

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 ideally situated 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 Head Chef, Adam Robson Chew focuses on ingredient-driven menus that showcase the bounty of the West and the lodge's long-standing relationships with a diverse range of local producers.

"Since moving to Western Australia, I have developed such a deep appreciation for the quality of the produce of this state. We try hard to minimise food miles. So thankfully, we don't need to look far beyond our backyard to find all the ingredients we could ever need to deliver the finest dining experience for our guests," explained Head Chef Adam Robson Chew.

"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."

"Our aim at Cape Lodge is to spread the word about this incredible resource we enjoy on our back doorstep, as well as the wonderful stories that are part of the experience. We're proud to be a pillar of regional cuisine."

Continuing to forge local partnerships

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 and Pemberton marron. Fresh seafood comes from the pure waters of southern Western Australia, just a short distance away.

The restaurant features a cellar with an impressive collection of 14,000 bottles, showcasing wines from renowned estates in Margaret River, alongside up-and-coming winemakers dedicated to natural and hand-crafted winemaking techniques. In a commitment to sustainability.

Learning through showcasing local talent

The team at Cape Lodge curates a calendar of workshops and retreats that introduce the best local winemakers and providores to guests, highlighting the local offerings through masterclasses, tastings and special event dinners, and exposing guests to sustainable farming practices, ingredients and cooking practices.

The focus on 'local' is reiterated in the lodge décor and furnishings, 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.

The Cape Lodge team has long shared the spotlight with, and elevated the unique credentials of Margaret River regions' artisans, growers, wineries, Traditional Owners and the natural landscape.





Showcasing the uniqueness of Margaret River

With 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,” said Adam Robson Chew.

“Celebrating our access to diverse culinary traditions in Australia, we can draw on abundant and wonderful produce to create and innovate, delivering a 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, with a clear focus on sustainable practices.”

Other sustainability initiatives (Our mandatories):

- Conscious of the importance of minimising impact on the local environment - and of supporting local businesses the lodge has gone hyper-local: in-room bathroom amenities are hand-blended by the Western Australian artisans at Somic. The in-room mini-bar is curated to showcase the best of Western Australia, reducing transportation air miles, and celebrating local providers including Bahen & Co chocolate; Margaret River Cracker Company; Micrology Coffee and Seven Seas Tea.
- Biodegradable slippers have replaced conventional ones, and biodegradable bin liners are used throughout the property. Additionally, recycling bins have been introduced in the rooms to encourage guests to reduce landfill waste.
- All kitchen waste is composted for Cape Lodge gardens; all plastics, glass and paper are separated. Focusing on eliminating single-use plastic in the kitchen saw the introduction of biodegradable cling film and bin bags, and the phasing out of the sous vide.
- A reverse osmosis drinking water system has been installed providing pure drinking water on tap, and reusable bottles are supplied to guests.
- Cape Lodge is sited on 40-acres of landscaped gardens featuring many native species including classic Western Australian marri. Pathways and interpretive signage allow guests to explore and learn about the natural surrounds and native flora.
- Electric golf buggies are used for housekeeping and guest transportation around the property. Moving forward, electric and hybrid vehicles will be exclusively purchased as part of their renovation efforts, ensuring a more sustainable future at Cape Lodge.

