

MARGARET RIVER
— WA —

CAVES ROAD

COLLECTIVE

SMALL SHARE

- 18 (DF) **PORK DUMPLINGS**
Margaret River free range Pork,
Sichuan red oil, black vinegar
- 18 (V, GF, DF) **KING OYSTER MUSHROOM YAKITORI**
tofu dressing, nori, soy and mirin sauce
- 20 (GF, DF) **FRIED SQUID**
yuzu mayo, chilli salt, lemon
- 24 (GF, DF) **CHILLI SAMBAL PRAWNS**
cucumber, cured egg
- 22 (GF, DF) **FRIED SATAY CHICKEN**
satay sauce, lime

LARGE SHARE

- 20 (DF) **BAHN MI PULLED PORK BURGER**
pate, pickles, cucumber,
coriander, sriracha, kewpie
- 28 (VA, GF, DF) **CHICKEN PAD THAI**
peanuts, beansprouts, lime
- 28 (V, GF, DF) **CRISPY CAULIFLOWER**
yaki onigiri, miso dressing, sesame, nori
- 30 (GF, DF) **SLOW COOKED PORK BELLY**
pickled daikon, nuoc cham,
Vietnamese mint
- 30 (DF) **LAMB RIBS**
BBCo beer glazed Sichuan
spiced arkady ribs, smoked mayo

SIDES

- EDAMAME** (V, GF, DF) 6
- CHILLI SALT FRIES** (VG, DF) 9
slow roast ginger and garlic aioli
- COCONUT RICE** (V, GF, DF) 7
nori, sesame seeds, shallots
- STIR FRIED GAI-LAN** (V, GF, DF) 12
goma-dare sesame sauce
- YALLINGUP WOODFIRED BREAD** (V, DF) 14
lemon grass oil, Asian spiced dukkah
- GREEN PAPAYA SOM TUM SALAD** (VA, GF, DF) 16
green papaya, chilli lime dressing

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

DESSERTS

- 14 (GF, DF) **COCONUT PUDDING**
pomelo syrup, dragon fruit, mango sorbet
- THAI ICED COFFEE SUNDAE** 14
espresso, condensed milk, bao bun donut,
palm sugar caramel

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

Fish sauce, shrimp paste and peanuts are used in many of our dishes.
Please let one of our team know of any dietary restrictions so we can cater to your needs

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BAR MENU

EDAMAME	(V, GF, DF)	6
CHILLI SALT FRIES slow roast ginger and garlic aioli	(DF, VG)	9
STIR FRIED GAI-LAN goma-dare sesame sauce	(V, GF, DF)	12
YALLINGUP WOODFIRED BREAD lemon grass oil, Asian spiced dukkah	(V, DF)	14
MARGARET RIVER FREE RANGE PORK DUMPLINGS Sichuan red oil, black vinegar	(DF)	18
KING OYSTER MUSHROOM YAKITORI tofu dressing, nori, soy and mirin sauce	(V, GF, DF)	18
BAHN MI PULLED PORK BURGER pate, pickles, cucumber, coriander, sriracha, kewpie	(DF)	20
FRIED SATAY CHICKEN satay sauce, lime	(GF, DF)	22
COCONUT RICE nori, sesame seeds, shallots	(V, GF, DF)	7
CHICKEN NUGGETS, FRIES	(DF)	14

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COLLECTIVE

*Ground
to
Cloud*

DUNE | **g**
DISTILLING

10 35
8 30
10 35
10 35

CHARDONNAY
ROSÉ
CABERNET SAUVIGNON
SYRAH GRENACHE

SINGLE VINEYARD WINE

12 50
12 50

SOUTHERN CHARDONNAY
CALGARDUP CABERNET SAUVIGNON

GUEST WINE

8 30
9.5 38
90
90

MCHENRY HOHNEN ROCKY ROAD SSB
AZAHARA SPARKLING
MOËT & CHANDON
VEUVE CLICQUOT

DUNE DISTILLING GIN & TONIC 12

CRAFTED COCKTAILS 12

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

GIN AND TONIC TASTING PADDLE 20

4 Dune Distilling Co signature gin and tonics
paired with 4 house made syrups

SOFT DRINK

4.5 COKE
4.5 COKE NO SUGAR
4.5 SPRITE
4.5 CASCADE LEMON LIME BITTERS
4.5 CASCADE GINGER BEER
4 ORANGE JUICE / APPLE JUICE
4 MOUNT FRANKLIN MINERAL WATER
4 MOUNT FRANKLIN SPARKLING WATER
6 REMEDY GINGER LEMON KOMBUCHA
6 REMEDY RASPBERRY LEMONADE KOMBUCHA

COFFEE & TEA

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
SOY MILK 50C
ALMOND MILK 50C

DRINKS



BEER TASTING PADDLE

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: Citra (US), Chinook (US)

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: 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.

\$10 Pints every Sunday
for all core range beers

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

BEER