



Entrees

GARLIC FLATBREAD 12

Confit garlic, parmesan (V)
Add bacon & cheese +3

BOWL OF CHIPS 11

Choice of gravy or aioli (GF)

SAUSAGE ROLLS (4) 15

Pork & fennel, tomato chilli dipper

SALT & PEPPER SQUID 19

Aioli, lemon (GF)

BUFFALO CAULIFLOWER 16

Crispy battered, chipotle mayonnaise (VG)

POPCORN CHICKEN 18

Fried chicken pieces, paprika salt, honey, ranch dipping sauce

SWEET POTATO WEDGES 14

Herb salt, aioli (V, GF)

Burgers

& Sandwiches

All served with chips & aioli

CAVILL BURGER 24

Beef patty, bacon, American cheddar, burger sauce, pickles, milk bun

CHICKEN BURGER 23

Buttermilk brined, Southern fried, chipotle mayonnaise, lettuce, tomato, cheese, milk bun

STEAK SANDWICH 24

Angus rump, lettuce, tomato, grilled onions, cheddar, smokey BBQ sauce, toasted Turkish bread

UPGRADES

Fried egg 3
Bacon 4

Cavill Classics

CHICKEN SCHNITZEL 25

House salad, chips, lemon, gravy

CHICKEN PARMY 29

Ham, Napoli, mozzarella, house salad, chips, aioli

BATTERED FISH & CHIPS 26

Sustainable hake, house salad, chunky tartare

GRILLED HALLOUMI SALAD 22

Mint, cucumber, pomegranate, pickled onions, kale, toasted walnut, citrus dressing (V, GF)
Add grilled chicken +7
Add salt & pepper squid +8

SPAGHETTI CARBONARA 24

Bacon, cream, white wine, parmesan cheese, chives
Add grilled chicken +7

LAMB PIE 28

Braised lamb, rosemary, gravy, mashed potato, seasonal vegetables

PESTO PASTA 22

Red pepper pesto, spaghetti, basil, chilli, rocket leaves, parmesan cheese (V)
Add grilled chicken +7

Pizzas

Hand stretched naturally fermented dough

MARGHERITA 23

Tomato, fior di latte, Napoli, mozzarella, basil pesto (V)

TROPICAL 24

Shaved leg ham, pineapple, Napoli, mozzarella, parsley

ROAST LAMB 29

Feta cheese, onions, cherry tomatoes, red pepper pesto, Napoli, mozzarella, fresh rocket

THE CAVILL SUPREME 27

Pepperoni, leg ham, pulled chicken, mushrooms, kalamata olives, capsicum, Napoli, mozzarella

Gluten free base +3

Vegan mozzarella available on request

Grill

Served with chips & salad or mashed potato & vegetables, choice of sauce

EYE FILLET 180G | 45

100 days minimum grain fed, Angus, marble score 2+, South East QLD

RUMP 250G | 33

100 days minimum grain fed, Angus, marble score 2+, South East QLD

SIRLOIN 300G | 45

100 days minimum grain fed, Angus, marble score 2+, South East QLD

UPGRADES Fried eggs (2) - 5 Salt & pepper squid (GF) - 8

SAUCES Peppercorn, Creamy Mushroom, Garlic Cream, Gravy

Desserts

CHOCOLATE BROWNIE 15

Vanilla ice cream, strawberries, chocolate sauce, sea salt (GF)

APPLE PIE CIGARS 14

Cinnamon sugar, caramel sauce, vanilla ice cream



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LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option | LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 15% public holiday surcharge applies.



The background features a repeating pattern of stylized palm fronds. Some are solid teal, while others are gold outlines. They are arranged in a grid-like fashion, with teal leaves in the top-left, top-right, bottom-left, and bottom-right corners, and gold leaves in the top-center, bottom-center, middle-left, and middle-right positions.

THE CAVILL

SURFERS | HOTEL | PARADISE