

# CÄVES

coastal bar & bungalows



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## SMALL PLATES

<b>WOOD FIRE GARLIC PIZZA</b> (V)	<b>14</b>
Wood-fired garlic pizza served with Kalamata olive tapenade & sundried tomato dip	
<b>GARLIC BREAD</b> (V)	<b>9</b>
add cheese + 3	
add cheese & bacon + 5	
<b>LAMB KOFTA (3)</b>	<b>20</b>
herbed labneh, tabouli, pita bread, lemon	
<b>DUCK SPRING ROLLS</b> (DF)	<b>18</b>
sweet chilli hoisin sauce	
<b>SALT &amp; PEPPER SQUID</b> (GF)	<b>18</b>
citrus aioli & lemon	
<b>CAVES CHICKEN WINGS</b> (GF) (GF)	<b>½ KG 20 / 1 KG 32</b>
signature buffalo hot sauce with ranch smoky bourbon bbq sauce with ranch	
<b>BOWL OF FRIES</b> (V) (DF)	<b>12</b>
chef's salt & aioli	
<b>PAMBULA OYSTERS</b> (GF) (DF)	<b>½ DOZ 30 / 1 DOZ 56</b>
served with either mignonette & lemon or kilpatric + 4 / + 8	
<b>CAULIFLOWER POPCORN</b> (V)	<b>18</b>
crispy cauliflower popcorn with spiced tahini yoghurt, fried chickpeas & almond dukkah	

## TACOS

<b>ALL TACOS ARE 2 PIECES PER SERVE</b>	<b>ADD 3<sup>RD</sup> TACO + 5</b>
<b>PULLED BEEF TACO</b> (DF)	<b>17</b>
slow cooked brisket, classic slaw, house bbq sauce, fried onions	
<b>FISH TACO</b> (DF)	<b>17</b>
beer battered fish fillet, shaved iceberg lettuce, caper aioli, baby herbs	
<b>CAULIFLOWER TACO</b> (V)	<b>17</b>
spiced cauliflower popcorn, tomato relish, lime crema	

## SALADS

add grilled chicken	+ 6
add smoked salmon	+ 7
add salt & pepper squid / garlic prawn (3)	+ 9
add avocado	+ 4
<b>CAVES CAESAR SALAD</b>	<b>19</b>
cos lettuce, crispy bacon, croutons, egg, white anchovies, caesar dressing, parmesan	
<b>PUMPKIN SALAD</b> (V)	<b>19</b>
roasted pumpkin salad with garlic coriander yoghurt, toasted pepita, crispy kale, rocket & pomegranate	
<b>BURRATA SALAD</b> (V)	<b>22</b>
ox heart tomatoes, homemade olive tapenade, fresh basil & balsamic glaze	

10% surcharge applies on public holidays

## CAVES CLASSICS

<b>SLOW COOKED BEEF NACHOS</b> (GF)	<b>25</b>
slow cooked beef brisket, black beans, tomato salsa, cheese, sour cream, guacamole, jalapeno, corn chips & coriander	
<b>SEAFOOD PLATE</b>	<b>39</b>
S.A Mussels, salt & pepper calamari, tempura prawns, grilled market fish served with fries, salad, caper aioli & lemon	
<b>FISH &amp; CHIPS</b> (DF)	<b>28</b>
beer battered whiting fillets, fries, garden salad, lemon & house tartare	
<b>CHICKEN SCHNITZEL</b>	<b>24</b>
crumbed chicken breast, garden salad & fries or mash & vegetables with your choice of sauce	
<b>CHICKEN PARMI</b>	<b>28</b>
crumbed chicken breast, napoli, smoked ham, mozzarella, garden salad & fries or mash & vegetables with your choice of sauce	
<b>GRILLED BARRAMUNDI FILLET</b> (GF)	<b>34</b>
smashed new potatoes, blistered truss tomatoes, rainbow chard, verjus dressing	
<b>CREAMY PRAWN &amp; ANDOUILLE SAUSAGE PASTA</b>	<b>29</b>
Linguini pasta, cajun spiced prawns, herbed tomato cream sauce and smoky Andouille sausage	
<b>SLOW COOKED BEEF CHEEKS PASTA</b>	<b>26</b>
rigatoni Pasta with braised beef cheeks, semi dried tomatoes, chives, tomato sugo and shaved parmesan	
<b>MUSSELS MARINARA</b>	<b>31</b>
South Australian mussels with chili garlic butter, blistered cherry tomatoes, grilled sourdough & fresh lemon	

## PIZZAS

add vegan cheese +4

<b>MARGHERITA</b> (V)	<b>20</b>
fresh basil, mozzarella, fior de latte mozzarella & napolitana sauce	
<b>MEAT LOVERS</b>	<b>25</b>
pepperoni, bacon, chicken, ham, mozzarella & bbq sauce	
<b>CAVES SUPREME</b>	<b>27</b>
pepperoni, ham, mushroom, onion, capsicum, olives, pineapple, mozzarella & napolitana sauce	
<b>MUSHROOM PIZZA</b> (V)	<b>26</b>
wild mushroom ragu, confit garlic oil, fior de latte mozzarella & parsley	
<b>GARLIC PRAWN PIZZA</b>	<b>29</b>
prawns, rocket, spanish onion, heirloom cherry tomato, mozzarella & garlic cream sauce	
<b>BURRATA PIZZA</b> (V)	<b>26</b>
Napolitana sauce, mozzarella, heirloom tomato, basil, homemade burrata & balsamic reduction	
<b>SLOW COOKED BEEF PIZZA</b>	<b>25</b>
red wine braised beef, brown onion, capsicum, Napolitana sauce, mozzarella & fresh jalapeno	

(V) = vegetarian (VG) = vegan (DF) = dairy free (GF) = gluten free

## FROM THE GRILL

All steaks are Char-Grilled Premium Riverina Angus Beef & served with Fries & Salad Or Mash & Veg with your choice of sauce.

<b>250GRM RUMP</b>	<b>32</b>
<b>300GRM SIRLOIN</b>	<b>38</b>
<b>300GRM SCOTCH FILLET</b>	<b>49</b>
sauces: bearnaise (GF), diane, gravy (DF), mushroom, green peppercorn	
<b>½ LEMON AND HERB CHICKEN</b> (DF)	<b>29</b>
served with corn salsa, roasted potato & Caves romesco sauce	

## SIDES

<b>MIXED LEAF SALAD</b> (GF) (DF)	<b>\$7</b>
<b>MASHED POTATO</b> (GF)	
<b>VEGETABLES</b> (GF)	

## BURGERS

All burgers are served on milk buns with a side of fries

add extra patty	+ 5
add bacon / add GF bun	+ 4
add fried egg	+ 3
<b>AUSSIE BURGER</b>	<b>26</b>
wagyu beef patty, cheese, pickles, bacon, lettuce, tomato, beetroot relish & caves burger sauce	
<b>CHEESEBURGER</b>	<b>21</b>
wagyu beef patty, cheese, pickles, onion & caves burger sauce	
<b>CHICKEN BURGER</b>	<b>23</b>
crumbed chicken, pickled onion, creamy slaw & Japanese mayonnaise	
<b>STEAK SANDWICH</b>	<b>26</b>
rump steak, swiss cheese, bacon, lettuce, beetroot relish, aioli, turkish bread, onion rings	

## FOR THE KIDS

<b>BOLOGNESE PASTA</b>	<b>\$12</b>
<b>FISH &amp; CHIPS</b>	
<b>CHICKEN NUGGETS &amp; FRIES</b>	
<b>HAM &amp; CHEESE PIZZA</b>	

## DESSERTS

<b>BISCOFF CHOCOLATE FONDANT</b>	<b>17</b>
served with vanilla ice cream	
<b>APPLE &amp; RHUBARB CRUMBLE</b>	<b>17</b>
with candied rhubarb, English toffee ice cream	
<b>KIDS ICE CREAM (2 SCOOPS)</b>	<b>12</b>