

CA
CALEB
Restaurant & Bar

EXOTICA DEGUSTATION
\$245 PP | WINE MATCHING FROM \$75 PP

SALMON TARTARE
Ocean fresh salmon, savoury limoncello
meringue & caviar

ESSENZA
Caramelised local scallops, handcrafted truffle
honey burrata, aged caviar and woodfired grape
tomato & basil emulsion

ARANCINI RAGU
Lightly crumbed arborio rice balls filled with slow
cooked beef ragu and gooey house made mozzarella
on an 8-hour roasted beet & tomato sauce

ARAGOSTA
Butter poached WA rock lobster atop handmade
spaghetti in a saffron sauce with house made
mozzarella, fresh herbs & chili drops

EMOZIONE DI TERRA
Aged Wagyu beef, parsnip purée, a mushroom,
truffle and ricotta agnolotti, crispy pancetta and aged
Parmigiano Reggiano on a 48-hour red wine sauce

TENTAZIONE
Guilty pleasure on the table - the theatre of
Chef Caleb crafting a dessert masterpiece
in front of your very eyes

IL FINALE
Experience the hills, the rain and the climates
of where tea began