffron poached potatoes and herb aioli

Lemon and Thyme Baby Chicken 34
Served with roasted corn and sautéed greens

Fish of the Day 36
Your waiter will advise you of today's specials

Moroccan Lamb Rump 36
Served with Paris mash, roasted vegetables and garlic aioli

Beef Fillet – 200 gram 42
Served with caramelised onion potato cake, mushroom tart, sautéed asparagus and red wine jus

If you have any dietary requirements including food allergies or intolerances, please let our team members know.

Every care is taken to meet your dietary requirements, however we cannot guarantee that food allergens will not be transferred through accidental cross-contact.

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Sharing

Crunchy chips	9.5
Steamed Asian greens	9.5
Paris mash	9.5
Garden salad	9.5
Rocket, shaved parmesan, pear and vincotto salad	9.5
Greek salad	9.5
Sautéed kipfler potatoes	9.5

To Finish

Chocolate Kahlua Brulee 14

Berry Meringue 14
Meringue served with fresh berries and passionfruit coulis

Berry Panna cotta 14

Dark Chocolate Fondant 16
Served with pistachio ice cream, milk chocolate sauce and candied pistachio

Cheeses 18
Choose a selection of Victoria's three finest local cheeses served with muscatels, quince paste, lavosh and fruit bread

Maffra Cloth Cheddar
Aged for up to 12 months to give it a sharp and complex flavour

Tarago River Triple Brie
A subtle nutty flavour and creamy texture

King River Gold Wash Rind
Ripened for 6 weeks becoming firmer with age and strengthens in flavour

Berries Creek Blue
Aged for 10 to 12 weeks to allow the full flavours to develop

70 grams of additional cheese 8