

Pescatarian Degustation

LET'S GO TO THE OCEAN

Cured West Australian kingfish, scallops & caviar with chilli drops, lemon EVVO, capers, micro greens & black mushrooms

Caleb's Sparkling, Margaret River WA

THE DANCING PRAWNS

Marinated King Tiger Prawns and the story begins

Caleb's Semillon Sauvignon Blanc, Margaret River WA

THE LOVE OF SALMON

Slow baked salmon served with aged caviar in a rose cream sauce

Garbin Estate Reserve Chardonnay 2018, Swan Valley WA

CRUSTACEAN HANDMADE PASTA

Butter poached lobster, scampi and prawns atop handmade spaghetti in saffron champagne cream sauce. Served with chilli drops, house mozzarella

Garbin Estate Sangiovese Rose 2019, Swan Valley WA

TAKE ME TO HEAVEN

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

Antichi Baronati "Semisecco" Masala

