

Luxury Degustation

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

TAKE ME TO HEAVEN

A combination of Chef Caleb's favourite desserts, tempt your tastebuds

Antichi Baronati "Semisecco" Masala

