

# DINNER MENU

## ENTREE

### Calamari fritti 22

Deep-fried calamari with sage and homemade aioli *(nf, df)*

### Grilled scallops on ½ shell 28

Served with curried cauliflower puree and salmon roe *(gf, nf)*

### Roman-style lamb cutlet 28

Romesco sauce, roasted Roma tomato and red peppers served with smoked yoghurt *(gf)*

### Twice-cooked egg and asparagus 20

Parmigiano cream, asparagus flan, sautéed asparagus and fried poached egg *(v, nf)*

## PASTA

*Your choice of entree or main sizing*

### Scallop and prawn ravioli 24 / 36

Striped black ink ravioli filled with scallops and prawns served with chorizo butter sauce and lemon zest *(nf)*

### Mushroom fusilli 19 / 29

Fusilli with creamy mushroom sauce, truffle oil and parmesan cheese *(v, nf)*

### Gnocchi ragu 21 / 32

Homemade gnocchi sautéed with authentic pork ragu *(nf)*

## MAINS

### 400g Rib eye steak 60

Served with bone marrow crumble, sautéed chat potatoes, broccolini with red wine jus and mushroom sauce on the side *(nf)*

### 300g Scotch fillet 54

Served with sautéed chat potatoes, broccolini with red wine jus and mushroom sauce on the side *(gf, nf)*

### Ossobuco with beans 40

Slow-cooked ossobuco served with stewed borlotti bean sauce *(df, nf)*

### Master stock chicken 36

Master stock sous vide chicken supreme, shiitake mushrooms, bok choy and charred leeks *(gf, df, nf)*

### Red Thai barramundi 46

Barramundi fillet marinated in red Thai curry, cooked in banana leaf served with spring onions, toasted peanuts and coconut kaffir lime rice *(gf, df)*

### Atlantic salmon 44

Pan-seared skin-on salmon fillet, parsnip puree, potato gratin and roasted pumpkin *(gf, nf)*

### Porchetta 38

Italian-style rolled pork belly, caramelised cocktail onions, confit fennel, charred truss cherry tomato and spiced apple reduction glaze *(gf, nf)*

### Saffron risotto 32

Carnaroli rice, saffron, Australian cheddar fondue and smoked paprika dust *(v, gf, nf)*

## SIDES

### Buttered broccolini 18

Pan-seared broccolini with toasted almonds *(v, gf)*

### Potato chats 16

Sautéed chat potatoes with grated parmesan, parsley and lemon zest *(v, gf)*

### Garden salad 16

Mixed leaf salad with Roma tomato, cucumber and red onion, served with lemon dressing *(vg, gf, nf, df)*

### Warm winter salad 19

Baby spinach, roasted beetroot, roasted pumpkin and chickpeas served with honey dressing and goat cheese *(v, gf, nf)*

### Garlic prawns 18

Creamy garlic prawns served with toasted focaccia bread *(nf)*

## DESSERTS

### Basque cheesecake 18

Served with orange flavoured salted caramel and candied orange *(gf, nf)*

### Apple turnover 18

Served with lemon crème fraîche and compressed strawberries *(nf)*

### Black forest stack 18

Chocolate sponge cake, black forest mousse and amarena cherry compote *(nf)*

### Sticky date pudding 18

Served with butterscotch sauce and double cream *(nf)*

## KIDS MENU

### 12 years and under

### Cheeseburger 16

Potato bun, burger patty, cheddar cheese served with chips and tomato sauce *(nf)*

### Napoletana pasta 14

fresh pasta with napoletana sauce and parmesan cheese *(v, nf)*

### Chicken nuggets 14

Six nuggets served with chips and tomato sauce

### Rendezvous bubblegum ice cream 6

Allow us to fulfill 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.