Kitchen open 5pm - 8:30pm	
Please order food at the counter	and the second s
TO SHARE	6
Yallingup Salt Chips Served with aioli	13
Seasoned Wedges Served with sweet chilli & sour cream	14
Toasted Turkish Bread (V) Served with olive tapenade, whipped feta and dukkha spice	16
Pumpkin & Thyme Arancini Balls (V, VGO, GF) Tangy tomato sauce, vegan truffle mayo, rocket, shaved parmesan cheese	24
Buffalo Chicken Wings (GFO) Served with buttered corn kernels, hot sauce & blue cheese dipping sauce	26
Nachos (GF, V, VGO) Corn chips, tomato, kidney bean & onion salsa, mozzarella, guacamole, sour cream + pulled pork \$6 + jalapeños \$3 + vegan cheese \$4	30
Boston Bay Chilli Mussels (GFO) Cooked in Puttanesca Sauce served with toasted Yallingup Woodfired Bread	32
Grazing Board (Serves 2-3) (GFO) Chicken & duck liver pâté, vintage cheddar, Margaret River Brie, Spanish Chorizo, cornichons, poached pear, caramelised onion relish, hummus, Lavosh & crostini	39
Seasonal Greens Please see our daily specials menu	MP
MAINS	
Fish of the Day Please see our daily specials menu	MP
Pasta of the Day Please see our daily specials menu	MP

CAVES HOUSE

Steak of the Day *Please see our daily specials menu*

Caves Salad (V, VGO) Mixed lettuce, avocado, radish, cucumber, tomato, bell pepper, feta cheese, pepita seeds & house dressing

Caves Wagyu Beef Burger30Crispy bacon, fried onion, cheese, lettuce, tomato, pickle, aioli & American Mustard in a
toasted sesame potato bun. Served with your choice of garden salad or chips30Fish & Chips32Beer battered Sweet Lip Emperor served with garden salad, chips & tartare sauce30

MP

20

V \cdot vegetarian | VG \cdot vegan | VGO \cdot vegan option available GF \cdot gluten free | GFO \cdot gluten free option available

@ @caveshousehotel (f) Caves House Hotel

Mediterranean Chicken Parmigiana Crumbed chicken breast topped with Italian Salami, rich tomato sauce & Mozzarella Cheese served with garden salad & chips	32
Crispy Pork Belly (GF) Sticky soy chilli caramel pork belly served with an Asian Herb Salad, green mango, papaya, cashew nuts and Nahm Jim dressing	32
Nyonya Chicken Salad (GF) Marinated chicken thigh, tumeric rice, carrot, bean shoots, cucumber, fresh herbs served with a lemon lime dressing	32
Hawaiian Prawn Poke Bowl (GF) Brown rice, avocado, mango, radish, Edamame Beans, cucumber, hemp hearts served with toasted sesame dressing	34
Roasted Lamb Rack (GF) Served with roasted sweet potato, Puy Lentils, swiss chard, goats cheese, beetroot, pomegranate and salsa verde	39
Braised Beef Short Ribs (GF) Served with parmesan polenta mash, confit cherry tomatoes, chimichurri jus	39
KIDS	
Hand Crumbed Flathead Served with chips & tomato sauce or garden salad	17

Served with chips & tomato sauce or garden salad	
Cheeseburger	17
Beef patty, cheese & tomato sauce in a burger bun served with chips or garden salad	
Chicken Tenderloin	17
Served with chips & tomato sauce or garden salad	
Spaghetti Bolognese	17
Homemade Bolognese Sauce, thin spaghetti, parmesan cheese	

DESSERT

Cakes & Slices Please see our daily selection in the Yallingup Room	MP	Duo of Simmos Peanut Butter 'n' Choc & Classic Cookies 'n' Cream ice cream's served with a chocolate cigar &	15
Kids Vanilla ice cream cup	6	glazed cherries	
Served with 100's & 1000's		Baileys & Mango Panna Cotta	16
Simmos Vegan Ice Cream Guilt-free chocolate flavour & fresh strawberries	13	Served with berry compote & pistachio praline	

TEAS & COFFEES

6

Short macchiato

Long macchiato

Mocha

Tea English Breakfast Early Crey	Chai Green	Chamomile Peppermint	6	Coffee Espresso Piccolo Cappuccino	Flat white Latte Long black
Hot chocola	lot chocolate 6		6	Milk alte	rnatives

Hot chocolate

Served with marshmallows

(\mathbb{R}) ALL PIZZAS ARE SERVED SEPERATELY FROM OUR MAIN MENU (\mathbb{R})

Please note, our kitchen is not a gluten, nut, dairy or animal product free environment, therefore we cannot guarantee that any meal will be 100% allergen free.



Soy | Almond | Coconut | Oat