

CA  
**CALEB**  
Restaurant & Bar

LUXURY DEGUSTATION  
\$150PP | WINE MATCHING FROM \$45 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

**A JOURNEY OF ARANCINI**  
Lightly crumbed arborio rice balls served with 6-hour oven baked beet and tomato sauce, pumpkin purée, Gingin goats cheese camembert, fresh herbs & balsamic glaze

**AGED WAGYU TARTARE**  
Spiced, butter-aged Wagyu beef, Pecorino Romano from Western Australia, fresh basil & wood fired rosemary focaccia

**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