

CAPE LODGE

Business with purpose

Defining Modern Australian Cuisine with Sustainable Ingredients.

Situated at the heart of the 'Biodiversity Hotspot' that is the Margaret River region, Cape Lodge is perfectly located to showcase the area's extraordinary natural bounty of produce and place: and doing so forms the focus of the guest experience.

Cape Lodge's celebrated chef, Tony Howell believes in using indigenous products and sustainable ingredients, supporting local producers. His passion for helping to develop and distil a modern Australian cuisine – and putting it on the world stage – has seen him appointed as a Brand Ambassador for Tourism Australia.

"The quality of Western Australia's produce makes my job easy – I buy locally sourced, sustainable and seasonal fresh produce that's been grown and raised with care and minimal intervention. I like to cook with clean and fresh flavours that allow the produce to speak for itself," explains Chef Howell.



The vast majority of the menu at Cape Lodge is sourced from neighbours and local growers such as Treeton Hill Farm pastured eggs and macadamia nuts, Della Fay Olive Oil, Manjimup black truffles by Australian Truffle Traders, Pemberton Marron. Cape Lodge's also uses produce from its own vegetable gardens and citrus trees. Fresh seafood comes from the pure waters of southern Western Australia, just a short distance away.

The restaurant's cellar houses 14,000 bottles, featuring wines from the great estates of Margaret River, as well as emerging winemakers who are embracing natural and hand-crafted winemaking styles.

Chef Howell hosts Gourmet Weekend workshops and retreats that introduce the best local winemakers and providores to food and wine lovers, highlighting the local offerings through masterclasses, tastings and special event dinners.

The focus on 'local' is reiterated in the lodge appointments, including hand-crafted marri tables designed by local furniture makers Richard Vos and Dean Kerr from Woodvibes, and hand-blown candle holders created exclusively for Cape Lodge by Melting Pot Glass Studio's Gerry Riley. Natural linen fabrics depicting native flora cover lounge chairs in the restaurant bar area.

Ranking in the top 10 restaurants in the world on Conde Nast Traveller's Gold List attracts guests from around the globe, and the Cape Lodge team aims to share that spotlight with Margaret River's artisans, growers, wineries, traditional owners and the natural landscape.





Using Cape Lodge as a base, guests are encouraged to explore the spectacular walking trails and nearby beaches on private guided tours, exploring themes of local ecology, geology and human history. There is an option to participate (in season) in a hunt for exquisite black Manjimup truffles or wine-tasting at world-renowned Margaret River wineries such as Vasse Felix, Cape Mentelle, Voyager Estate and Cullen wines.

“Margaret River is recognised as one of the world’s most important areas for biodiversity and its unspoiled environment inspires a respect for nurturing pure and sustainable products. For us, this respect is manifested in the way we source and treat our ingredients, and in how we engage with our guests,” says Tony Howell.

“As Australians, without a strong culinary tradition, we are lucky: we can draw on our abundant and wonderful produce to create and invent our own sustainable and unique cuisine. Our aim at Cape Lodge is to help cement Margaret River’s position as one of the world’s most exciting culinary destinations.”

Other Sustainability Actions (Our Mandatories):

- Conscious of the importance of minimising impact on the local environment - and of supporting local businesses - in-room bathroom amenities are hand-blended from organic olive oils infused with native flowers by nearby body care company Vasse Virgin. Mini-bars are stocked with local Yahaya Koffee; Bettenay’s Margaret River nougat and artisan chocolate from Josh Bahen.
- All non-biodegradable packaging and guest supplies have been removed. All kitchen waste is composted for Cape Lodge gardens, all plastics, glass and paper are separated and only biodegradable products are used in our housekeeping department for servicing the rooms
- The bulk of kitchen waste is composted and used in the garden and vineyard.
- A reverse osmosis drinking water system has been installed, and re-usable bottles are supplied to guests
- The Lodge holds culinary events regularly throughout the year to teach guests about sustainable ingredients and cooking practices and to bring culinary enthusiasts together with local producers, winemakers and visiting chefs.
- Beekeeping - We now have 3 hives, producing over 100 litres of Marri and Redgum honey, for exclusive use in the hotel. We plan to retail the honey in our merchandise shop for next season’s harvest
- Cape Lodge is surrounded by 40 acres of landscaped gardens, including many native species such as classic West Australian Marri and Peppermint trees, grevillias and kangaroo paws.

