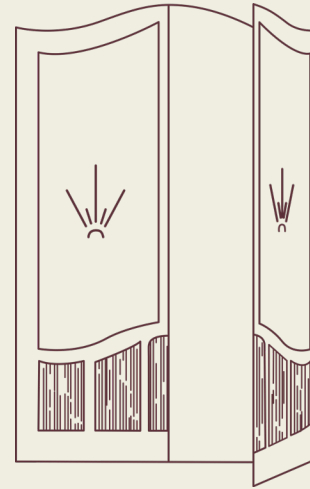




Food Menu

Single Origin Olives And Dips	16	Fish and Chips	33
Red pepper hummus, caramelized onion, flatbread		Port Philip Bay rockling beer battered, housemade tartare sauce, shoestring fries and garden salad	
Native Caesar Salad	18	Wagyu Beef Skirt Steak	36
Native warrigal greens, gem lettuce, pancetta, parmesan		Served with veal jus, shoestring fries and salad	
Add Grilled Smoked Chicken +6		Beef Rib Bolognaise Gnocchi	35
Quinoa Chickpea Salad	22	Slow cooked for 12 hours	
With halloumi and lemon dressing		Cape Grim Tasmanian Beef Burger	31
Add Grilled Smoked Chicken +6		Milk bun, native pepperberry BBQ sauce, cheddar cheese, housemade pickles and chips	
Lemon Pepper Paprika Calamari	17	Add Bacon + 3	
Served with lemon and aioli		Add Egg +2	
Mortadella and Cheese Croquettes	16	Plantbased Burger	27
Served with honey mustard dip		Plantbased patty, vegan aioli, housemade pickles and chips	
Mushroom Arancini	16	Patatas Bravas	14
Served with saffron aioli		Served with saffron aioli	
Crispy Pork Belly Pieces	18	Shoestring Fries	11
With apple cider gastrique		Served with confit garlic aioli	
Italian Parmesan and Garlic Chicken Drumettes	16	Sticky Date Pudding	14
		Served with vanilla ice cream	

Please let your waiter 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.



Ms Ava

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