

Straits Café

Grazing

Fresh breads

Our artisan bread selection includes organic sourdough, Italian rustic and grains & spelt, served with rosemary whipped butter, confit garlic, aged balsamic and Jingili olive oil

Soup of the day

served with crusty bread

Grilled Octopus

served with chorizo and warm potato salad and salsa verde

Roasted Butternut Pumpkin Salad (V)

served with toasted cashews, roasted peppers, Persian feta and summer greens.

Green Rice Fried Prawns

served on Asian slaw, with Nuoc Cham dipping sauce.

Saganaki (V)

served with rocket, blistered cherry tomatoes and balsamic reduction.

Crispy Confit Pork Belly

served with apple salad and chilli caramel dressing

Singapore Favourites

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

Prawn Laksa

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

Fried rice with chicken satay skewers and prawn crackers

Freestyle Curry

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 & Beverage direction through the creations of stories and the delivery of classic, traditional and personalized experiences with the emphasis on Australian and localized produce.

From the Grill

Beef Rump

300 gram Black Angus

Rib Eye Steak

350 gram Black Angus

Porterhouse Steak

200 gram

King Henry Pork Cutlet

300 gram

Grill items are accompanied with your choice of a sharing dish.

Please select your desired sauce, Red Wine Jus, Mushroom, Peppercorn, Dianne, or Béarnaise

Feasting

Truffled Mushroom Risotto (V)

served with wild mushrooms, baby spinach and asparagus finished with mascarpone and parmesan.

Braised Beef Cheek

served with parmesan gnocchi, wild mushrooms, pea puree, onion jam and cabernet jus.

Sesame Crusted Ocean Trout

served with olives, semi dried tomatoes, green beans, capers and saffron poached potatoes and herb aioli.

Lemon and Thyme Baby Chicken

served with roasted corn and sautéed greens.

Fish of the Day

Your waiter will advise you of today's specials.

Roasted Lamb Rump

served with Paris mash, roasted vegetables and garlic aioli.

Beef Fillet – 200 gram

served with caramelised onion potato cake, mushroom tart, sautéed asparagus and red wine jus.

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

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

Sharing

Crunchy Chips

Steamed Asian Greens

Paris Mash

Garden Salad

Rocket, Shaved Parmesan, Pear and Vincotto Salad

Greek Salad

Sautéed Kipfler Potatoes

To Finish

Chocolate Kahlua Brûlée

Soft Meringue

Meringue served with fresh berries and passionfruit coulis

Berry Pannacotta

Dark Chocolate Fondant

served with pistachio ice cream, milk chocolate sauce and candied pistachio

Cheeses

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 and becomes firmer with age and strengthens in flavour.

Berries Creek Blue

Aged for 10 to 12 weeks to allow the full flavour to develop.

70 grams of additional cheese

