

to start

daily homemade cob loaf with a selection of gourmet butters	8
butternut pumpkin & leek soup with white truffle oil	13
local natural oysters with chef's dipping sauces	½doz 16 doz 29
lemon peppered goats cheese filled courgette flowers lightly tempura with a roma tomato coulis	18
seared Japanese scallops topped with wakame, pickled ginger, black sesame & rice wine vinegar glaze	16
pan seared organic burrawong quail on kipfler rosti, wild rocket & semi-dried grape tomatoes drizzled with balsamic reduction & lotus root wafer garnish	15
seafood tasting plate – seared Japanese prosciutto wrapped scallop, dorrigo peppered squid & nori-rolled sashimi grade tuna	17
panko crusted king prawns with crispy soba noodles & a chilli ginger glaze	18

sides

rocket, roasted macadamia, packham pear & pecorino salad with curry spiced drizzled oil	9
seasonal vegetables tossed in fresh herb & garlic butter	9
sea salt golden roasted kipflers	9
salad caprese	9

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Virginia Woolf (1882-1941)

to main

zataar crusted rack of lamb served with white truffle mash, mint onion jam & rosemary jus	39
sumac dusted supreme of corn-fed chicken with a roasted kumara mash, steamed greens, roasted truss-ripened cherry tomatoes in a smooth champagne cream	32
rabbit and wild mushroom ravioli in a rich veal broth with enokis & spring onions	33
live local 'lobster rendezvous' special*:: served table side by our chefs with roasted pistachio & shallot sautéed lobster tossed in cognac & finished with fresh herbs served on a bed of saffron	market price
saffron risotto with grape tomatoes, fresh shallots folded with crumbled persian feta	27
rendezvous signature dish:: 'chateaubriand' 700g prime fillet riverine grainfed beef, chef carved table side with roasted kipflers, dutch carrots, bound beans & roasted cherry truss tomatoes complimented by shiraz jus & béarnaise sauce	serves two:: 98
double pork cutlet rested on pontiac, button mushroom & rosemary sauté finished with an orange cardamom glaze	34
home-made tagliatelle spun with roasted pimento chutney & lightly infused chilli yamba king prawns	33
double roasted peking duck served with orange ginger & carrot mash, hoi-sin bean bundle & a citrus jus	46
fresh market catch:: announced by your waiter	36

*Subject to availability

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to end

white chocolate and rosemary pannacotta with green apple gelato & marbled flake	13
mini crochenbouche with grand marnier crème pattisiere, mocha ganache filling, spun toffee & gold encrusted mascarpone	16
poached corella pear en croute, warm drunken pudding & home-made armagnac ice cream	14
chocolate indulgence:: belgium chocolate brulee, three-toned chocolate pannacotta & tempered chocolate cigar with frangelico ganache	16
fresh passionfruit citrus tart served with King Island crème fraiche dollop	13
crepe normande – flambéed table side crepes with caramelised apple, calvados with honey cinnamon crème glacee	19
cheese plate – a trio of gourmet cheese hand-picked by chefs	
	serves two:: 19
sticky:: deen vale 5 botrytis semillon	bottle:: 25

rendezvous

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