

DINNER MENU

Fresh Bread on Arrival

ENTRÉE

A Taste of the Ocean \$8 each

Woodfired scallop, salmon caviar, pumpkin, edible flowers & emulsions *Suggested Wine Caleb's House Sparkling, Margaret River WA*

Chef' Caleb's Platter \$39

Our famous in-house Burrata cheese, Arancini balls, Calamari, Olives & mild Calabrese Cacciatore served with fresh focaccia bread *Suggested Wine Timo Vermentino, San Marzano, Italy*

A Journey of Arancini \$18 (v)

Lightly crumbled Arborio rice balls served with a 6 hour oven baked beetroot tomato sauce, Gingin local goat cheese camembert, fresh herbs and balsamic glaze *Suggested Wine Garbin Estate Sparkling Rose 2020, Swan Valley WA*

The Famous Burrata \$28 (v)

House-made mozzarella ball stuffed with Puglia Italy mascarpone cheese and infused with Margaret River truffle honey. 24 year old balsamic vinegar of Modena Italy, white truffle cream, basil & paprika emulsion drops. Served with wood fired bread *Suggested Wine Caleb's Semillon Sauvignon Blanc, Margaret River WA*

A Memory of Carpaccio \$30

Butter aged Wagyu beef, lemon extra virgin olive oil and handpicked capers. Served with fresh basil from our garden and wood fired rustic bread *Suggested Wine Caleb's Cabernet Merlot, Margaret River WA*

The Sea Platter (for 2) \$49

Wood fired chilli garlic prawns, calamari, clams, mussels and swordfish share platter *(Addition of lobster to dish MP)*
Suggested Wine Venezia Pinot Grigio (DOC) 2018, Italy

Crudo \$26

Cured kingfish, salmon caviar, fresh basil from our garden, lemon extra virgin olive oil and caper relish *Suggested Wine Garbin Estate Verdelho 2020, Swan Valley WA*

SIDES

Garlic pan fried seasonal vegetables \$12

Wood fired focaccia \$4

House salad \$8

Freshly mashed potato with herbs \$10

- Keto, vegetarian, vegan and gluten free friendly options are available
- Please ask one of our friendly staff for more information
- All food may contain traces of nuts, dairy, fish or shellfish
- Please inform our staff of any allergies

MAINS

Pasta Aragosta \$37

Butter poached lobster and prawns atop handmade spaghetti in saffron champagne cream sauce. Served with chilli drops, house mozzarella and crispy prosciutto di parma *Suggested Wine Caleb's Semillon Sauvignon Blanc, Margaret River WA*

Four Seasons Gnocchi \$28 (v)

Handmade potato dumplings served with 4 sauces, 6 hour baked tomato sauce, basil pesto sauce, gorgonzola sauce and pumpkin sauce *Suggested Wine The Sum Rose (Cabernet Sauvignon- Shiraz), 2020 Great Southern, WA*

Linguini di Casa \$28

Slow cooked chicken pieces with prosciutto, sun dried tomatoes, cream, mushroom, and oven baked tomato sauce *Suggested Wine Garbin Estate Sangiovese 2019, Swan Valley WA*

Mediterranean Couscous \$28 (v/Vegan)

Steamed raisins, couscous, wood fired mushrooms, capsicum, pumpkin, zucchini with black olives, spinach and tomato sauce *Suggested Wine The Sum Riesling 2020, Great Southern WA*

Chicken Involtni \$36

Wood fired chicken breast, stuffed with spinach, truffle duxelle and almond flakes, with prosciutto, fresh herb mash and red wine sauce *Suggested Wine The Sum Pinot Noir, 2020 Great Southern, WA*

Pesce Al Forno \$35

Wood fired barramundi, seasonal vegetables, white wine lemon butter sauce topped with caper and tomato salsa *Suggested Wine Venezia Pinot Grigio (DOC) 2018, Italy*

Guanciaie \$40

8 hour slow braised beef cheek in pinot noir sauce, spinach & ricotta ravioli, red wine jus, fresh herbs, pumpkin puree and shaved ricotta Insalata *Suggested Wine Reserve Manoro Montepulciano D'Abruzzo (DOC) 2015, Italy*

DESSERT

Take Me to Heaven Plate \$18

A combination of Chef Caleb's favourite desserts, tempt your tastebuds *Suggested Liqueur Limoncello*

Americano \$15

Gluten free chocolate cake in a spiced Jack Daniels chocolate sauce served with strawberries & mint whipped cream *Suggested Wine Garbin Estate Premium Liqueur Muscat, Swan Valley WA Dessert Wine 70ml*