

Five Course Seasonal Tasting Menu | 130
Wine Pairing | 95

APERITIF

Augusta green lip abalone | seaweed butter

2022 Idée Fixe by Vasse Felix Sparkling, Margaret River, Western Australia

FIRST ENTRÉE

Heirloom beetroot | quinoa | ricotta | candied walnut

2021 Passel Estate, Sauvignon Blanc, Margaret River, Western Australia

SECOND ENTRÉE

WA fish | celeriac | salsa verde

2022 Streicker, Chardonnay, Margaret River, Western Australia

MAIN

Futari wagyu | onion | red wine jus

2023 Nocturne 'SR', Cabernet Sauvignon, Margaret River, Western Australia

DESSERT

Pear | Brazil nut | vanilla ganache

2024 Fraser Gallop 'Iced pressed', Chardonnay, Margaret River, Western Australia

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.

Five Course Seasonal Tasting Menu | 130
Wine Pairing | 95

APERITIF

Augusta green lip abalone | seaweed butter

2022 Idée Fixe by Vasse Felix Sparkling, Margaret River, Western Australia

FIRST ENTRÉE

Heirloom beetroot | quinoa | ricotta | candied walnut

2021 Passel Estate, Sauvignon Blanc, Margaret River, Western Australia

SECOND ENTRÉE

WA fish | celeriac | salsa verde

2022 Streicker, Chardonnay, Margaret River, Western Australia

MAIN

Futari wagyu | onion | red wine jus

2023 Nocturne 'SR', Cabernet Sauvignon, Margaret River, Western Australia

DESSERT

Pear | Brazil nut | vanilla ganache

2024 Fraser Gallop 'Iced pressed', Chardonnay, Margaret River, Western Australia

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.