

Welcome to Caveau

Prices

Three course menu du jour (available Tuesday-Thursday) - \$80 (incl GST)

Seven course degustation - \$105 / \$150 with five wines

Seven course vegetarian degustation - \$100 / \$145 with five wines

PLEASE NOTE THAT CAVEAU RECOMMENDS OUR SEVEN COURSE DEGUSTATION MENU WHICH IS AVAILABLE EVERY DAY HOWEVER A THREE COURSE MENU DU JOUR IS AVAILABLE TUESDAY, WEDNESDAY AND THURSDAY.

Remember we also have...

Private Dining Rooms: Caveau has two upstairs private dining rooms. Both are perfect for groups of 8-12. Our downstairs rooms can be booked for private groups of 14-50.

Gift vouchers: Caveau gift vouchers are perfect for your foodie friends and family and are available for both dining and cookery school. Order your personalised voucher via email and please allow 24 hours notice for pick up or postage.

And please note

Not all ingredients are listed. Please advise of any allergies when you order.

Our focus is always on quality over quantity and we hope that our portion sizes allow the average diner to enjoy our three or seven course menu comfortably.

Wednesday night is BYO (wine only) night. BYO wine is 'self service' and some charges apply.

Degustation at Caveau

Vegan degustation menus can be prepared with advance notice
(please request and pre-pay when booking).

Our degustation menu offers excellent value at \$105pp, or you may choose to have it served with five wines (a total of 460ml) for an additional \$45pp. If you choose our degustation wine package no wine is served with the first or sixth course.

Sample Degustation Menu

Basil cured local snapper
young turnips, avruga, lemon oil and wakame

Confit chicken rilette
baby octopus, chickpeas and celery cream
Turckheim Pinot Blanc, Alsace, France

Roasted Spanish mackerel
pippies, pea foam, speck & pearl barley
Logan Chardonnay, Orange, NSW

Rolled pork loin
braised jowl, turnips & boudin noir
Partisan 'By Jove' Tempranillo, McLaren Vale, SA

Schottlander's pure blood wagyu beef
braised shin, broadbeans and potato puree
Grove Estate Sommita Nebbiolo, Hilltops, NSW

Cabots clothbound cheddar
quince, apple, oat digestive biscuit and apple crisp

Almond blancmange and rhubarb ripple milk sorbet
candied fennel, almond granola, red berries
Trentham Estate Noble Taminga, Murray Darling, NSW

PRICE incl GST

\$105pp or \$150pp with five wines*

* Degustation wines are 100ml unless otherwise specified. No wine is served with the 1st or 6th courses.
Wines can be served with these courses on request, charges will apply.

Sample Vegetarian Degustation Menu

Young vegetables and leaves in verjuice dressing
ice plant, black garlic and fried wakame

Pressed baby leek terrine
potato cream, smoked potato jelly, young onions and crisp potato
Delatite Deadmans Hill Gewurtztraminer, Mansfield, VIC

Borage ravioli and charred baby corn
corn puree, kale and asparagus
Logan Chardonnay, Orange, NSW

Miso roasted eggplant
young fennel, carrots, braised radish and toasted spelt
Domaine Lafond Tavel Rose, Rhone Valley, France

Sautéed, sage gnocchi and roasted beets
celeriac, kale and Meredith goats cheese
Protero Merlot, Adelaide Hills, SA

Whipped brie de nangis
pear crisps, pear chutney and young endive

Honey parfait and hazelnut praline
chocolate truffle, lemon curd, honeycomb and dried fruits
Jurancon Moelleux 'Uroulat', South Western France (60ml)

PRICE incl GST

\$100pp or \$145pp with five wines*

* Degustation wines are 100ml unless otherwise specified. No wine is served with the 1st or 6th courses.
Wines can be served with these courses on request, charges will apply.

Please note that not all ingredients are listed. Please advise a waitperson of any allergies at the beginning of the evening.

Sample Three Course Menu du Jour - \$80pp

(available Tuesday – Thursday)

Your choice of entrée

Confit chicken rilette

baby octopus, chickpeas and celery cream

Turckheim Pinot Blanc, Alsace, France (\$12)

Basil cured local snapper

young turnips, avruga, lemon oil and wakame

Domaine Joseph Cattin Riesling, Alsace, France (\$12)

Miso roasted eggplant

young fennel, carrots, braised radish and toasted spelt

Domaine Lafond Tavel Rose, Rhone Valley, France (\$10)

Your choice of main

Roasted Spanish mackerel

pippies, pea foam, speck & pearl barley

Logan Chardonnay, Orange, NSW (\$12)

Sautéed, sage gnocchi and roasted beets

celeriac, kale and Meredith goats cheese

Partisan By Jove Tempranillo, McLaren Vale, SA (\$12)

NSW lamb forequarter

celeriac, carrots and black garlic

Syrah No 2, Heathcote, NSW (\$13)

Your choice of dessert or cheese

Two cheese with accompaniments

Dandelion Vineyards XO Pedro Ximinez, Barossa Valley, SA (\$9)

Honey parfait and hazelnut praline

chocolate truffle, lemon curd, honeycomb and dried fruits

Jurancon Moelleux 'Uroulat', South Western France (\$12)

Almond blancmange and rhubarb ripple milk sorbet

candied fennel, almond granola, red berries

Trentham Estate Noble Tamonga, Murray Darling, NSW (\$10)