

# CÄVES

coastal bar & bungalows



@cavescoastal



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SMALL PLATES

<b>GARLIC BREAD</b> <span>(V)</span> ADD cheese ADD cheese & bacon	<b>9</b> + 3 + 5
<b>LAMB KOFTA</b> char-grilled lemon, tzatziki, Greek salad & pita bread	<b>23</b>
<b>ANTIPASTO PLATE</b> mortadella, San Daniele prosciutto, guindilla pepper, marinated olives, Symons vintage cheddar cheese, Murray blue cheese, honey, breadsticks & home-made sesame lavosh	<b>42</b>
<b>DUCK SPRING ROLLS</b> sweet chilli hoisin sauce	<b>18</b>
<b>HOUSE-MADE GARLIC ROSEMARY &amp; SEMI DRIED TOMATO FOCACCIA</b> <span>(V)</span> served with vincotto vinegar & pomace olive oil	<b>14</b>
<b>SALT &amp; PEPPER SQUID</b> <span>(GF)</span> citrus aioli and lemon	<b>18</b>
<b>CAVES CHICKEN WINGS</b> <span>(GF)</span> signature buffalo hot sauce with ranch <span>(GF)</span> Jack Daniel's BBQ Sauce with ranch	<b>½ KG 20 / 1 KG 35</b>
<b>BOWL OF FRIES</b> <span>(VG)</span> <span>(DF)</span> chef's salt and aioli	<b>12</b>
<b>SYDNEY ROCK OYSTERS</b> <span>(DF)</span> <span>(GF)</span> served with mignonette & lemon or Kilpatrick	<b>½ DOZ 30 / 1 DOZ 56</b>  + 4 / + 8
<b>CAULIFLOWER POPCORN</b> <span>(V)</span> crispy cauliflower popcorn with spiced tahini yoghurt, fried chickpeas and almond dukkah	<b>18</b>

PIZZAS

<b>ADD VEGAN CHEESE +4</b>	
<b>MARGHERITA</b> <span>(V)</span> fresh basil, mozzarella, oregano, fior de latte mozzarella & Napolitana sauce	<b>20</b>
<b>CHICKEN BBQ PIZZA</b> BBQ sauce,mozzarella, slow cooked chicken tender, Spanish onion, smoked fior di latte, pickled jalapeno & ranch	<b>25</b>
<b>CAVES SUPREME</b> pepperoni, ham, mushroom, onion, capsicum, olives, pineapple, mozzarella & Napolitana sauce	<b>27</b>
<b>MUSHROOM PIZZA</b> <span>(V)</span> wild mushroom ragu, mozzarella, confit garlic oil, fior di latte mozzarella & parsley	<b>26</b>
<b>PRAWN &amp; CHORIZO PIZZA</b> Napolitana sauce, poach prawns, mozzarella, cherry tomato, chorizo paste, Spanish onion, red chilli & parsley	<b>29</b>
<b>SLOW-COOKED BEEF PIZZA</b> red wine braised beef, brown onion, capsicum, Napolitana sauce, mozzarella & fresh jalapeno	<b>27</b>
<b>PEAR &amp; GORGONZOLA PIZZA</b> <span>(V)</span> mozzarella, Corella pear, alfalfa, fior di latte, gorgonzola, honey, walnut & olive oil ADD mortadella ADD prosciutto	<b>25</b>  + 9 + 11

SIDES

\$8

<b>MIXED LEAF SALAD</b> <span>(GF)</span> <span>(DF)</span> <span>(VG)</span>	<b>ROASTED POTATO</b> <span>(GF)</span> <span>(DF)</span> <span>(VG)</span> <span>(V)</span>
<b>MASHED POTATO</b> <span>(GF)</span> <span>(V)</span>	<b>MIXED VEGETABLES</b> <span>(GF)</span> <span>(V)</span>

CAVES CLASSICS

<b>SLOW-COOKED BEEF NACHOS</b> <span>(GF)</span> slow-cooked beef brisket, black beans, tomato salsa, cheese, sour cream, guacamole, jalapeno, corn chips, coriander & roasted capsicum	<b>27</b>
<b>SEAFOOD PLATE</b> garlic buttered prawns, hot smoked salmon pate' with crostini, salt and pepper calamari, pan fried market fish, 2 pcs Kilpatrick oysters served with chips, salad, caper aioli & lemon	<b>49</b>
<b>MEAT PLATTER</b> St. Louise Pork BBQ ribs, soy marinated Pork belly, bourbon BBQ wings, cajun corn ribs, guindilla peppers & chips	<b>49</b>
<b>FISH &amp; CHIPS</b> beer-battered whiting fillets, fries, garden salad, lemon & house tartare	<b>28</b>
<b>CHICKEN SCHNITZEL</b> crumbed chicken breast, garden salad & fries or mash & vegetables with your choice of sauce	<b>24</b>
<b>CHICKEN PARMI</b> crumbed chicken breast, napoli, smoked ham, mozzarella, garden salad & fries or mash & vegetables with your choice of sauce	<b>28</b>
<b>PAN-SEARED BARRAMUNDI</b> pan-fried Barramundi, fregola sarda with parsley & bacon bits, zucchini ribbons & baby carrots, butternut squash puree & chorizo oil	<b>34</b>
<b>CRAB &amp; PRAWN PASTA</b> linguini pasta, grilled prawns, crab meat, herbed tomato cream sauce, spinach & heirloom tomatoes	<b>32</b>
<b>VEGETARIAN LASAGNA</b> <span>(V)</span> creamy spinach sauce, mushroom ragu, Caves Napolitana sauce, thyme, zucchini, mozzarella cheese served with garlic rosemary bread	<b>27</b>

FROM THE GRILL

<b>TWICE COOKED HALF CHICKEN</b> <span>(GF)</span> slow-cooked grilled deboned chicken, served with celeriac and cauliflower puree, seeded mustard jus, buttered rainbow chard and smashed potato with garlic & rosemary	<b>34</b>
All steaks are char-grilled premium 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>44</b>
<b>300GRM SCOTCH FILLET</b>	<b>49</b>
<b>ADD SAUCE +2.5</b> <b>SAUCES:</b> BEARNAISE <span>(GF)</span> , DIANE, GRAVY <span>(DF)</span> , MUSHROOM, GREEN PEPPERCORN <span>(DF)</span>	

TACOS

<b>ALL TACOS ARE 2 PIECES PER SERVE</b>	<b>ADD 3<sup>RD</sup> TACO + 5</b>
<b>MUSHROOM &amp; GOAT'S CHEESE TACO</b> <span>(V)</span> mushroom ragu with frisee lettuce, roasted almond, dukkah, whipped goats cheese & green chilli sauce	<b>17</b>
<b>PORK BELLY TACO</b> slow-cooked pork belly, shredded lettuce, quick pickled radish and carrots, chicken liver pate', coriander, sweet chilli aioli & red chilli	<b>17</b>
<b>FISH TACO</b> beer Battered fish, iceberg lettuce, green tomato salsa & caper aioli	<b>17</b>

BURGERS

All burgers are served on milk buns with a side of fries			
ADD patty	+ 5	ADD fried egg	+ 3
ADD bacon	+ 4	ADD GF bun	+ 4
<b>AUSSIE BURGER</b> wagyu beef patty, cheese, pickles, bacon, lettuce, tomato, beetroot relish & Caves burger sauce			<b>26</b>
<b>CHEESEBURGER</b> wagyu beef patty, cheese, pickles, onion & caves burger sauce			<b>21</b>
<b>BUFFALO CHICKEN BURGER</b> crispy buttermilk fried chicken, shredded iceberg lettuce, house-made pickle & ranch			<b>23</b>
<b>STEAK SANDWICH</b> rump steak, swiss cheese, bacon, lettuce, beetroot relish, aioli, fresh brown onion & Turkish bread			<b>26</b>

SALADS

ADD grilled chicken	+ 6	ADD garlic prawn (3)	+ 9
ADD salt & pepper squid	+ 9	ADD avocado	+ 4
<b>CAVES CAESAR SALAD</b> cos lettuce, crispy bacon, croutons, egg, white anchovies, Caesar dressing & parmesan			<b>19</b>
<b>LAMB SALAD</b> <span>(GF)</span> sous vide lamb, chimichurri, honey roasted pumpkin, feta cheese, pomegranate, hummus, dukkah & wild rocket with lemon herb dressing			<b>26</b>
<b>BUFFALO MOZZARELLA SALAD</b> <span>(V)</span> <span>(GF)</span> mozzarella marinated with garlic lemon agrumato, radicchio and rocket fennel salad with orange dressing, roasted maple pecan, burnt orange segment & fresh dill			<b>25</b>

FOR THE KIDS

<b>BOLOGNESE PASTA</b>	<b>12</b>
<b>FISH &amp; CHIPS</b>	<b>12</b>
<b>CHICKEN NUGGETS &amp; CHIPS</b>	<b>12</b>
<b>HAM &amp; CHEESE PIZZA</b>	<b>12</b>
<b>KIDS ICE CREAM CUP</b> choice of chocolate topping, caramel or strawberry	<b>4</b>
<b>DF SORBET</b> available upon request	<b>4</b>

DESSERTS

<b>CHURROS</b> served with vanilla ice cream & homemade chocolate sauce	<b>17</b>
<b>PEAR CRUMBLE</b> <span>(GF)</span> served with miso caramel, roasted sesame seeds, candied pear & almond crumble topped with ice cream	<b>17</b>

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

10% surcharge applies on public holidays