

Cav's Steakhouse

THE MENU

BREADS

BRUSCHETTA **\$12.90**

Roma tomato, basil & Spanish onion w/ balsamic glaze & crushed sea salt

CRUNCHY GARLIC & TURKISH PIECES **\$12.90**
W/ BALSAMIC & OLIVE DIPPING OIL

CRUNCHY GARLIC BREAD TO SHARE **\$9.90**

OYSTERS

NATURAL

Half dozen

One dozen

\$14.90

\$24.90

KILPATRICK

Half dozen

One dozen

\$17.90

\$29.90

STARTERS

SPANISH STYLE MEAT BALLS **\$16.90**

Spanish style meat balls & Cumberland grilled pork sausage plate w/ beetroot relish

CRISPY DUCK SPRING ROLLS **\$17.90**

w/Chili plum & coriander dipping sauce

SPICED BUFFALO WINGS	\$13.90
Spiced buffalo wings w/ Creamy blue cheese dipping sauce	
PANKO CRUMBED PRAWN CUTLETS	\$16.90
w/ honey mustard sauce	
CAV'S 60 SECOND FLASH FRIED CALAMARI	\$14.90
w/ lemon drizzle	
USA HICKORY SMOKED PORK RIB PLATE	\$19.90

THE GRILL

Cav's Butchery sources the best quality beef from premium pastures around Australia. All cuts are served with Idaho potato, bacon sauce, baby truss tomato & traditional slaw. All of our cuts include one of Cavs premium sauces Mushroom, Pepper or Chili, All weights are prior to cooking

THE GRILL

RIB FILLET

Soft and bursting with flavour, this pasture Jed signature steak is sourced exclusively from the Hunter Valley region NSW, this cut is aged for a minimum of 30

350g **\$34.90**

RUMP

This is a juicy Grass Jed Angus cut sourced from the lush pastures of Southern Victoria with a marble score 2 and is aged for a minimum of 60 days

250g **\$25.90**

450g **\$31.90**

EYE FILLET

Grass Jed tenderloin sourced from the exclusive Hunter Valley pastures taken from only Angus – Hereford selected cattle, this is extremely tender and is the one to have if you are looking for meat to melt in your mouth

200g **\$35.90**

350g **\$46.90**

TBONE

Free ranging on the lush fertile Gippsland Coast of Victoria, this M.S.A (Meat Standards Australia) graded Angus Hereford selected cattle is aged for a minimum of 30 days

450g **\$37.90**

RIB ON THE BONE

Grass Fed on the Luscious Northern NSW pastures and Aged on the Bone for 30 days

350g **\$37.90**

STEAK TOPPERS

PRAWNS **\$8.90**
w/ light garlic cream

CAV'S YAHOO BBQ RIBS **\$9.90**

MAINS

MAINS

CRISPY SKIN ATLANTIC SALMON **\$31.90**
w/ glazed greens, roasted chats & toasted almonds

PAN FRIED SNAPPER FILLET **\$31.90**
w/ pear & parmesan salad & Cav's fries

SEAFOOD FETTUCCINE **\$27.90**
Prawns & salmon pan tossed w/ garlic & chili infused oil & parsley

OVEN ROASTED VEGETABLE LASAGNE **\$22.90**
w /rocket pear & parmesan salad

**DARLING DOWNS FULL FLAVORED
WAGYU BEE/PIE** **\$19.90**
w/ glazed greens & oven roasted truss tomato

CHICKEN FETTUCCINE **\$25.90**
w/ crunchy bacon in a light parmesan cream sauce.

**MACADAMIA & COCONUT CRUSTED
CHICKEN BREAST** **\$27.90**
w/ oven roasted chats & glazed green vegetables

SALADS

ROCKET, PEAR & PARMESAN **\$15.90**
w/ walnuts, & sweet balsamic

**BABY TRUSS TOMATO, MARINATED
BOCCONCINI, FRESH PEAR & BABY
SPINACH LEAVES** **\$15.90**

CAESAR **\$16.90**
Crunchy Murray valley bacon, shaved parmesan Free range egg, croutons & Cav's traditional dressing.

SIGNATURES

USA HICKORY SMOKED PORK RIBS **\$36.90**
w/ Idaho potato, traditional slaw & Cav's BBQ sauce

DOUBLE CRUSTED NEW ENGLAND **\$36.90**
LAMB CUTLETS
w/ oven roasted chats & glazed greens.

STEAK DIANNE EYE FILLET **\$36.90**
w/ oven roasted chats, glazed greens, tempura fried onion rings & Dianne sauce

SIDES

CHOICE OF THREE SIDES FOR \$18.50**SIDES**

PRAWNS w/ light garlic cream	\$8.90
GLAZED GREENS w/ toasted almonds	\$7.90
CAV'S TRADITIONAL SLAW w/ potato & bacon sauce trio	\$8.90
SWEET TEMPURA FRIED ONION RINGS w/ honey mustard dipping sauce	\$6.90
CHAR GRILLED FAMOUS RUMP SAUSAGE	\$4.90
SAUTEEDFIELD MUSHROOMS w/ garlic butter	\$7.90
CAV'S HOUSE FRIES w/ Chicken salt	\$5.90

DESSERTS AND KIDS

DESSERTS

VANILLA BEAN CREME BRULEE **\$12.90**

WARM APPLE CRUMBLE **\$12.90**
served w/ice-cream

WARM CHOCOLATE CAKE **\$13.90**
w/ spiced poached pear & vanilla ice cream

CAV'S SIGNATURE BREAD & BUTTER **\$13.90**
PUDDING
w/ whisky sauce & vanilla ice cream

KIDS

CRUMBED SNAPPER FTLET w/ Chunky fries	\$12.90
FLASH FRIED CALAMARI wj Chunky fries	\$12.90
BEEF LASAGNE w/ Chunky fries	\$12.90
GRILLED RIB FILLET w/ Chunky fries	\$12.90
HICKORY SMOKED USA PORK RIBS w/ Chunky fries	\$12.90
CRUMBED CHICKEN BREAST STRIPS w/ Chunky fries	\$12.90

DRINKS

COFFEE

Flat white	\$3.90
Cafe Latte	\$3.90
Long black	\$3.90
Cafe Latte	\$3.90
Short black	\$3.90
Hot chocolate	\$3.90

LIQUEUR COFFEE

IRISH	\$9.90
Jamesons Irish whisky	
ROMAN	\$9.90
Galliano liqueur	
MEXICAN	\$9.90
Kahlua liqueur	
JAMAICAN	\$9.90
Tia Maria liqueur	
IRISH CREAM	\$9.90
Baileys liqueur	

DESSERT WINES & FORTIFIEDS

VASSE FELIX "CANE CUT" SEMILLON

Glass	\$8.00
Bottle	\$35.00

YALUMBA MUSEUM RELEASE OLD ANTIQUÉ TAWNY 15YO

Glass	\$9.00
Bottle	\$37.00

WOLFBLASS TAWNY PORT	\$5.50
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MILDARA "GALWAY PIPE" 12YO PORT	\$7.50
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PENFOLDS "GRANDFATHER" PORT	\$15.00
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RED WINES

REDS

TEMPRANILLO, ROSE & PINOT NOIR

Running with Bulls Tempranillo WRATTONBULLY, SA

Glass **\$8.50**

Bottle **\$36.90**

Langmeil 'Bella Rouge' Rosé BAROSSA, SA

Glass **\$9.20**

Bottle **\$38.50**

Kapuka Pinot Noir MARLBOROUGH, NZ

Glass **\$8.90**

Bottle **\$37.50**

Dalrymple Pinot Noir PIPERS RIVER, TAS

Glass **\$11.00**

Bottle **\$52.00**

CABERNET SAUVIGNON

Earthworks 'Barossa Valley' BAROSSA, SA

Glass **\$8.50**

Bottle **\$36.90**

Petaluma 'Hundred line' COONAWARRA, SA

Glass **\$9.90**

Bottle **\$42.50**

Ringbolt MARGARET RIVER, WA

Glass **\$10.90**

Bottle **\$47.50**

St Hallet 'Reward' BAROSSA, SA

Bottle **\$49.90**

SHIRAZ

West Cape Howe MOUNT BARKER, WA

Glass **\$8.90**

Bottle **\$37.50**

Yalumba 'Patchwork' BAROSSA, SA	
Glass	\$9.90
Bottle	\$42.50
Sandalford 'Margret River' MARGARET RIVER, WA	
Glass	\$10.50
Bottle	\$45.50
Earthworks 'The Gypsy' BAROSSA, SA	
Bottle	\$49.90

MERLOT

Smith & Hooper WRATTONBULLY, SA	
Glass	\$9.50
Bottle	\$39.50
Sandalford 'Element' SWAN VALLEY, WA	
Glass	\$8.50
Bottle	\$36.90

RED BLENDS

Hightides 'Deepwater' EDEN VALLEY, SA	
Cabernet Merlot	
Glass	\$8.50
Bottle	\$36.50
Jim Barry 'The Barry bros' CLARE VALLEY, SA	
Shiraz Cabernet	
Glass	\$9.50
Bottle	\$39.50
Yalumba 'The Scribbler' BAROSSA, SA	
Cabernet Shiraz	
Glass	\$9.90
Bottle	\$42.50
Wirra Wirra 'Church block' MCLAREN VALE, SA	
Cabernet Sauvignon Shiraz Merlot	
Glass	\$10.90
Bottle	\$47.50
Vasse Felix MARGARET RIVER, WA	
Cabernet Merlot	
Bottle	\$49.50

WHITE WINES

WHITES

SPARKLING WINES

Dunes & Greene Chardonnay Pinot Noir BAROSSA, SA	
Glass	\$8.50
Bottle	\$35.20
Bridgewater Mill Brut NV ADELAIDE HILLS, SA	
Bottle	\$39.00
Moet Champagne Brut imperial NV EPERNAY, FRANCE	
Bottle	\$95.00

RIESLING/MOSCATO

Jim Barry 'Lavender hill' Riesling CLARE VALLEY, SA	
Glass	\$9.20
Bottle	\$38.50
Brown Brothers Crouchen Riesling MILAWA, VIC	
Glass	\$8.50
Bottle	\$35.20
West Cape Howe Moscato MOUNT BARKER, WA	
Glass	\$8.90
Bottle	\$37.50

SAUVIGNON BLANC

Twin Islands MARLBOROUGH, NZ	
Glass	\$9.20
Bottle	\$38.50
Hill- Smith Estate EDEN VALLY, SA	
Glass	\$8.70
Bottle	\$36.50
Kapuka MARLBOROUGH, NZ	
Glass	\$8.90
Bottle	\$37.50
Nautilus Estate MARLBOROUGH, NZ	
Glass	\$10.50
Bottle	\$46.50

CHARDONNAY

Bleasdale ADELAIDE HILLS, SA	
Glass	\$9.20
Bottle	\$38.50
Sandalford 'Element' SWAN VALLEY, WA	
Glass	\$8.70
Bottle	\$36.50

Forest Hill 'Estate' DENMARK, WA

Glass **\$10.50**Bottle **\$46.50**

Petaluma ADELAIDE HILLS, SA

Bottle **\$49.50****VARIETALS & WHITE BLENDS**

Smith & Hooper WRATTONBULLY, SA

Pinot Grigio

Glass **\$8.90**Bottle **\$37.50**

Opawa MARLBOROUGH, NZ

Pinot Gris

Glass **\$9.20**Bottle **\$38.50**

Hightide 'The Breakers' EDEN VALLY, SA

Sauvignon Blanc Semillon

Glass **\$8.50**Bottle **\$45.20**

Henschke 'Eleanor's Cottage' ADELAIDE HILLS, SA

Sauvignon Blanc Semillon

Glass **\$9.20**Bottle **\$38.50****COCKTAILS**

COCKTAILS

CAV' S SANGRIA

Fresh Lime, Lemons & Oranges w/ Western Australia merlot a shot of cointreau topped w/ lemonade

· **\$15.00**
Carafe **\$28.00**

PEACH LONG ISLAND

Muddled oranges, limes & lemons w / your classic 5 main White spirits & topped w / peach iced tea

· **\$15.00**
Carafe **\$28.00**

TURKISH DELIGHT

Honey, Stolichnaya vodka, creme de cacao & rosewater

· **\$15.00**

CROCODILE

Fresh minor melon liqueur, bacardi white rum finished

\$15.00

YOU'RE THE DRIVER

Bacardi white rum muddled w/mint, lemon and lime topped w/apple juice and lemonade

\$15.00

EXPRESSO MARTINI

A classic mix of kahlua, stolichnaya vodka, shot of Espresso & coffee beans

\$15.00

DESIGNATED DRIVER

Muddled mint, lemon and lime topped w/ Apple Juice and Lemonade

\$15.00

ALL CLASSICS ARE AVAILABLE ON REQUEST