

## **Luxury Degustation \$150 per person**

*Glass of Caleb's Sparkling, Margaret River WA on arrival*

### **THE FAMOUS BURRATTA**

Caleb's 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

*Caleb's Semillon Sauvignon Blanc, Margaret River WA*

### **A JOURNEY OF ARANCINI**

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

*Garbin Estate Sangiovese Rose 2019, Swan Valley WA*

### **LAND & SEA**

Crispy pancetta, rustic scallop, chicken involtini, aged caviar, pumpkin puree, 48 hour red wine jus, hollandaise sauce

*Garbin Estate Reserve Chardonnay 2018, Swan Valley WA*

### **RAGU AUSTRALIANA**

8 hour slow braised kangaroo & beef ragu, handmade spaghetti, gorgonzola béchamel, basil pesto and micro herbs

*Caleb's Cabernet Merlot, Margaret River WA*

### **A TRIP TO ITALY**

Deconstructed tiramisu, coffee liqueur with beetroot crumbs, biscotti, fresh berries & mint coulis

*Antichi Baronati "Semisecco" Masala*

