

CA
CALEB
Restaurant & Bar

PRIMI

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| PANE ALL'AGLIO (V) Chargrilled Turkish bread, salted garlic butter, herbs | 14 |
| CERIGNOLA OLIVES (VEGAN) Rich Sicilian olives to tantalise the tastebuds | 8 |
| KINGFISH CRUDO Hiramasa kingfish, salmon caviar, fennel, lemon | 32 |
| A JOURNEY OF ARANCINI (V) Lightly crumbed arborio rice balls, 8-hour oven-baked beet & tomato sauce, pumpkin purée, WA goat cheese camembert | 21 |
| OYSTER MUSHROOM (VEGAN) Barbecued locally grown oyster mushrooms, sautéed greens, sultanas, basil pesto | 23 |
| TASTE OF THE OCEAN Local woodfired scallops, aged caviar, pumpkin purée, basil emulsion | 25 |
| THE FAMOUS BURRATA (V) Housemade mozzarella, Puglia mascarpone, Margaret River truffle honey, aged Modena balsamico, white truffle cream, basil & paprika drops, woodfired rosemary focaccia | 29 |
| WAGYU TARTARE Spiced butter-aged Wagyu beef tartare, local goat cheese Romano, fresh basil, woodfired rosemary focaccia | 34 |

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PASTA

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| PASTA POMODORO (V) | 24 |
| Spaghetti, oven-baked basil & tomato sauce, ricotta | |
| CHICKEN ALFREDO | 26 |
| Parmesan cream, fresh spinach, green peas, slow-cooked chicken breast, squid ink fettuccine | |
| MUSHROOM RAGU (VEGAN) | 28 |
| Spaghetti, local oyster mushrooms, capers, fresh chili, spinach, garlic, 8-hour oven-baked basil & tomato sauce | |
| SALMONE AFFUMICATO | 32 |
| Smoked salmon, spaghetti, rosè cream, chili, tomatoes | |
| QUATTRO STAGIONI (V) | 30 |
| Handmade gnocchi, 8-hour oven-baked tomato sauce, basil pesto, gorgonzola, pumpkin | |
| PASTA ALLA SORRENTINA (V) | 28 |
| Spinach & ricotta ravioli, oven-baked cherry tomato sauce, smoked housemade burrata | |
| RAGU AUSTRALIANA | 38 |
| 48-hour slow braised kangaroo & Wagyu beef ragu, handmade pesto spaghetti, gorgonzola béchamel | |
| ARAGOSTA | 49 |
| Butter poached WA rock lobster, spaghetti, saffron sauce, housemade mozzarella, chili drops | |

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SECONDI

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| INVOLTINI DI POLLO | 36 |
| Free range chicken breast roulade, locally grown mushrooms, sundried tomatoes, ricotta, greens, almond flakes & sultanas accompanied with woodfired seasonal vegetables & red wine jus | |
| PESCE | 49 |
| Fresh caught oven-baked kingfish, capers, lemon butter sauce & tomato salsa served with steamed seasonal vegetables | |
| FILET MIGNON | 58 |
| Flambe` aged premium beef fillet served with Puglia mascarpone potato gratin, 48-hour red wine sauce & butter roasted garlic leek green beans | |
| AGNELLO | 55 |
| Woodfired West Australian lamb rack & lamb duxelle served with roasted vegetables, red wine jus & basil emulsion | |
| ARAGOSTA AL MATTINO | 69 |
| Whole oven-baked WA rock lobster smothered with Chef Caleb's famous mornay sauce served with chunky cut potato chips & a green leaf salad | |

ASK OUR FRIENDLY TEAM ABOUT CHEF CALEB'S VINTAGE WINE SELECTION TO ENHANCE YOUR DINING EXPERIENCE

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SIDES

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| WOODFIRED FOCACCIA | 10 |
| To mop up the juices or enjoy on its own | |
| PATATINE | 12 |
| Chunky cut potato chips, local Pecorino Romano, fresh herbs | |
| INSALATA DI BARBABIETOLA | 14 |
| Beetroot, Gingin goat cheese camembert, walnuts, rocket | |
| VEGETABLES | 14 |
| Pan-roasted seasonal vegetables, garlic | |

DOLCI

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| AMORE SENZA FINE (GF) | 22 |
| Rich chocolate cake, signature spiced dark chocolate sauce, vanilla gelato, petite Parisian apple | |
| STORIA D'INVERNO (VEGAN) | 18 |
| Oven-baked Medjool dates, polenta, coconut cream, berries, mint & berry coulis | |
| TAKE ME TO HEAVEN | 24 |
| A combination of Chef Caleb's most loved desserts from his travels around the world | |
| TORTA AL FORMAGGIO | 14 |
| Cheesecake, mint & berry coulis | |