

Welcome to Caveau

Prices

Entree and main course - \$64 (incl GST)

With three cheese or dessert - \$79 (incl GST)

Seven course degustation - \$95 / \$140 with five wines

Seven course vegetarian degustation - \$90 / \$135 with five wines

Remember we also have...

Private Dining Rooms: Caveau is pleased to now offer two upstairs private dining rooms. Both are perfect for groups of 8-12.

Cookery schools: are run one Sunday a month and can also be organised for private and corporate groups. Please see website for prices & available dates.

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 portions allow you to eat three courses comfortably.

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

Degustation at Caveau

Our Degustation menu changes daily but please find a sample degustation menu below.

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

Our degustation menu offers excellent value at \$95pp, 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 seven course degustation menu

Cured ocean trout
mudcrab, baby fennel, saffron & citrus jelly

Confit duck rilette
duck parfait, cured duck breast & chardonnay dressing

Roasted Corner Inlet rock flathead
braised oxtail, leeks, shallots, potatoes & sauce soubise

Assiette of rabbit with calf's sweetbread
butternut pumpkin, pancetta & hazelnut emulsion

Australian venison loin
celeriac puree with a sauté of brussel sprouts & chestnuts

Cheese with homemade lavosh

Vanilla crème brulee
white chocolate & lychee sorbet

Sample seven course vegetarian degustation menu

Macerated figs and blue cheese mousse
baby beetroot and banyuls reduction

Salad of baby potatoes
with smoked potato jelly and chive chantilly

Confit free range egg
champ, baby endive & wholegrain mustard beurre blanc

Assiette of organic vegetables
with butternut pumpkin puree and hazelnuts

Fresh hand rolled mushroom linguini,
fresh truffles, king brown mushroom & cepe cream

Cheese with homemade lavosh

Vanilla crème brulee
white chocolate & lychee sorbet

Entrees

Salad of macerated figs & blue cheese mousse
crisp potato, baby beetroot and banyuls reduction

Lobster & scallop boudin
organic carrots, baby fennel & anise jus

Cured ocean trout
*mudcrab, ocean trout brandade,
saffron & citrus jelly*

Rolled quail breast & stuffed leg
venison ham, parsnip puree & red wine jus

Confit duck rilette
*duck parfait, cured duck breast, walnuts,
pomegranate & chardonnay dressing*

Mains

Fresh hand rolled mushroom linguini
*fresh truffles, slow roasted king brown mushroom,
baby tomatoes, peas and cepe cream*

Panfried mirror dory
prawn tortellini, lake prawns & shellfish emulsion

Roasted Corner Inlet rock flathead
*braised oxtail, leeks, shallots, sautéed potatoes
& sauce soubise*

Roasted Berkshire pork
*champ, confit quails egg, root vegetables
& grain mustard*

Pasture fed black angus beef eye fillet
potato galette, snails and herb butter

Desserts

Vanilla crème brulee with lychee sorbet, fresh raspberries & white chocolate
Juniper Estate Cane Cut Riesling, Margaret River, WA, 2009, 75ml (\$10)

Warm apple & vanilla pain perdu, green apple sorbet, calvados parfait & blueberry compote
Dom Bernardins Muscat de Beaumes de Venise, Cotes du Rhone, Fr, 2010, 75ml (\$12)

Chocolate & hazelnut brownie, hazelnut ice cream & espresso sauce
Chateau Roumieu Lacoste Sauternes, Sauternes, France, 2007, 75ml (\$15)

Cheese

Three cheese with fresh fruit & homemade walnut bread (additional cheese - \$6)
Dandelion Vineyards Pedro Ximinez XO, Barossa Valley, 60ml (\$9)

Delice de Bourgogne – cow milk – white mould – Bourgogne, France

This decadent triple cream is incredibly rich, full flavoured with a smooth melt-in-the-mouth texture. The rind is yellowish-white with a soft-delicate fluffy white mould coat and invoking aroma. The aroma can be pungent but is a wonderful contrast to the buttery-sweet interior with its subtle taste. The flavour is rich buttery-sweet with a slight sour note on the finishing palate.

L Ceviste de Scey - cow's milk - washed rind - Franche Comte - France

Le Ceviste de Scey is made in the same method as Morbier, with a layer of charcoal and salt, but is made from pasteurised milk. It is matured for four months or longer and has a semi-soft interior and mild creamy flavour.

Fromage de Clarines – cow milk – Franche Comte, France

Fromage de Clarines is a French cow's milk cheese, manufactured in a similar style as Vacherin Mont D'or and L'Edel de Cleron. It is made from pasteurized, mountain cow's milk from the Franche Comte regions in France. It has a slightly golden colored rind and a rich and creamy pate.

La Luna Holy Goat - organic goat milk - Victoria

This beautiful handcrafted goat cheese is made on Sutton Grange Organic Farm. The high quality milk and traditional processes produce cheeses with unique complexity and depth of flavour. A creamy, full bodied interior with a citrusy tang and nuttiness.

Bleu de Laqueuille - Cows Milk - Blue - Auvergne, France

This French cheese has a natural pale orange rind, on which the dominant white mould battles it out with the grayish moulds common to blue cheeses. The blue is chunky rather than in streaks and the flavour is spicy, fresh and creamy, with a slightly salty tang. The pate has a slight smell of the cellar and tastes of blue mould.

Bleu des Basques - sheep milk - blue - Basque, France

This creamy ewe's milk cheese is a salty blue mould made in the rugged mountains that form a natural border between France and Spain. Small pockets of salty blue moulds form in the cheese as it slowly hardens, developing a nutty texture and slightly sweet floral after taste.