

MARGARET RIVER
— WA —

CAVES ROAD

COLLECTIVE

SHARE PLATES

- 26 (DF) **CHARCUTERIE BOARD**
jamon serrano, fuet anis,
pickles, chutney, bread
- 17 (VG, GF) **NANNUP STONE FRUIT SALAD**
ricotta, pistachio, honey dressing
- 19 (GF, DF) **FRIED SQUID**
Tasmanian pepper berry aioli
- 20 (GF) **CURED SALMON**
coastal herbs, cucumber, horseradish, dill oil
- 20 (GF,DF) **THYME CRUSTED BEEF CARPACCIO**
beetroot, capers, shallot
- 20 (DF) **SHARK BAY WHITING TACO (X3)**
guacamole, jalapeno lime sauce
- 22 (VG, GFA) **FOIR DE BURRATA**
avocado cream, zucchini,
preserved lemon, pangratatto
- 22 (GF, DF, V) **KING OYSTER MUSHROOM**
coullini, cabbage, truffle dressing
- 22 (GF) **FREMANTLE OCTOPUS**
finger lime, lemon myrtle oil, labne, radish
- 22 (DF) **LAGER TEMPURA PRAWNS**
kohlrabi, togorashi, miso, ponzu
- 24 (GF) **SEARED SCALLOPS**
yuzu kosho, potato cream, daikon, shiso
- 30 (GF, DF) **CONFIT DUCK LEG**
black garlic, cherry, turnip, salt bush
- 30 (GF) **CHARGRILLED BEEF RIB**
smoked tomato, goats cheese, charcoal

SIDES

- YALLINGUP WOODFIRED BREAD** (VA) 10
whipped butter
- FRIES** (DF) 9
Rosemary salt, aioli
- MOUNT ZERO MIXED OLIVES** (V, GF, DF) 6
- ASPARAGUS, PEAR & ROCKET SALAD** (VA,GF) 14
parmesan, poppy seed dressing
- HEIRLOOM TOMATO** (V,DF) 14
basil gazpacho, olive crumb

DESSERTS

- FRENCH BRIE D'ARGENTAL CREMEUX** (GFA) 14
quince, nuts, fruit, lavosh
- APRICOT PARFAIT** (GF) 14
honey jelly, almond crumb
- WHITE CHOCOLATE MOUSSE** (GF) 14
mango, yuzu curd
- KIDS**
- CHICKEN NUGGETS, FRIES** (DF) 14
- PULLED PORK BBQ BUN, FRIES** 14
- CHEESE TOMATO PASTA** 10
- SIMMOS KIDS ICE CREAM** (GF) 7
Vanilla, chocolate, strawberries & cream

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

FOOD



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DUNE | 
DISTILLING

GROUND TO CLOUD WINE

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

SINGLE VINYARD WINE

12	50	SOUTHERN CHARDONNAY
12	50	CALGARDUP CABERNET SAUVIGNON

CHAMPAGNE & SPARKLING

9.5	38	AZAHARA SPARKLING
	90	MOËT & CHANDON
	90	VEUVE CLICQUOT

COCKTAILS

12	DUNE DISTILLING GIN & TONIC
12	CRAFTED COCKTAILS

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

SOFT DRINK

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

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	

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.

BEER FLOATS

10

IPA with ice cream

Bao Bao Milk Stout with ice cream

Ice creams are made using our beer by Kuld Creamery



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