

CA
CALEB
Restaurant & Bar

VEGETARIAN DEGUSTATION
\$75PP | WINE MATCHING FROM \$85 PP

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

FOUR SEASONS GNOCCHI

Handmade potato dumplings served with 4 sauces
A 6-hour roast tomato sugo, basil pesto,
gorgonzola cream & pumpkin

AMORA SENZA FINE

Gluten free chocolate sponge soaked in a spiced
chocolate sauce with strawberry & cream