

# Spring Tasting Menu

Five Course | 130

Wine Pairing | 95

## Aperitif

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**Augusta green lip abalone | seaweed butter GF,NF**

2022 Idée Fixe by Vasse Felix Blanc de Blancs,  
Margaret River, Western Australia

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## First entrée

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**Asparagus salad | shaved lonza | egg yolk GF**

2022 Passel Estate Sauvignon Blanc,  
Margaret River, Western Australia

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## Second entrée

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**Toothfish | nasturtium | zucchini velouté GF, NF**

2022 Domaine Naturaliste 'Purus' Chardonnay,  
Margaret River, Western Australia

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## Main course

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**Futari wagyu | eggplant | pickled wood ear mushroom GF, NF**

2021 Nocturne 'SR' Cabernet Sauvignon,  
Treeton, Western Australia

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## Dessert

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**Pumpkin ice cream | candied kumquat | almond tart V**

Amalfi Coast (cocktail)

GF Gluten-free | DF Dairy-free | NF Nut-free | V Vegetarian

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## CAPE LODGE

We acknowledge the Wadandi people, the Traditional Owners of the land and waterways on which we operate. We pay our respects to Elders past, present and emerging.