

Five Cours Seasonal Tasting Menu | 140
Wine Pairing | 95

TO START

Green lip abalone | seaweed butter

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

FIRST ENTRÉE

Angelina eggplant | mushroom | furikake

2022 Aspic, Grenache, Margaret River, Western Australia

SECOND ENTRÉE

WA fish | clams | cauliflower | miso | green tomato nori

2025 Cullen 'metricup', Chardonnay, Wilyabrup-Margaret River, Western Australia

MAIN

Wagin duck | spinach | blood plum

2018 Clairault, Cabernet sauvignon, Wilyabrup-Margaret River, Western Australia

DESSERT

Black figs | cannoli | almond praline | vanilla yogurt

2018 Alkoomi 'Cordon cut', Semillion, Denmark, Great Southern, 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.

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