



CRAFTED WITH INTENTION

ALL DAY DINING

BOWLS & SALADS

Grilled Beef & Mediterranean Grain Plate 🐱	26
Grilled beef slices on quinoa with roasted peppers, zucchini and cherry tomatoes, finished with rocket and olive oil	
CALI Omega Bowl 🐟	24
Grilled salmon over quinoa with rocket, avocado, grapefruit segments and pumpkin seeds, dressed in lemon vinaigrette	
Chicken Tikka Grain Bowl 🍗🌱	22
Tikka-spiced grilled chicken over warm brown rice with roasted vegetables, cucumber, tomato and mint yoghurt	
CALI Prawn Laksa 🐟	24
A fragrant coconut laksa broth loaded with prawns, rice noodles, tofu puffs and egg, finished with laksa leaves and a gentle chilli heat	
Blueberry, Kale & Goat Cheese Salad 🌱	20
Kale with blueberries, grains, walnuts, beetroot and goat cheese, dressed with beetroot-raspberry vinaigrette	

SOUPS

Homemade Wild Mushroom Soup 🌱🌱🌱	12
A velvety blend of white button and shiitake mushrooms with cream and a touch of truffle oil, served with toasted garlic bread	
Roasted Tomato & Red Pepper Soup 🌱	10
Slow-roasted tomatoes, red peppers blended into a silky soup, finished with basil oil and served with garlic bread	

SHARABLES

Crispy Calamari 🐟	16
Lightly dusted calamari rings, fried until golden with sea salt and chilli, served with lemon and tartar sauce	
Baked Parmesan Cauliflower 🌱	14
Oven-baked cauliflower with garlic, olive oil, herbs and parmesan, finished with lemon and a light parmesan garlic dip	
CALI Wings 🍗	16
Crispy fried mid-joint wings coated in our signature CALI spice rub, with smoky chipotle mayo	
Guac & Turmeric Baked Corn Chips 🌱	14
Hand-smashed avocado with lime and pico de gallo, served on baked turmeric corn and flour tortilla chips with mozzarella and cheddar	

MAINS

Slow-Cooked Short Ribs 🐱	40
Beef ribs braised low and slow until fall-off-the-bone tender, set on creamy mash with sautéed vegetables and rich pan jus	
Slow-Braised Lamb Shank 🍷	40
Tender lamb shank braised in red wine, herbs, served with creamy mashed potatoes, roasted sautéed vegetables, finished with rosemary jus	
Wagyu Beef Fajitas 🐱🌱	34
Sizzling wagyu beef strips of marinated beef with peppers and onions, served on a hot skillet with warm tortilla wraps, mixed greens and Monterey Jack cheese, guacamole and sour cream	
Grilled Salmon with Lemon Herb Butter 🐟	30
Grilled salmon fillet served on quinoa with roasted beetroot and cherry tomatoes, finished with a lemon-herb butter sauce	
Chicken Roulade 🍗	30
Boneless chicken leg rolled with mushroom ragù and gently baked, served with creamy mashed potato and arugula salad	
Chicken Fajitas 🍗	28
Sizzling marinated chicken with peppers and onions, served with tortilla wraps, greens and Monterey Jack cheese, guacamole and sour cream	

PASTAS – SMART CARBS

Salmon Walnut Pesto Rigatoni 🐟	30
Rigatoni tossed in a light walnut-basil pesto with cherry tomatoes and asparagus, topped with grilled salmon and finished with lemon zest and shaved parmesan	
Prawn Aglio e Olio 🐟	28
Linguine tossed with prawns, garlic, chilli, cherry tomatoes and asparagus in olive oil	
Semi-Dried Tomato & Mushroom Fettuccine 🌱	24
Fettuccine with garlic, mushrooms and semi-dried tomatoes in a light sauce, finished with parmesan	

NO PORK NO LARD

Allergens: Let us know your dietary needs, allergies, or intolerances. We're here to help!	
🌱 Signature Dishes	🌱 Vegetarian 🐟 Seafood 🐱 Beef 🍗 Poultry
All prices are subjected to 10% service charge and prevailing goods and services tax.	
All the images are for illustrative purposes only.	

HANDHELDS

CALI Wagyu Burger 🐱🌱	34
Juicy Wagyu beef patty with sautéed mushrooms, aged cheddar, tomato, lettuce, onion and gherkins in a toasted bun, served with fries	
Portobello & Walnut Pesto Panini 🌱	24
Baked Focaccia filled with meaty portobello mushrooms, roasted peppers, arugula and nutty walnut pesto	

DESSERTS

House Special Lava Torte 🌱	14
Warm chocolate torte with a molten centre, served with vanilla gelato	
Raspberry Mousse Brownie	12
A dense, fudgy brownie crowned with airy raspberry mousse	
Vanilla Cardamom Panna Cotta	10
Delicate vanilla-cardamom cream set to a gentle wobble, served with mango-lime compote	
Cheesy Chicken Pasta 🍗	16
Penne with grilled chicken in a mild cream sauce – familiar, gentle flavours for younger palates	
Grilled Chicken & Rice Bowl 🍗	16
Herb-grilled chicken with brown rice, broccoli and corn – a simple, wholesome bowl for growing explorers	
Add juice or milk to any kids main	2

