

WINE LIST

SPARKLING

	G	B
Caves House Sparkling The Riddle Brut Reserve	11	43
Yarra Burn Brut Premium Cuvee	12	53
Yarra Burn Prosecco NV	12	58
Grant Burge Prosecco Rosé		59
Yarra Burn Vintage 2021		62
Howard Park Grand Jeté 2019		96

SEMILLON & SAUVIGNON

Caves House Sauvignon Blanc Semillon 2024 YALLINGUP	11	49
Brookland Valley Discovery Sauvignon Blanc Semillon 2024 WILYABRUP	12	54
Amberley Sauvignon Blanc 2024 MARGARET RIVER		55
Windance Sauvignon Blanc Semillon 2025 YALLINGUP		56
Cape Naturaliste Sauvignon Blanc 2024 YALLINGUP	12	58
Voyager Estate Semillon Sauvignon Blanc 2024 WILYABRUP		63
Pierro Semillon Sauvignon Blanc LTC 2024 WILYABRUP		84

CHARDONNAY

Houghton Reserve Chardonnay 2023 MARGARET RIVER		50
Howard Park Chardonnay 2024 WILYABRUP	12	58
Forester Estate Chardonnay 2025 YALLINGUP	14	67
Domaine Naturaliste Floris Chardonnay 2023 MARGARET RIVER		79
Brookland Valley Estate Chardonnay 2022 MARGARET RIVER		98

VARIETALS

Amberley Kiss & Tell Moscato MARGARET RIVER		50
Leeuwin Estate Riesling 2025 MARGARET RIVER	12	58
Swings & Roundabouts Chenin Blanc 2024 MARGARET RIVER		61
Snake & Herring Pinot Gris 2024 MARGARET RIVER	13	63
Marq Verdelho 2023 MARGARET RIVER		65

ROSÉ

Lenton Brae Rosé 2024 WILYABRUP	12	54
Leeuwin Estate Rosé 2024 MARGARET RIVER		58
Flametree Rosé 2023 WILYABRUP		60
Forester Estate Rosé 2024 YALLINGUP	14	66

CABERNET

	G	B
Caves House Cabernet Merlot 2021 YALLINGUP	11	49
Amberley Secret Lane Cabernet Merlot 2024 MARGARET RIVER	12	55
Domaine Naturaliste Discovery Cabernet Sauvignon 2021 MARGARET RIVER	13	63
Brookland Valley Discovery Cabernet Sauvignon 2022 MARGARET RIVER		66
Fermoy Cabernet Merlot 2021 WILYABRUP		68
Vasse Felix Filius Cabernet Sauvignon 2023 MARGARET RIVER		69
Swings & Roundabouts Cabernet Sauvignon 2022 MARGARET RIVER		74
House of Cards Cabernet Sauvignon 2022 MARGARET RIVER		76
Xanadu Cabernet Sauvignon 2022 MARGARET RIVER		93
Moss Wood Amy's Cabernet Sauvignon 2023 WILYABRUP		99

PINOT NOIR

Snake & Herring Pinot Noir 2024 GREAT SOUTHERN	13	63
Smithbrook Pinot Noir 2022 PEMBERTON		71

SHIRAZ

Houghton Reserve Shiraz 2021 MARGARET RIVER		53
Windance Shiraz 2023 YALLINGUP	12	58
Domaine Naturaliste Syrah 2023 WILYABRUP	14	62
Aravina Estate Shiraz 2024 MARGARET RIVER		65

VARIETALS

Brookland Valley Estate Tempranillo 2022 WILYABRUP		58
Altair Estate Sangiovese (TRY CHILLED) 2023 MARGARET RIVER		60
Marq Malbec 2023 MARGARET RIVER		69
Montague Estate Grenache Shiraz Mataro 2023 MARGARET RIVER		75

FORTIFIED

	G	
Settlers Ridge Tawny COWARAMUP	18	
Gralyn Estate Vintage WILYABRUP	19	
Gralyn Estate Chocolate Ruby WILYABRUP	19	



MENU

SMALLS

CHEESY GARLIC BREAD (V) • 16
Turkish bread, parmesan, mozzarella,
confit garlic, Italian herbs

BLOODY MARY PICKLE PLATE (V) (GF) • 18
fresh tomatoes, celery, olive crumb,
Worcestershire emulsion, cornichons
+ house made focaccia 8

TANDOORI CORN COBS (V) (GF) • 20
Indian spiced corn (2), raita, pickled shallot,
puffed rice, coriander

CHICKEN YAKATORI (GF) • 22
marinated chicken thigh, tare glaze,
shredded cabbage, soy sesame dressing

PRAWN SKEWERS (GF) • 22
peeled prawn skewers, aioli,
burnt lemon with sauce
see specials overleaf for today's sauce

GRAZING BOARD FOR 2 (GFO) • 48
3 cheeses, lavosh, pickles, quince, olives,
maple cashews, prosciutto, pear, seasonal dip,
house made focaccia

PLATES

200G EYE-FILLET STEAK (GF) • 52
hasselback potato, seasonal greens,
szechuan pepper sauce
+ creamy garlic prawns 9

BARRAMUNDI (GF) • 42
Thai green sauce, broccolini, snow peas, carrot, fried
shallots, coconut rice

"PHILLY CHEESE" STEAK SANGA • 34
black angus steak, Turkish roll,
cheese sauce, capsicum, onion, mushroom,
Kewpie mayo, chips

PAELLA (GF) • 34
prawns, chorizo, capsicum, sofrito, peas, saffron, arborio
rice, lemon

CAULIFLOWER 65 (V) (GF) • 30
charred cauliflower, 65 curry sauce, yoghurt,
cucumber, mint, jasmine rice

FISH & CHIPS • 26
beer battered snapper, chips, fresh mint & pea salsa,
tartare sauce, lemon
+ salad 8
gem lettuce, cucumber, dill,
lemon myrtle dressing

CHICKEN BURGER • 30

southern fried chicken, maple bourbon sauce,
Kewpie mayo, American cheese, pickles,
iceberg lettuce, chips

CHICKEN PARMI • 32

crumbed chicken breast, mozzarella,
Napoletana sauce, pub salad, chips

TUNA POKE BOWL (VO) (GF) • 32
seared tuna, wakame, pickled ginger, cucumber,
avocado, rice, sesame dressing
switch to tofu (VEO)

SHARES

BOWL OF CHIPS (V) • 14
chips with umami salt, aioli

SEASONED WEDGES (V) • 18
sour cream + sweet chilli

JAMAICAN JERK WINGS (GF) • 26
spicy jerk sauce, burnt pineapple relish

CARNITA TACOS (3) • 28
pulled spiced pork, sweet slaw, charred corn,
soft white tortilla, guacamole
switch to pulled mushroom (VO)

NACHOS (V) (GF) • 32
corn chips, cheese, salsa, pico de gallo,
guacamole, sour cream
+ pulled pork 9 + jalapeños 4

BURRATA (V) (GFO) • 28
buffalo milk burrata cheese, zucchini, mint,
orange, pepitas, vincotto dressing,
house made focaccia

SIDES

HASSELBACK POTATOES (GF) • 18
truffle dijonnaise, crème fraîche, chives

CUCUMBER IZAKAYA (VE) (GF) • 18
marinated & pickled cucumber, sesame, chilli

ASPARAGUS (VEO) (GF) • 18
roast pinenuts, cashew cream, basil, pecorino
+ house made focaccia 8

CHARRED BABY GEM LETTUCE (VE) (GF) • 16
confit garlic, furikake, vegan mayo

See next page for our Daily Specials,
Pizza, Dessert & Kids Menu.

Please note that whilst we do provide Gluten Free (GF), Vegetarian (V) and Vegan (VEO) options, our kitchen is not a Gluten Free or Animal Product Free environment. Please notify staff of dietary allergens whilst placing your order, which we shall cater to the best of our abilities. Our kitchen frequently handles allergens such as nuts, shellfish, sesame seeds, wheat, flour, eggs, fungi and dairy products. Therefore, we cannot guarantee that any product or meal is 100% allergen-free.

LUNCH 12PM TO 3PM



DINNER 5PM TO 8.30PM

MENU

SCAN FOR
**DAILY SPECIALS
& PIZZAS**



KIDS MENU

FRIED RICE (GF) • 16

white rice, egg, sweet corn, peas, bacon,
soy, spring onion

VEGGIE BOLOGNESE (V) • 16

hidden veggie tomato sauce, spaghetti, parmesan

MINI MARGHERITA PIZZA (V) • 16

napoletana sauce, mozzarella

CHEESEBURGER • 16

beef patty, brioche bun, cheese, tomato sauce, chips

FRUIT PLATTER (VE) (GF) • 14

assorted cut fruit

KIDS ICE CREAM • 5

served with sprinkles

DESSERTS

CHOCOLATE OLIVE CAKE • 14

with cremeux, cherries, macadamia

APPLE CRUMBLE (GF) (VEO) • 14

with peach compote, vanilla ice cream

COFFEE & TEA

CAKES, SLICES & TARTS

in the Yallingup Room display fridge

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