

Winter Italian Soul Food Wine Dinner

Wednesday 14th July, 2021 5.30 for 6pm

\$110 per person

Caleb Restaurant and Bar always supports local producers. July's Wine Dinner features 90% local WA produce which will be paired with Chef Caleb's exclusive Margaret River wines.

International multi award winning Chef Caleb Azuka has created a new, special menu for a wine dinner that will warm your soul. Live music will be provided by award winning musicians.

Book now bookings@restaurantcaleb.com.au or call 9382 2208

Con Vongole

Pinot Grigio steamed little neck clams with mild cacciatore, leeks, shallots in a vermouth cream sauce. Served with wood fired focaccia

Caleb's Sparkling Margaret River WA

Rankin Cod Mediterraneo

WA rankin cod, white wine lemon butter sauce, capers, black olives with basil and paprika emulsion drops

Caleb's Semillon Sauvignon Blanc, Margaret River, WA

Filleteo Di Manzo

WA beef fillet, scotch peppercorn demi cream sauce served with mushroom and potato fondant

Caleb's Cabernet Merlot, Margaret River, WA

Storia D'inverno (Winter Tale)

Gluten free chocolate cake served in a spicy Jack Daniels chocolate sauce, glazed vanilla gelato and baby apple

Garbin Estate Moscato 2020, Swan Valley WA

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