

CA
CALEB
Restaurant & Bar

VEGAN DEGUSTATION
\$95PP | WINE MATCHING FROM \$45 PP

HEIRLOOM TOMATO SALAD
Heirloom tomatoes, dill and black olives
on a pumpkin purée served with a
truffled berry broth

CAULIFLOWER DELIGHT
Marinated spiced woodfired cauliflower
served on a 6-hour roasted beet & tomato sauce

GARDEN ON YOUR PLATE
Seasonal oven baked vegetables piped into
a salted, steamed leek served with micro herbs
on a mild chili sauce

FUNGHI RUSTICA
Handmade vegan spaghetti with local oyster
mushrooms, capers, black olives, fresh chili,
garlic and spinach braised in an 8-hour tomato sauce

STORIA D'INVERNO
Oven baked Medjool dates with polenta, coconut cream
and fresh berries on a mint & berry coulis