

CA
CALEB
Restaurant & Bar

PESCATARIAN DEGUSTATION
\$160PP | WINE MATCHING FROM \$45 PP

A TASTE OF THE OCEAN
Woodfired local scallops with caviar, green pea
purée & basil emulsion

SPLASHED GLORY
Smoked, woodfired New Zealand mussels,
aged caviar, piquant herb emulsion & parsnip

SALMONE
Oven baked salmon served with saffron
Champagne sauce infused with caviar
& fermented pumpkin purée

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

AMORA SENZA FINE
Gluten free chocolate sponge with our
signature spiced chocolate sauce topped
with vanilla gelato & a Parisian petite apple