

CA
CALEB
Restaurant & Bar

VEGETARIAN DEGUSTATION
\$110PP | 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

GARDEN ON YOUR PLATE

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

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