

MARGARET RIVER  
— WA —

# CAVES ROAD

COLLECTIVE

## SHARE PLATES

24 (DF)	<b>CHARCUTERIE BOARD</b> jamon serrano, chorizo seco, longaniza oscuro, pickles, chutney, bread
16 (DF)	<b>FARMHOUSE TERRINE</b> champagne vinegar peach, bread
22 (VG, GFA)	<b>FOIR DE BURRATA</b> avocado cream, zucchini, preserved lemon, pangratatto
20 (VA)	<b>BEETROOT</b> beetroot leaves, goats cheese, risoni,
20 (V,GF,DF)	<b>ROAST CELERIAC</b> charred cabbage, kale, truffle dressing
19 (GF)	<b>CURED SALMON</b> cucumber, horseradish cream, beetroot relish, dill oil
19 (GF,DF)	<b>TASMANIAN PEPPER BERRY FRIED SQUID</b>
18 (DF)	<b>FREMANTLE OCTOPUS</b> charred eggplant hummus, bread
24 (GF)	<b>SEARED SCALLOPS</b> yuzu kosho, potato cream, daikon, shiso
22 (DF)	<b>LAGER TEMPURA PRAWNS</b> kohlrabi, togorashi, miso, ponzu
26 (DF)	<b>CRAB WONTON DUMPLING</b> blood orange fennel salad, sesame dressing, broth
28 (GF)	<b>SPICE CRUSTED PORK LOIN</b> pineapple caramel, braised fennel, apple
30 (GF,DF)	<b>CHARGRILLED LAMB FILLET</b> pumpkin, black garlic, salt bush, charcoal

## SIDES

<b>YALLINGUP WOODFIRED BREAD</b>	(VA) 10
whipped butter	
<b>ROSEMARY SALT FRIES</b>	(DF) 9
confit garlic aioli	
<b>OLIO BELLO MIXED OLIVES</b>	(V,GF,DF) 6
<b>ASPARAGUS, PEAR &amp; ROCKET SALAD</b>	(VA,GF) 14
parmesan, poppy seed dressing	
<b>HEIRLOOM TOMATO</b>	(V,DF) 14
basil gazpacho, olive crumb	

## DESSERTS

<b>YALLINGUP CHEESE CO BRIE</b>	(GFA) 14
quince, nuts, fruit, lavosh	
<b>CHAMOMILE STRAWBERRY</b>	(VG,GF) 14
crème pat, native river mint parfait, almond crumb	
<b>CHOCOLATE S'MORE</b>	(VG) 14
burnt meringue, puff, chocolate	
<b>KIDS</b>	
<b>CHICKEN NUGGETS, FRIES</b>	(DF) 14
<b>PULLED PORK BBQ BUN, FRIES</b>	14
<b>CHEESE TOMATO PASTA</b>	10
<b>SIMMOS KIDS ICE CREAM</b>	(GF) 7
Vanilla, chocolate, strawberries & cream	

(VG) VEGETARIAN (V) VEGAN (VA) VEGAN AVAILABLE (GF) GLUTEN FREE (DF) DAIRY FREE

\*10% PUBLIC HOLIDAY SURCHARGE

FOOD



MARGARET RIVER  
— WA —  
**CAVES ROAD**  
COLLECTIVE

**DUNE** |   
DISTILLING

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## GROUND TO CLOUD WINE

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8	30	SEMILLON SAUVIGNON BLANC
10	35	CHARDONNAY
8	30	ROSÉ
10	35	CABERNET SAUVIGNON MERLOT
10	35	SYRAH GRENACHE

## SINGLE VINYARD WINE

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12	50	SOUTHERN CHARDONNAY
12	50	CALGARDUP CABERNET SAUVIGNON

## CHAMPAGNE & SPARKLING

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9.5	38	AZAHARA SPARKLING
	90	MOËT & CHANDON
	90	VEUVE CLICQUOT

## COCKTAILS

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12		DUNE DISTILLING GIN & TONIC
12		CRAFTED COCKTAILS

For our current crafted cocktails  
please ask one of our team.

## SOFT DRINK

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COKE	4.5
COKE ZERO	4.5
SPRITE	4.5
FANTA	4.5
LIFT	4.5
CASCADE LEMON LIME BITTERS	4.5
CASCADE GINGER BEER	4.5
ORANGE JUICE	4
APPLE JUICE	4
MOUNT FRANKLIN MINERAL WATER	4
MOUNT FRANKLIN SPARKLING WATER	4

## TEA & COFFEE

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FLAT WHITE, LATTE, CAPPUCINO	4
LONG BLACK	4
LONG MAC, SHORT MAC	4
RISTRETTO, ESPRESSO	4
MOCHA	4.5
HOT CHOCOLATE	4.5
BABYCHINO	2
TEA	4
Earl Grey	
English Breakfast	
Spring Green	
Peppermint	
Chamomile	

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# DRINKS

**BEER TASTING PADDLE**

Includes Lager, Fresh Ale, Pale Ale, IPA

**15**

**SEASONAL BREW**

For our current seasonal brew, please ask one of our team.

**LAGER 4.8%**

**6 11**

**Clean · Crisp · Dry**

**IBU: 18**

**Hops: Spalt (Germany)**

German double-decoction mash technique may sound like a thrash-metal band. But it's how we evoke the soft florals of sticky rice that give this lager its character. Light hopping brings a clean, crisp finish, and fragrant citrus notes you'll love.

It's our German take on a traditional Japanese style that's proudly 100% Black

**FRESH ALE 4.5%**

**5.5 10**

**Refreshing · Lip Smacking · Thirst Crushing**

**IBU: 16**

**Hops: Mosaic, Calypso (US), Melba (Australia)**

Take our word for it: Fresh Ale is the most damn refreshing beer you'll find on land or sea.

Grapefruit-pith character bursts out of the can, with soft melon in tow. This summery ensemble of Mosaic, Calypso and Melba hops offers perfectly balanced bitterness that will have you clawing for another sip... and another.

**PALE ALE 5.5%**

**6.5 12**

**Hoppy · Fruity · Piney**

**IBU: 47**

**Hops: Simcoe**

What's not to love about our Pale Ale? Its fluffy white head, hazy golden body, and expressive aromatic notes have been known to bring tears of pure joy to a grown man's eye.

Juicy pineapple and passionfruit aromas nuzzle an assertive bitterness. All up, a beer you'd proudly take home to meet your folks.

**IPA 6.4%**

**7 13**

**Bigger & Bitter · Tropical · Uninhibited**

**IBU: 53**

**Hops: El Dorado**

Our juicy IPA serves up tropical tides of mango passionfruit and papaya. It's all down to a combo of big, juicy hops that are whirl-pooled, then dry hopped to hit you with a massive tropical fruit bomb.

Go on, chuck a Gilligan and get marooned with this little beauty.

**SAISON 4.8%**

**6.5 12**

**Wildly Different**

**IBU: 22**

**Hops: Denali (US)**

This is the Saison for all seasons. A dry farmhouse ale which strikes the right balance of unexpected flavour and easy drinking refreshment.

Mandarin peel is added late in the boil to release delicate citrus oils. Phenolics of white pepper with esters of vanilla from a French yeast strain. Take this beauty over to the porch with a slab of cheese and pickles.

**BAO BAO MILK STOUT 4.5%**

**6 11**

**Smooth and Velvety**

**IBU: 22**

**Hops: East Kent Goldings**

Thought you knew stout? Meet our lil' Bao Bao. And rest assured: nobody will ever put this well-rounded baby in the corner.

The secret is the lactose we use to smooth away the bitter edges you may find in other stouts. Get ready for a generously malty, silkily smooth taste experience. Enjoy ice cold or leave to warm up a while, and let those sweeter chocolate notes rise up. You'll find it's a stout that'll take the edge off the biggest dummy spit.

**HONEST ALE 4.5%**

**6 11**

**Born in the West**

**IBU: 18**

**Hops: Denali (AUS), Simcoe, Chinook (US)**

A crisp and refreshing ale made from Australian malts and lightly hopped to add a subtle note.

Every brew has fresh Yallingup seawater added to leave the palate wanting more

**APPLE CIDER 5.0%**

**6.5 12**

**Pressed to the Core**

**Style: Medium Dry**

**Apples: Fresh Manjimup Apples**

A cider made with 100% West Australian Apples? You betcha! Fresh, seasonal Manjimup apples offer crunch acidity and well balanced sweetness. And we used the best champagne yeast to add complexity and delicate beading.

There's plenty of love poured into our cider. So you best treat her good.

Please see our team in the Tasting Room for takeaways, seasonal releases and special offers

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— WA —

# CAVES ROAD

COLLECTIVE

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## BAR MENU

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<b>CHARCUTERIE BOARD</b> jamon serrano, chorizo seco, longaniza oscuro, pickles, chutney, bread	(DF)	24
<b>FARMHOUSE TERRINE</b> champagne vinegar peach, bread	(DF)	16
<b>TASMANIAN PEPPER BERRY FRIED SQUID</b>	(GF,DF)	19
<b>FREMANTLE OCTOPUS</b> charred eggplant hummus, bread	(DF)	18
<b>YALLINGUP WOODFIRED BREAD</b> whipped butter	(VA)	10
<b>ROSEMARY SALT FRIES</b> confit garlic aioli	(DF)	9
<b>OLIO BELLO MIXED OLIVES</b>	(V,GF,DF)	6
<b>ASPARAGUS, PEAR &amp; ROCKET SALAD</b> parmesan, poppy seed dressing	(VA,GF)	14
<b>YALLINGUP CHEESE CO BRIE</b> quince, nuts, fruit, lavosh	(GFA)	14
<b>CHICKEN NUGGETS, FRIES</b>	(DF)	14

(VG) VEGETARIAN (V) VEGAN (VA) VEGAN AVAILABLE (GF) GLUTEN FREE (DF) DAIRY FREE

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## TOUR MENU

### KIDS

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### MENU

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(DF)	<b>CHICKEN NUGGETS, FRIES</b>	<b>ROAST CELERIAC</b> charred cabbage, kale, truffle dressing	(V,GF,DF)
	<b>PULLED PORK BBQ BUN, FRIES</b>	<b>BEETROOT</b> beetroot leaves, chevre, risoni	(VA)
	<b>CHEESE TOMATO PASTA</b>	<b>CHARGRILLED LAMB FILLET</b> pumpkin, black garlic, salt bush, charcoal	(GF,DF)
		<b>CRAB WONTON DUMPLING</b> blood orange fennel salad, sesame dressing, broth	(DF)
		<b>SPICE CRUSTED PORK LOIN</b> pineapple caramel, braised fennel, apple	(GF)

(VG) VEGETARIAN (V) VEGAN (VA) VEGAN AVAILABLE (GF) GLUTEN FREE (DF) DAIRY FREE

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## FOOD



# TOUR DRINKS

## GROUND TO CLOUD WINE

## BEER

6	SEMILLON SAUVIGNON BLANC
8	CHARDONNAY
6	ROSÉ
8	CABERNET SAUVIGNON MERLOT
8	SYRAH GRENACHE

LAGER	4.8%	5	10
FRESH ALE	4.5%	5	10
PALE ALE	5.5%	5	10
IPA	6.4%	5	10
SAISON	4.8%	5	10
BAO BAO MILK STOUT	4.5%	5	10
HONEST ALE	4.5%	5	10
APPLE CIDER	5.0%	5	10

## SINGLE VINYARD WINE

### SEASONAL

10	SOUTHERN CHARDONNAY
10	CALGARDUP CABERNET SAUVIGNON

For our current seasonal brew please ask one of our team

### BEER TASTING PADDLE

15

Lager, Fresh Ale, Pale Ale, IPA

## CHAMPAGNE & SPARKLING

8	AZAHARA SPARKLING
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## NON-ALCOHOLIC

A selection of soft drinks and juices also available

## COCKTAILS

10	DUNE DISTILLING GIN & TONIC
10	CRAFTED COCKTAILS
	For our current crafted cocktails please ask one of our team.