

CAVES HOUSE LUNCH MENU

Kitchen open 12pm - 3pm
Please order food at the counter



TO SHARE

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)

Toasted corn chips, tomato, kidney bean & onion salsa, Mozzarella Cheese, guacamole, sour cream

30

+ pulled pork \$6

+ jalapeños \$3

+ vegan cheese \$4

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

Caves Salad (V, VGO)

Mixed lettuce, avocado, radish, cucumber, tomato, bell pepper, feta cheese, pepita seeds & house dressing

20

Caves Wagyu Beef Burger

Crispy bacon, fried onion, cheese, lettuce, tomato, pickle, aioli & American Mustard in a toasted sesame potato bun. Served with your choice of garden salad or chips

30

Fish & Chips

Beer Battered Sweet Lip Emperor served with garden salad, chips & tartare sauce

32

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



@caveshousehotel



Caves House Hotel

Mediterranean Chicken Parmigiana	32
<i>Crumbed chicken breast topped with Italian Salami, rich tomato sauce & Mozzarella Cheese served with garden salad & chips</i>	
Crispy Pork Belly (GF)	32
<i>Sticky soy chilli caramel pork belly served with an Asian Herb Salad, green mango, papaya, cashew nuts and Nahm Jim dressing</i>	
Grilled Steak Sanga	32
<i>Caramelised tomato onion relish, American Cheese, rocket, mustard mayo on toasted panini served with your choice of chips or garden salad</i>	
Hawaiian Prawn Poke Bowl (GF)	34
<i>Brown rice, avocado, mango, radish, Edamame Beans, cucumber, hemp hearts served with toasted sesame dressing</i>	

KIDS

Hand Crumbed Flathead	17
<i>Served with chips & tomato sauce or garden salad</i>	
Cheeseburger	17
<i>Beef patty, cheese & tomato sauce in a burger bun served with chips or garden salad</i>	
Chicken Tenderloin	17
<i>Served with chips & tomato sauce or garden salad</i>	
Spaghetti Bolognese	17
<i>Homemade Beef Bolognese sauce, thin spaghetti, Parmesan Cheese</i>	

DESSERT

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

TEAS & COFFEES

Tea	6	Coffee	6
English Breakfast	Chai	Espresso	Long black
Early Grey	Green	Piccolo	Short macchiato
Chamomile		Cappuccino	Long macchiato
Peppermint		Flat white	Mocha
		Latte	
Hot chocolate	6	Milk alternatives	
<i>Served with marshmallows</i>		Soy Almond Coconut Oat	



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.