

WINE LIST

SPARKLING

	G	B
Caves House Sparkling The Riddle Brut Reserve	11	43
Yarra Burn Brut Premium Cuvee	12	50
Tatachilla Prosecco	11	52
Yarra Burn Prosecco NV		56
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	55
Cape Naturaliste Sauvignon Blanc 2024 YALLINGUP	12	57
Windance Sauvignon Blanc Semillon 2025 YALLINGUP		58
Amberley Sauvignon Blanc 2024 MARGARET RIVER		59
Voyager Estate Semillon Sauvignon Blanc 2024 WILYABRUP		65
Pierro Semillon Sauvignon Blanc LTC 2024 WILYABRUP		84

CHARDONNAY

Howard Park Chardonnay 2024 WILYABRUP	12	58
Forester Estate Chardonnay 2025 YALLINGUP	14	68
Vasse Felix Filius Chardonnay 2025 MARGARET RIVER		73
Domaine Naturaliste Floris Chardonnay 2023 MARGARET RIVER		79
Brookland Valley Estate Chardonnay 2022 MARGARET RIVER		99

VARIETALS

Amberley Kiss & Tell Moscato MARGARET RIVER		49
Swings & Roundabouts Chenin Blanc 2024 MARGARET RIVER		51
Leeuwin Estate Riesling 2025 MARGARET RIVER	12	59
Otro Vino Pinot Grigio 2024 MARGARET RIVER	13	63
Marq Verdelho 2023 MARGARET RIVER		64

ROSÉ

Lenton Brae Rosé 2024 WILYABRUP	12	51
Leeuwin Estate Rosé 2024 MARGARET RIVER		56
Flametree Rosé 2023 WILYABRUP		61
Forester Estate Rosé 2024 YALLINGUP	14	67

CABERNET

	G	B
Caves House Cabernet Merlot 2021 YALLINGUP	11	49
Amberley Secret Lane Cabernet Merlot 2024 MARGARET RIVER	12	54
Domaine Naturaliste Discovery Cabernet Sauvignon 2021 MARGARET RIVER	13	63
Brookland Valley Discovery Cabernet Sauvignon 2022 MARGARET RIVER		66
Fermoy Cabernet Merlot 2021 WILYABRUP		69
Vasse Felix Filius Cabernet Sauvignon 2023 MARGARET RIVER		70
Swings & Roundabouts Cabernet Sauvignon 2022 MARGARET RIVER		74
House of Cards Cabernet Sauvignon 2022 MARGARET RIVER		78
Xanadu Cabernet Sauvignon 2022 MARGARET RIVER		93
Moss Wood Amy's Cabernet Sauvignon 2023 WILYABRUP		99

PINOT NOIR

Happs Pinot Noir 2023 MARGARET RIVER	12	51
Smithbrook Pinot Noir 2022 PEMBERTON		75

SHIRAZ

Windance Shiraz 2023 YALLINGUP	12	56
Domaine Naturaliste Syrah 2023 WILYABRUP	14	64
Aravina Estate Shiraz 2024 MARGARET RIVER		67

VARIETALS

Brookland Valley Estate Tempranillo 2022 WILYABRUP		58
Altair Estate Sangiovese (TRY CHILLED) 2023 MARGARET RIVER		62
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

GREEK PLATE (V) (GF) • 18

fresh tomatoes, cucumber, olive crumbs, whipped feta, pickled shallots
+ house made focaccia 8

MEXICAN CORN COBS (V) (GF) • 18

chipotle mayo, lime, cheese, tajin spice

SCALLOP CARPACCIO (GF) • 24

pressed scallop meat, pomegranate, pistachio

KUSHIYAKI SHIITAKE (V) (GF) • 22

shiitake, king oyster + enoki mushroom skewers, tare glaze, whipped tofu

PRAWN SKEWERS (GF) • 20

peeled prawn skewers, aioli
see specials for today's prawn sauce

MAINS

200G EYE-FILLET STEAK (GF) • 52

hasselback potatoes, seasonal greens, stout jus, miso mustard
+ creamy garlic prawns 9

LAMB CUTLETS (GF) • 54

chat potatoes, green beans, olives, basil, peas, mint, pine nuts, spinach

BARRAMUNDI (GF) • 42

zucchini noodles, pickled fennel, asparagus, capers, tarragon hollandaise

NASI GORENG (GF) • 28

marinated chicken, rice, sambal, spring onion, tomato, cucumber, fried egg, prawn crackers

FISH & CHIPS • 28

beer battered snapper, chips, tartare sauce, fresh mint & pea salsa, lemon
+ gem lettuce salad 6
cucumber, dill, lemon myrtle dressing

REUBEN STEAK SANGA • 34

sliced brisket, sauerkraut, Turkish roll, Swiss cheese, Russian dressing, miso mustard, pickles, chips

CHICKEN BURGER • 30

southern fried chicken, Jamaican jerk sauce, Kewpie mayo, American cheese, pickles, iceberg lettuce, charred pineapple ring, chips

CHICKEN PARMI • 32

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

TUNA POKE BOWL (GF) • 32

seared tuna, wakame, pickled ginger, edamame, cucumber, avocado, sesame dressing, rice
switch to tofu (VEO)

ANCIENT GRAIN SALAD (V) (GF) • 30

quinoa, buckwheat, cauliflower, chickpeas, kale, toasted almond, tahini, pomegranate
add grilled haloumi 10

SHARES

BOWL OF CHIPS (V) • 15

chips with umami salt, aioli

SEASONED WEDGES (V) • 18

sour cream + sweet chilli

PERI PERI WINGS • 24

peri peri sauce, candied jalapeño, burnt lemon

FISH TACOS (3) • 28

marinated cold Albany sardines, mango salsa, avocado crema, soft white tortilla, pickled chilli, shredded cabbage
switch to marinated enoki mushroom (VO)

CAVE'S NACHOS (V) (GF) • 32

corn chips, cheese, salsa, pico de gallo, guacamole, sour cream
+ pulled pork 9 + jalapeños 4

STRACCIATELLA (VO) (GFO) • 22

stracciatella cheese, compressed rockmelon, prosciutto crumbs, balsamic, red shiso, focaccia

GRAZING BOARD FOR 2 (GFO) • 45

3 cheese, lavosh, pickles, quince, olives, prosciutto, pear, maple cashews, seasonal dip, house made focaccia

SIDES

HOUSE MADE FOCACCIA • 12

olive oil, balsamic

POTATO SALAD (VO) • 18

chat potatoes, mortadella, pickles, dijonnaise, chives, bacon

ASPARAGUS (VEO) (GF) • 16

pistachio, vegan mayo, nutritional yeast, pesto

CHARRED BRUSSELS SPROUTS (VEO) • 16

caesar dressing, pecorino, bacon, pangrattato

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

CHEESEBURGER • 16

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

SUSHI ROLL (GF) (VE) • 16

hand-rolled cucumber + avocado sushi, soy sauce

CARBONARA (VO) • 16

creamy cheese sauce, pasta, bacon

MINI MARGHERITA • 16

Napoletana sauce, mozzarella

KID'S ICECREAM • 5

served with sprinkles

DESSERTS

TIRAMISU DONUT • 14

espresso poached donut, hazelnut mascarpone,
chocolate crumbs, coffee cream sauce

COCONUT PANNA COTTA (GF) (DF) • 14

berry compote, roasted coconut shavings

COFFEE & TEA

CAKES, SLICES & TARTS

in the Yallingup Room display fridge

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