



We pride ourselves on the quality of our food. Everything is prepared on the premises from market fresh ingredients. Our seafood is delivered from Queen Victoria Market and our meat is locally sourced. Our chef Tony Zhao is French-trained and prepares everything with passion and has an acute eye for detail.

We believe in freshness, flavour and presentation.

We hope you enjoy your meal at rendezvous in yea.

# coffee & soft

Get a Coffee Loyalty Card and your coffee comes down to \$3.33 each.  
Buy 5 Coffees – Get 1 Free

Cappuccino	
Café Latte	4.00
Flat White	4.00
Long Black	4.00
Long Macchiato	4.00
Short Black	3.50
Short Macchiato	3.50
Piccolo	4.00
Hot Chocolate in mugs	4.50
<i>Mugs are all</i>	4.50
<i>Extras</i>	add 50c

## syrups

Vanilla Syrup	add 50c
Irish Cream Syrup	add 50c
Hazelnut Syrup	add 50c
Butterscotch Syrup	add 50c

## liqueur Coffees

Mexican Coffee (Kahlúa)	10.00
French Coffee (Cointreau)	10.00
Irish Coffee (Jameson Whiskey)	10.00
Caribbean Coffee (Mount Gay Dark Rum)	10.00
Jamaican Coffee (Malibu)	10.00

## cold soft drinks

- \* Coca-Cola
- \* Diet Coca-Cola
- \* Sprite Lemonade
- \* Cascade Lemon Squash
- \* Mother energy drink
- \* Dry Ginger
- \* Orange Juice
- \* Apple Juice
- \* Pineapple Juice
- \* Lipton iced tea

all \$4.00

## homemade soft drinks

- \* Fresh Lemon/Lime & Bitters \$5.50
- \* Tropical Ale – including pineapple juice, apple juice, dry ginger ale and mixed berry grenadine. \$7.50
- \* San Pellegrino Sparkling Mineral Water  
500ml - \$4.50                      700ml - \$7.50

\*Milkshakes – Chocolate, Strawberry, Banana, Caramel, Blue Heaven vanilla or Lime  
\$5.50

# Breakfast

8:30AM-12:00PM

Homemade fresh berry and yoghurt	\$6.50
Fruit toast with chai seeds and walnut served with butter and organic honey	\$5.50
Grilled bacon and eggs in a toasted turkish roll	\$8.50
Gourmet crunchy granola with sheep milk yoghurt, strawberry and rhubarb compote	\$9.50
Two poached eggs on sourdough toast with grilled bacon and roasted tomatoes	\$13.50
Fresh avocado and Yarra Valley feta on sourdough with honey glazed short cut bacon	\$16.50
Smoked Atlantic salmon with asparagus, fresh avocado, baby heirloom tomatoes, goat cheese dressing and two poached eggs on brioche bread	\$18.50
Rendezvous big breakfast with two poached eggs on sourdough, grilled bacon, roasted tomatoes, mushrooms, Chipolata sausage, baked beans and hash brown	\$18.50
Chef's choice of vegetarian big breakfast	\$18.50

## snack menu

Bowl of thick cut steakhouse crispy chips served with tomato sauce	\$6.50
Toasted multi grain sandwich choose 3 ingredients	starting from \$7.50
<b>&lt;\$1.00 per extra ingredient&gt;</b>	
*ham	*onion
*tomato	*chicken breast
*cheese	*avocado
Homemade Thai style grilled chicken wings with lime yoghurt dipping	\$9.50
Shallow fried Japanese prawn Gyoza with Asian pickle and house made soy dipping	\$9.50
Turkish bread with garlic butter (GF available)	\$7.50
Toasted Turkish bread with house made Dukkah and olive oil dipping	\$9.50

# Lunch

The famous rendezvous home-made **beef burger** with bacon, tomato, tasty cheese and American mustard in a brioche bun. Served with crispy chips and tomato sauce dip. \$17.00

**Chicken mango burger** with bacon, fresh avocado, and mango in a brioche bun served with crispy chips and Aioli sauce dip. \$17.00

Market **fresh flathead fillets** coated in beer batter, served with crispy chips, gourmet house salad, lemon wedge and home made tartare sauce. Fried \$18.00 or ( Grilled \$20.00)

Grilled 250g **porterhouse steak** cooked to your liking, served with crispy chips and house salad, red wine jus. \$23.00

Grilled XO **chicken bagel** with grilled pineapple,cranberry, pine nuts,Asian slaw,served with salad and chips. \$17.00

Honey soy miso marinated **Atlantic salmon fillet** with green mango, bean shoot and Thai herb salad. \$24.00

Thai style cold **Beef salad / Chicken salad** , tossed with bean shoot,Paw Paw,Asian herb,grilled asparagus,heirloom tomatoes . \$19.00

Shredded **Peking Duck salad** with Julienne Carrot, green papaya, bean shoots, roasted pecans, fresh coriander tossed with traditional fresh Thai lime dressing.

\$18.00

<Vegetarian option available—\$15.00>

# kiddie's menu

- \* Flathead Fillets with chips and salad.
- \* Salt n pepper Calamari with Chips and salad
- \* Chicken breast nuggets with chips and salad

**All \$9.50**

# Dinner

## - Small plate to start -

Herb or Garlic Turkish bread.	\$7.50
Grilled Turkish bread with Dukkah and cold pressed olive oil & balsamic dip.	\$9.50
Asian mini platter, combo of mini spring rolls, money bags, samosas and tempura prawn served with sweet-chilli sauce and sticky soy sauce dip.	\$15.50
Homemade Thai style grilled Chicken wings with lime yoghurt dip.	\$9.50
Shallow fried Japanese prawn Gyoza , served with Asian pickle and house made soy dip.	\$9.50
<b>rendezvous seafood tapas</b> for two people, including oysters mornay , half shell scallops with julienned vegetable and garlic butter, crispy soft shell crabs, Japanese tempura prawns and salt n pepper calamari.	\$24.00

## From the grill

<u>Cut</u>	<u>Region</u>	<u>Weight</u>	
Grain fed Fillet Mignon	Yarra Valley (VIC)	280g	\$36.00
Duck Breast	Australian	220g-240g	\$32.00
Lamb Rump	Gippsland (VIC)	250g	\$30.00
BBQ pork Ribs	Victoria	450g	\$34.00
Angus Porterhouse steak	Yarra Valley (VIC)	220g	\$26.00

**All Items served with garden salad and steakhouse thick cut chips or roast potatoes, sauté gourmet vegetable, all paired with red wine Jus.**

## *- Pizza & Gourmet salad-*

**Vegetarian pizza** with bocconcini, roasted capsicum, asparagus, heirloom tomato and artichoke. **\$19.00**

**Rendezvous meat lovers** grilled chicken ,olives, mild salami,shaved leg ham,bacon **\$19.00**

Shredded **Peking duck salad** with Julienne Carrot, green papaya, bean shoots, roasted pecans, fresh coriander tossed with traditional fresh Thai lime dressing. [GF] **\$24.00**

**Grilled prawn cutlet salad** with heirloom tomatoes ,green pawpaw, Thai sweet basil, bean shoot,and fresh avocado [GF] **\$26.00**

## *- Mains -*

**Chicken mango stack** made with free range chicken breast ,with fresh avocado tomato cucumber onion salsa,decorated with roasted macadamia nuts **\$26.00**

**Vietnamese pork belly** coated in a sticky caramelised soy sauce served on an Asian Herb Salad with steamed rice. (GF) **contains nuts.** **\$28.00**

Market fresh **Flathead filets** in beer batter with crispy chips, salad, lemon and homemade tartare. **fried \$28.00 (grilled \$30.00)**

**Chicken Parma** crumbed breast schnitzel cooked in pan,topped with homemade Napoli sauce, and glazed trio cheese, coated with choices of shaved leg ham plus olives or mild salami plus diced pineapple, all paired with crispy chips and house salad **\$23.00**

Marinated **Mediterranean vegetable and ricotta cheese stack** with spiral potato,heirloom tomatoes and balsamic glaze. (V, GF) **\$24.00**

Honey soy miso marinated **Atlantic salmon** with green mango heirloom tomatoes Thai herb salad roasted potato,fresh homemade citrus Aioli **\$28.00**

## *on the side*

- Steakhouse cut chips **\$6.50**
- House salad with feta,olives, sundries tomatoes, etc. **\$6.50**
- Seasonal sauté vegetable of snow peas, fresh beans ,broccolini,etc. **\$8.50**

# Dessert

Best ever <b>sticky date pudding</b> with rich butter scotch sauce, fresh cream and vanilla bean ice-cream.	<b>\$12.50</b>
<b>Banana fritter</b> served with vanilla bean ice-cream and nature maple syrup	<b>\$12.50</b>
<b>key lime tart</b> with vanilla bean ice-cream and fresh whipped cream	<b>\$10.50</b>
<b>Italian lemon meringue boat</b> with lemon curd, fresh berries, lychee sorbet, lemon chips and hazelnuts crumble.	<b>\$12.50</b>
<b>Rhubarb strawberry crumble</b> served with vanilla ice cream.	<b>\$9.50</b>

# Beer / Ciders

Cascade Light	\$6.50
XXXXGold / XXXX Summer larger	\$6.50
Crown Lager	\$7.50
Corona	\$7.50
Peroni	\$7.50
Guinness / Guinness extra stout	\$8.50
Hargreaves Hill Pale Ale	\$8.50
Hargreaves Hill Hefeweizen	\$8.50
Hargreaves Hill Extra Special Bitter (ESB)	\$9.50
pear cider of the week [ask our “grumpy” staff]	\$8.50
apple cider of the week[ask our “friendly” staff]	\$8.50

# Red

## -Shiraz-

Sedona—Yea Valley	glass \$8.50 / bottle \$35.00
High plain —King Valley	\$29.00
Grand Burge —2014—Borossa Valley	\$32.00
Snobs Creek —2010—Lake Eildon	\$35.00
D’Arenberg Footbolt —2011—McLaren Vale	\$38.00
Black jack —2009—Bendigo	\$59.00

## -Cabernet Sauvignon-

High plain —2010—King Valley	glass \$8.50 / bottle \$32.00
Joy Vine —2012—Pyrenees	\$35.00
Katnook Estate —Coonawarra	\$45.00

## -Pinot Noir-

Snobs Creek —2012—Lake Eildon	glass \$8.50 / bottle \$32.00
Windy Peak —2012—Yarra Valley	\$29.00
Ninth Island —2011—Tasmania	\$42.00
Little Bering —2014—Yarra Valley	\$38.00

## -fortified-

Buller Fine Old Muscat	glass \$6.50
Galway Pipe Grand Tawny Port	glass \$7.50



# White

## -Chardonnay-

JP Chenet —France	glass \$ 8.50 /bottle \$29.00
Sticks —Yarra Valley	\$35.00

## -Sauvignon Blanc-

Sedona —Yea Valley	glass \$ 8.50 /bottle \$35.00
JP Chenet —France	\$29.00
Seven Degrees —Marlborough NZ	\$39.00
Catalina Sounds —Marlborough NZ	\$49.00

## -Riesling-

High Plain [still] —King Valley	\$29.00
Grant Burge [sparkling] —Frizzante	\$32.00

## -Sparkling-

Sam Miranda —King Valley	glass \$ 9.50 /bottle \$36.00
Grant Burge —Borossa Valley	\$42.00
Grant Burge Cuveé Brut —South Australia	\$42.00

## -Moscato-

Snow Road —King Valley	glass \$ 7.50 /bottle \$29.00
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