

WINE LIST

SPARKLING

	G	B
Caves House Sparkling The Riddle Brut Reserve	11	44
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 2020		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 2025 MARGARET RIVER		59
Voyager Estate Semillon Sauvignon Blanc 2024 WILYABRUP		65
Pierro Semillon Sauvignon Blanc LTC 2025 WILYABRUP		84

CHARDONNAY

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

VARIETALS

Amberley Kiss & Tell Moscato MARGARET RIVER		50
Swings & Roundabouts Chenin Blanc 2024 MARGARET RIVER		51
Leeuwin Estate Riesling 2025 MARGARET RIVER	12	59
Otro Vino Pinot Grigio 2025 MARGARET RIVER	13	63
Marq Verdelho 2023 MARGARET RIVER		64

ROSÉ

Lenton Brae Rosé 2025 WILYABRUP	12	51
Leeuwin Estate Rosé 2025 MARGARET RIVER		56
Flametree Rosé 2024 WILYABRUP		61
Forester Estate Rosé 2025 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 2022 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 2024 WILYABRUP		99

PINOT NOIR

Happs Pinot Noir 2023 MARGARET RIVER	12	51
Smithbrook Pinot Noir 2023 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	B
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

CELERIAC (V) (GF) • 18

Manchego cheese, pear, aged honey, hazelnut + house made focaccia 8

AGEDASHI TOFU (V) (GF) • 18

dashi broth, fried leek, nori crisp, furikake

BLACKBERRY TUNA (i) (GF) • 24

cured tuna, blackberry, almond emulsion, cumin poppadom

SALT & SZECHUAN PEPPER • 22

CALAMARI (i)

crispy fried serve with yuzu aioli

CHEF'S SOUP (V) (GF) • 16

served with a warm bread (GFO)
see specials for today's soup

HOUSE MADE FOCACCIA (V) • 16

ricotta, olive oil

SHARES

BOWL OF CHIPS (V) • 16

chips with umami salt, tandoori mayo

SEASONED WEDGES (V) • 18

sour cream + sweet chilli

SPICY SOUTHERN FRIED CHICKEN • 25

crispy wing pieces, bacon ranch sauce, pickles

CHEESEBURGER SPRING ROLLS (4) • 22

big miso burger sauce

PORK BELLY SKEWERS (GF) • 22

maple bourbon glaze, pickled papaya

CAVES' NACHOS (V) (GF) • 32

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

GRAZING BOARD FOR 2 (GFO) • 45

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

SIDES

MISO CABBAGE (V) • 16

charred red cabbage, miso glaze, sesame cream, enoki mushroom, puffed rice

CHARRED CAULILINI (GF) (V) • 16

Romesco, basil, toasted almonds, gremolata

MAINS

200G EYE-FILLET STEAK (GFO) • 54

fondant potato, miso cabbage, black garlic crème, King oyster mushroom, porcini jus + garlic cream prawns (i) 9

LAMB CUTLETS (GF) • 56

creamy Colcannon mash, baby carrots, mint jus

CRISP TASSIE SALMON (a) (GF) • 42

potato rosti, charred caulilini, fennel + leek soubise, burnt lemon

FISH & CHIPS (i) • 28

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

CAVES' CHICKEN PARMI • 32

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

SMASHED BEEF BURGER • 32

double smashed beef patties, maple bacon, pickles, white onion, American cheese, big miso burger sauce, milk bun + chips

FISH BURGER (i) • 32

crumbed snapper fillet, milk bun, nori tartare, American cheese, pickled daikon, iceberg lettuce + chips

SUN-DRIED TOMATO RISOTTO (V) (GF) • 32

whipped ricotta, parmesan tuile, basil crisp

RATATOUILLE GNOCCHI (V) (GF) • 30

pan fried gnocchi, peperonata sauce, pecorino, eggplant

ROAST BEETROOT SALAD (V) (VEO) (GF) • 30

radicchio, mandarin + mint dressing, chèvre cheese, candied hazelnuts + grilled halloumi 8

See back 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.

VEGETARIAN (V), VEGAN (VG), VEGAN OPTION AVAILABLE (VEO), GLUTEN FREE (GF), GLUTEN FREE OPTION AVAILABLE (GFO)

SEAFOOD LABELLING: FROM AUSTRALIA (a), IS IMPORTED (i), HAS MIXED ORIGINS – AUSTRALIAN & IMPORTED (m)

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

BEEF TACOS (2) • 16

build your own seasoned beef, tomato, cucumber,
mozzarella cheese

PASTA (VO) • 16

creamy cheese sauce, bacon

MINI MARGHERITA (V) • 16

Napoletana sauce, mozzarella cheese

KID'S ICECREAM • 5

served with sprinkles

DESSERTS

CHURROS • 16

chocolate ganache, dulce de leche

HONEYCOMB • 16

lemon cream, banana cake, waffle crumbs

COFFEE & TEA

CAKES, SLICES & TARTS

in the Yallingup Room display fridge

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