

DINNER FROM 5PM*

STARTERS

GARLIC BREAD (V) 9

SALT & PEPPER SQUID 17

sweet soy & lemon

BURRATA & BREAD (V) 18

crushed pistachio, honey, pomegranate & toasted bread

SPICY CHICKEN WINGS 18

with house made signature sauce

BRUSCHETTA (2PCS) (V) 14

cherry tomatoes, Spanish onion, crushed feta, balsamic vinegar, EVOO

POUTINE (V) 14

French fries, cheese, crispy onion, fresh chilli, fresh shallots, hot brown gravy

MAINS

LAMB SHANK 28

served on bed of sweet potato puree, sauteed spinach, red wine jus

CAVA DELUXE BURGER 24

black angus patty, American cheese, lettuce, smoked bacon, pickled onion, French's mustard, smokey BBQ, gherkins & fries

HERB CRUMBED CHICKEN SCHNITZEL 20

with creamy slaw, fries, lemon & gravy

CHICKS N CHEESE BURGER 23

in-house marinated pan seared chicken, cheese, house slaw, chilli mayo & fries

STEAK SANDWICH 25

rocket, aioli, tomato, caramelised onion on a soy-linseed bread & fries

VEGGIE BURGER(V) 23

grilled halloumi, roasted eggplant, rocket, tomato, caramelised onion, aioli & fries



STRIPLION STEAK 200GM 34

creamy mash, seasonal veggies, red wine jus, & cafe de paris butter

MEDITERRANEAN RIGATONI (V) 22

rigatoni pasta, rich tomato sauce, marinated ricotta, persillade, EVOO, grana padano – pangritata

AU BARRAMUNDI FILLET 33

romesco sauce, pearl onions, cherry tomatoes, grilled asparagus

SLOW COOKED BBQ PORK RIBS 27

chips, salad & house made special sauce

GRILLED AU SALMON FILLET (GF) 35

with Broccolini, roasted hazelnuts, white beans, lemon & aioli

BANGERS & MASH 20

thick Pork Toulouse sausage, creamy mash, caramelised onion, gravy

SIDES

CRISPY POTATO CHIPS (v) 10

with garlic aioli

SEASONED POTATO WEDGES (v) 12

with sweet chilli and sour cream

CREAMY SLAW (v) 8

GARDEN SALAD (v) 6

CREAMY MASH (v) 8

SALADS

CAESAR SALAD (V) 18

baby cos, soft boiled egg, bacon, anchovies, croutons & parmesan. **ADD: CHICKEN 6**

CHICKEN SALAD 24

pan seared chicken, cucumber, carrot, mint, coriander, green leaves, soy glaze, shredded coconut and chilli lime dressing

WELLNESS BOWL (VE) 22

mixed green leaves, quinoa, diced avocado, edamame, cherry tomatoes, corn salsa, pickled pearl onion, sushi ginger, tahini,

Add:

smoked Salmon **8**, Chicken **6**, Haloumi **6**

MINI ME <12YO

KIDS NUGGETS with chips **12**

KIDS CHEESEBURGER with chips **14**

KIDS SCHNITTY with chips **14**

DESSERTS

HOMEMADE CHOCOLATE BROWNIE 15

vanilla ice-cream, chocolate syrup and caramel sauce

HOMEMADE CARROT CAKE 15

with vanilla ice-cream

STICKY DATE PUDDING 15

butterscotch sauce, gelato

(V) VEGETARIAN, (VE) VEGAN

Please ask staff for more vegan & gluten free options. While we try to outline allergen items in our dishes, menu items may contain or come in contact with WHEAT, EGG, NUTS & Milk.

WINES



SPARKLING

WOODBROOK FARM	11
SPARKLING CUVÉE (200ML BTL)	
VILLA CAVA BRUT, SPAIN	45
KYLIE MINOGUE PROSECCO ROSE, VENETO ITALY	57

PINKS

FIGLIO PINK MOSCATO, SE AUSTRALIA	10	45
MARQUIS DE PENNAUTIER ROSE, LANGUEDOC FR	49	

WHITES

VILLA MARIA SAUV BLANC	45	
MARLBOROUGH NZ		
PIKORUA SAUV BLANC	11	49
MARLBOROUGH NZ		
SANTI PINOT GRIGIO, VALDADIGE	49	
DOC ITALY		
OAKRIDGE CHARDONNAY, YARRA	65	
VALLEY		

REDS

POCKETWATCH SHIRAZ, CENTRAL RANGES NSW	9	40
OYSTER BAY PINOT NOIR, MARLBOROUGH NZ		43
PENFOLDS KOONUNGA HILL SHIRAZ, SA		42
ATKINS FARM SHIRAZ, LANGHORNE CREEK SA		45
CRIMINAL MINDS CAB MERLOT, SA		46
DEVILS CORNER PINOT NOIR, TASMANIA		64



COCKTAILS/SPRITZ

CLASSIC MARGARITA	19
FROZEN STRAWBERRY MARGARITA	19
ESPRESSO MARTINI	22
OLD FASHIONED	19
MOJITO	19
APEROL SPRITZ	16



- CAVA promotes responsible service of alcohol.
- 10% surcharge may be applied on public holidays.

FROM THE CHILLER

STONE & WOOD PACIFIC ALE	12
CORONA	9
COOPERS PALE ALE	9
HEINEKEN ZERO	8
ASAHI	11

BEERS ON TAP

YOUNG HENRYS	
NEWTOWNER	10.5
GREAT NORTHERN	
SUPER CRISP	9



BYO
EVERY
WEDNESDAY
CORKAGE \$5PP*



FRESH PRESSED JUICE 10

ORANGE/WATERMELON

GREEN JUICE

Green apple, cucumber, celery, mint

IMMUNE JUICE

Orange, carrot, lemon, ginger