

# MENU À LA CARTE



## ENTRÉE

### **A Taste of the Ocean \$20** (GF)

WA woodfired scallops (3) served with caviar, pumpkin, micro herbs & emulsions *Suggested wine Caleb's House Sparkling, Margaret River WA*

### **A Garden on your Plate \$20** (GF) (Vegan)

Oven baked fresh summer vegetables piped into a salted, steamed leek & baked in the oven, served with micro herbs & a mild chilli sauce *Suggested wine Garbin Estate Reserve Chardonnay 2018, Swan Valley WA*

### **A Journey of Arancini \$21** (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 Sangiovese Rose 2019, Swan Valley WA*

### **The Famous Burrata \$30** (GF) (V)

Chef Caleb's Hand-crafted 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*

### **Let's go to the Ocean \$32** (GF) (Pescatarian)

Cured West Australian kingfish, scallops & caviar with chilli drops, lemon EVVO, capers, micro greens & seaweed *Suggested wine Caleb's Sparkling, Margaret River WA*

### **A Memory of Carpaccio \$40** (GF)

Spiced butter aged Wagyu beef, lemon evvo, hand picked capers, black mushroom with romano cheese *Suggested wine Caleb's Cabernet Merlot, Margaret River WA*

## SIDES

Garlic pan fried seasonal vegetables \$14

Wood fired focaccia \$6

House beetroot salad \$15

Garden fresh beetroot with walnuts, Gingin goat cheese & arugula

- Vegan dessert available upon request
- Keto, vegetarian, vegan and gluten free options are available
- All food may contain traces of nuts, dairy, fish or shellfish
- Please inform our staff of any allergies

## MAINS

### **Handmade Crustacean Pasta \$48** (GF available)

Butter poached lobster, scampi and prawns atop handmade spaghetti in saffron champagne cream sauce. Served with caviar, Paris chilli drops, house mozzarella, Italian ricotta insalata & fresh herbs *Suggested wine Caleb's Semillon Sauvignon Blanc, Margaret River WA*

### **Funghi Di Bosco \$28** (Vegan) (GF available)

Assorted forest mushrooms, capers, fresh chilli, garlic, spinach in a 8 hour oven baked tomato sauce, served atop handmade vegan spaghetti

*Suggested wine Riseborough Shiraz 2005, Gingin WA*

### **Agnello Arrostiti** (GF) \$45

Lamb rack & lamb duxelle served with oven baked vegetables in a red wine jus, basil oil, pumpkin puree & gorgonzola sauce *Suggested wine Caleb's Cabernet Merlot, Margaret River WA*

### **Four Seasons Gnocchi \$30** (V)

Handmade potato dumplings served with 4 sauces, 6 hour baked tomato sauce, basil pesto sauce, gorgonzola sauce and pumpkin sauce *Suggested wine Garbin Estate Sangiovese Rose 2020, Swan Valley WA*

### **Ragu Australiana \$35** (GF available)

8 hour slow braised kangaroo & beef ragu, handmade spaghetti, gorgonzola béchamel, basil pesto & micro herbs *Suggested wine Caleb's Cabernet Merlot, Margaret River WA*

### **Land & Sea \$38** (GF)

Crispy pancetta, rustic scallop, chicken involtini, aged caviar, pumpkin puree, 48 hour red wine jus, basil pesto served with arancini ball *Suggested wine Garbin Estate Reserve Chardonnay 2018, Swan Valley WA*

### **Pesce d'estate \$40** (GF)

Fresh kingfish fillet served with fire roasted vegetables, white wine lemon butter piccata sauce topped with Mediterranean relish & fresh herbs *Suggested wine Caleb's Semillon Sauvignon Blanc, Margaret River WA or Timo Vermentino 2019, San Marzano, Italy (bottle only)*

## DESSERT

### **Take me to Heaven \$20**

A combination of Chef Caleb's favourite desserts, tempt your tastebuds *Suggested wine Garbin Estate Moscato 2020, Swan Valley WA*

### **Amore Senza Fine \$18** (GF)

Gluten free chocolate cake soaked in spiced Jack Daniels chocolate sauce, strawberry and cream *Suggested wine Garbin Estate Premium Liqueur Muscat, Swan Valley WA Dessert Wine 70ml*

