

12 MAY 2024

NURTURING YOU

MOTHER'S DAY BREAKFAST | 45PP

As a part of our morning offering, we welcome you to enjoy a selection of beverages including one coffee or tea, the continental breakfast buffet and make one warm meal selection from the kitchen.

Begin with a selection of beverages

Breakfast Booster w/ turmeric, ginger, orange and pepper

Juice | orange, apple, tomato

Tea | English breakfast, earl grey, chamomile, green tea, peppermint

Coffee | latte, flat white, cappuccino, long black, espresso

Idee Fixe Blanc de Blancs, Margaret River, WA +19

Additional coffee or tea +5

Help yourself to our lovingly prepared continental buffet

Our morning offerings include fresh bread, yogurt and lodge-made bircher, to be decorated with your favourite cured meats, cheeses, Australian nuts, seasonal fruits and jams.

Make your selection from the kitchen

Baked zucchini crêpe, almond and raisin dressing, poached egg GF,V

Shark Bay crab, blini, garden herbs, pickles, poached egg GF, NF

Pulled pork, potato rosti, fried egg, sautéed greens GF, NF

Treeton Hill Farm eggs, Yallingup Woodfired Bakery sourdough with one choice of side GFO

or add more as you please: bacon 7, avocado 5,
mushrooms 5, tomato chutney 4, wilted greens 4

GF Gluten free | GFO Gluten free option | DF Dairy free | NF Nut free | V Vegetarian | VGN Vegan

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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NURTURING YOU

MOTHER'S DAY | THREE-COURSE LUNCH 90PP

A cocktail to start

Blooming Roses | Idee fixe, rose liquor, bergamot, rose petals and mint 22

Aperitif

Oyster | finger lime mignonette GF, DF, NF 6.5ea

Butternut squash | savoury almond tart V 5

Augusta abalone | seaweed butter | sapphire GF, NF 14

Choice of entrée

Beetroot tart | egg yolk | sheep's feta V

WA cured fish | persimmon | sour cream GF, NF

Shaved beef | pine nut | crisp bread

Choice of main

Lion's Mane | black barley | mushroom broth NF, V

WA local fish | heirloom pumpkin | fish velouté GF, NF

Arkady lamb shoulder | green olive tapenade | white anchovy GF, DF, NF

Choice of dessert

Pear | wattleseed custard | chocolate sorbet GF, NF

Brown sugar tart | whipped vanilla cream NF, V

Halls Suzette | carrot marmalade | lavosh GFO, NF, V

Sides

Royal Blue potato | roasted garlic dressing GF, DF, NF, V 10

Garden leaves | pomegranate dressing GF, DF, VGN 10

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MOTHER'S DAY AFTERNOON HIGH TEA | 55 FOR TWO

Start afternoon tea with a beverage specialty

Tea | English breakfast, earl grey, chamomile, green tea, peppermint
Coffee | latte, flat white, cappuccino, long black, espresso
Additional coffee or tea +5

Add on an afternoon delight if you'd like

A glass of Idee Fixe Blanc de Blancs +19
Méthode Traditionnelle Chardonnay, Margaret River, WA

Blooming Roses Cocktail +22
Idee fixe, rose liquor, bergamot, rose petals and mint

Amuse your senses with sweet confections and savoury perfections

Madeleine | dark chocolate NF, V
Honey canelé | vanilla NF, V
Glazed custard | tartlet NF, V

Gougère | pecorino NF, V, GFO
Shark Bay crab | salmon caviar NF, GFO
Pork lonza | tomato tartlet NF, GFO

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MOTHER'S DAY | THREE-COURSE DINNER 90PP

A cocktail to start

Blooming Roses | Idee fixe, rose liquor, bergamot, rose petals and mint 22

Aperitif

Oyster | finger lime mignonette GF, DF, NF 6.5ea

Butternut squash | savoury almond tart V 5

Augusta abalone | seaweed butter | sapphire GF, NF 14

Choice of entrée

Beetroot tart | egg yolk | sheep's feta V

WA cured fish | persimmon | sour cream GF, NF

Shaved beef | pine nut | crisp bread

Choice of main

Lion's Mane | black barley | mushroom broth NF, V

WA local fish | heirloom pumpkin | fish velouté GF, NF

Arkady lamb shoulder | green olive tapenade | white anchovy GF, DF, NF

Choice of dessert

Pear | wattleseed custard | chocolate sorbet GF, NF

Brown sugar tart | whipped vanilla cream NF, V

Halls Suzette | carrot marmalade | lavosh GFO, NF, V

Sides

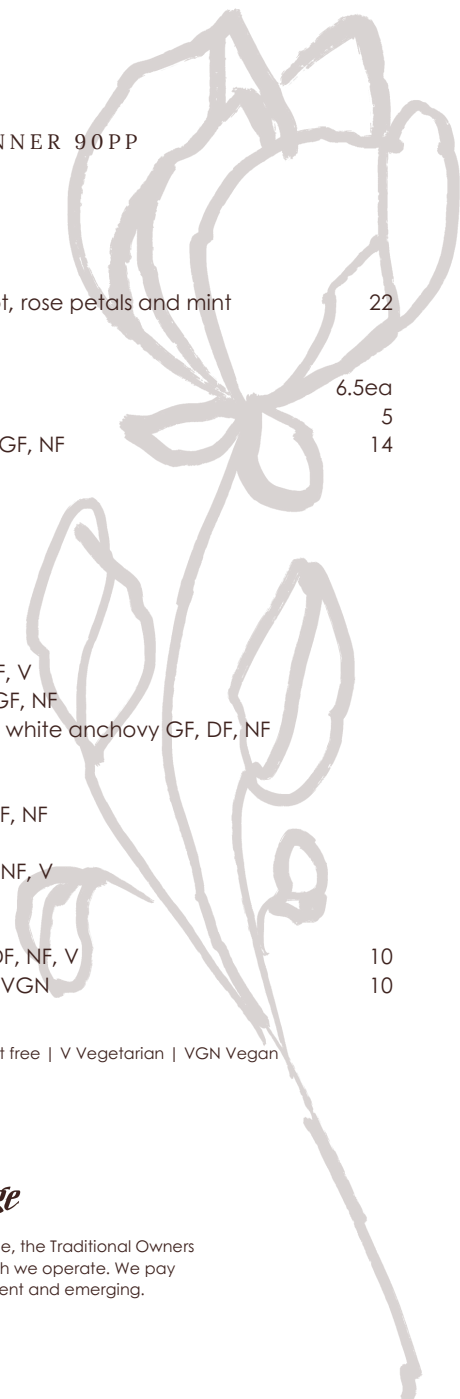
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MOTHER'S DAY DINNER

FIVE-COURSES 130PP
PLUS WINE PAIRING 115PP

First course

Augusta abalone | seaweed butter | sapphire GF, NF

Wine pairing: 2021 Idée Fixe by Vasse Felix Blanc de Blancs Brut,
Margaret River, Western Australia

Second course

Beetroot tart | egg yolk | sheep's feta V

Wine pairing: 2022 Cullen 'Grace Madeline', Sauvignon Blanc,
Margaret River, Western Australia

Third course

WA local fish | heirloom pumpkin | fish velouté GF, NF

Wine pairing: 2021 Domaine Naturaliste 'Purus',
Wilyabryp-Margaret River, Western Australia

Fourth course

Arkady lamb shoulder | green olive tapenade | white anchovy GF, DF, NF

Wine pairing: 2020 Weingut Rings 'Kallstadter Steinacker', Pinot Noir,
Pfaltz, Germany

Fifth course

Pear | wattleseed custard | chocolate sorbet GF, NF

Paired with: a signature cocktail

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