

CA
CALEB
Restaurant & Bar

LUXURY DEGUSTATION
\$95PP | WINE MATCHING FROM \$35 PP

THE FAMOUS BURRATA

House made mozzarella stuffed with imported
Pugliese mascarpone and infused with
Margaret River black truffle honey served
with 24 y.o Modena Balsamico glaze, white truffle
cream, basil & paprika emulsion & woodfired bread

RAGU AUSTRALIANA

48-hour slow braised kangaroo and Wagyu beef
atop house made pesto spaghetti with gorgonzola
béchamel & aged Parmigiano Reggiano

TAKE ME TO HEAVEN

A selection of desserts most loved by
Chef Caleb from his world travels