

CA
CALEB
Restaurant & Bar

TRUFFLE WINE DINNER - 31 JULY 2024
6:00pm for a 6:30pm start
Celebrating Manjimup truffles from Trusffle
and the very best local, seasonal produce

ON ARRIVAL

Glass of Caleb's Sparkling (Margaret River, WA) with il antipasto

CHEF CALEB'S TRUFFLE BURRATA

Chef Caleb's handcrafted truffle burrata served with oyster mushrooms, heirloom tomatoes, truffle cream, basil emulsions, micro greens and wood fired bread

Caleb's Private Label Semillon Sauvignon Blanc (Margaret River, WA)

PESCE ALLA SICILIANA

Wood fired truffle infused kingfish with truffle caponata, pumpkin puree and topped with crispy leek

Timo Vermentino 2019 (San Marzano, Italy)

GUANCIALE

Slow braised beef cheeks with truffle burro sauce, assorted mushrooms, crispy pancetta, fresh herbs and rigatoni pasta

Caleb's Limited Release Shiraz (Margaret River, WA)

SEDUCTION ON A PLATE

Dripping chocolate fondant, edible gold flakes, exotic passionfruit coulis, truffle biscotti crumbs, truffle tuille and house made saffron gelato

Garbin Estate Premium Liqueur Muscat (Swan Valley WA)