

SAMPLE MENU

Our menu is ever-evolving, guided by the seasons, local producers, and the flavours we love. This sample menu offers a taste of what to expect — please visit us for the current menu.

Bites MENU

Designed for relaxed enjoyment across our casual dining spaces — the Cala lounge, alfresco areas or cellar door.

Edamame	10
House marinated olives	12
Tasmania oysters	6 each
Focaccia, miso butter	12
Corn and cheese croquettes, charred eggplant, avocado	18
Royal blue potatoes, burnt butter	16
Fried Chicken, cucumber, aji panca emulsion	28
Antipasto Plate for two	46



Cala MENU

To start

House marinated olives	12
Focaccia and miso butter	12
Corn and cheese croquettes, charred eggplant, avocado (4)	21

Mains

Roast broccoli/ puree, labneh, smoked oil, dukka, turmeric (VGO/V/DFO)	34
Crab meat orecchiette, squid ink, butter, bay leaf, chardonnay (DFO)	38
Crispy pork belly, green apple jus (DF/GF)	38

Sides

Crispy Royal Blue potatoes, burnt butter, chimichurri (DFO/GFO)	18
Zucchini, salad, sherry/honey/mustard, dukka, watercress, padano (V/VGO/DFO)	18

Desserts

Whiskey infused crème brûlée, (GFO)	16
Pumpkin doughnut, vanilla ice cream	16



Feed Me MENU

The simplest way to experience Cala. Our Chef's handpicked spread of seasonal dishes, designed for relaxed and generous sharing. Served progressively and made to be enjoyed together.

75 per person

TO START

Tasmanian oysters, rocoto vinaigrette

House handmade focaccia, miso butter

ENTREES

Corn and cheese croquettes, charred eggplant, avocado

Tuna tataki, aji amarillo sauce, salsa

MAINS - Choose 2

Roast broccoli, beetroot emulsion, labneh, smoked oil, dukka, turmeric

Crab meat orecchiette, squid ink, butter, bay leaf, chardonnay, garlic, chilli

Crispy pork belly, green apple, jus

SIDES

Crispy royal blue potatoes, burnt butter, chimichurri

Zucchini salad, watercress, honey mustard emulsion

DESSERTS + \$16 each

Bourbon infused crème brûlée, lemon grass (GFO)

Pumpkin doughnut, vanilla ice cream



The COCKTAIL MENU

STORM COAST (DARK 'N' STORMY)	
The Grove Spiced Rum, spicy ginger beer, fresh lime	16
CALA BREEZE (GIN & SODA)	
The Grove London Dry Gin, grapefruit soda, citrus zest	16
COCONUT CURRENT	
The Grove Coconut Rum, grapefruit soda, fresh lime	16
MIDNIGHT GRIND (ESPRESSO MARTINI)	
The Grove Vodka, espresso, The Grove Coffee Liqueur	22
PASSION WAVE (MOJITO STYLE)	
The Grove Rum, passionfruit, lime, mint, soda	20
SUMMER GROVE SPRITZ	
Your choice of The Grove Limoncello, Orangello or Limecello, prosecco, soda, citrus	20
BARRELHOUSE SOUR (WHISKEY SOUR)	
The Grove Whiskey, citrus, sugar, egg white foam	20



The DRINKS MENU

WINES by the bottle and glass	B	G
2025 Credaro Kinship Blanc de blanc	82	18
2024 Credaro 5 Tales Sauvignon Blanc	50	14
2025 Credaro 5 Tales Pinot Grigio	50	14
2025 Credaro 5 Tales Rose	50	14
2023 Credaro Kinship Cabernet Sauvignon	65	15

BEER on tap by Margaret River Beer Co.	M	P
Mer Mid Hazy IPA 3.5%	9	12
Kolsch 4.7%	9	12
In The Pines- Hazy IPA 6.1%	11	14
Megsy Ginger Beer Can - 3.1%	10	

SPIRITS

We use premium mixers in our drinks to highlight the spirits or can be served neat in - 30ml per glass 14/glass

RUM

Aged Dark 40%
The Spiced 40%
The Great White 40%
Coconut Grove 40%

WHISKEY

Traditional 40%
Honey 40%
Maple 40%
Distiller's Cut 55%

VODKA

Triple Distilled 40%
Chilli 40%
Mixed Berry 40%

GIN

London Dry 37.5%
Strawberry 37.5%

TASTING PADDLES

Choose from any 3 of the above spirits or beers - for your own self guided tasting experience 15/paddle



The DRINKS MENU

SOFT DRINKS

Sparkling water 750ml	9
Capi Lemonade, Ginger Beer, Ginger Ale, Dry Tonic	6
Coke, Coke Zero, Diet Coke, Lemonade, Lemon Lime Bitters	6
Juice (see waitstaff)	6

COFFEE BY THE COMMONAGE COFFEE YALLINGUP

Espresso, Macchiato, Piccolo
Long Black, Cappuccino, Flat White, Latte, Mocha
Hot Chocolate
Pot of Tea, English Breakfast, Earl Grey, Peppermint,
Chamomile
Soy, Almond or Oat Milk +0.50

