



CRAFTED WITH INTENTION ALL DAY DINING

BOWLS & SALADS

Grilled Beef & Mediterranean Grain Plate

Grilled beef slices on quinoa with roasted peppers, zucchini and cherry tomatoes, finished with rocket and olive oil

CALI Omega Bowl

Grilled salmon over quinoa with rocket, avocado, grapefruit segments and pumpkin seeds, dressed in lemon vinaigrette

Chicken Tikka Grain Bowl

Tikka-spiced grilled chicken over warm brown rice with roasted vegetables, cucumber, tomato and mint yoghurt

CALI Prawn Laksa

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

Kale with blueberries, grains, walnuts, beetroot and goat cheese, dressed with beetroot-raspberry vinaigrette

SOUPS

Homemade Wild Mushroom Soup

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

Slow-roasted tomatoes, red peppers blended into a silky soup, finished with basil oil and served with garlic bread

SHARABLES

Crispy Calamari

Lightly dusted calamari rings, fried until golden with sea salt and chilli, served with lemon and tartar sauce

Baked Parmesan Cauliflower

Oven-baked cauliflower with garlic, olive oil, herbs and parmesan, finished with lemon and a light parmesan garlic dip

CALI Wings

Crispy fried mid-joint wings coated in our signature CALI spice rub, with smoky chipotle mayo

Guac & Turmeric Baked Corn Chips

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

Beef ribs braised low and slow until fall-off-the-bone tender, set on creamy mash with sautéed vegetables and rich pan jus

40

Slow-Braised Lamb Shank

Tender lamb shank braised in red wine, herbs, served with creamy mashed potatoes, roasted sautéed vegetables, finished with rosemary jus

40

Wagyu Beef Fajitas

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

34

Grilled Salmon with Lemon Herb Butter

Grilled salmon fillet served on quinoa with roasted beetroot and cherry tomatoes, finished with a lemon-herb butter sauce

30

Chicken Roulade

Boneless chicken leg rolled with mushroom ragù and gently baked, served with creamy mashed potato and arugula salad

30

Chicken Fajitas

Sizzling marinated chicken with peppers and onions, served with tortilla wraps, greens and Monterey Jack cheese, guacamole and sour cream

28

Salmon Walnut Pesto Rigatoni

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

30

Prawn Aglio e Olio

Linguine tossed with prawns, garlic, chilli, cherry tomatoes and asparagus in olive oil

28

Semi-Dried Tomato & Mushroom Fettuccine

Fettuccine with garlic, mushrooms and semi-dried tomatoes in a light sauce, finished with parmesan

24

NO PORK NO LARD

Allergens: Let us know your dietary needs, allergies, or intolerances. We're here to help!

Signature Dishes Vegetarian Beef Poultry

All prices are subjected to 10% service charge and prevailing goods and services tax.

All the images are for illustrative purposes only.

HANDHELD

CALI Wagyu Burger

Juicy Wagyu beef patty with sautéed mushrooms, aged cheddar, tomato, lettuce, onion and gherkins in a toasted bun, served with fries

34

Portobello & Walnut Pesto Panini

Baked Focaccia filled with meaty portobello mushrooms, roasted peppers, arugula and nutty walnut pesto

24

DESSERTS

House Special Lava Torte

Warm chocolate torte with a molten centre, served with vanilla gelato

14

Raspberry Mousse Brownie

A dense, fudgy brownie crowned with airy raspberry mousse

12

Vanilla Cardamom Panna Cotta

Delicate vanilla-cardamom cream set to a gentle wobble, served with mango-lime compote

10

Cheesy Chicken Pasta

Penne with grilled chicken in a mild cream sauce – familiar, gentle flavours for younger palates

16

Grilled Chicken & Rice Bowl

Herb-grilled chicken with brown rice, broccoli and corn – a simple, wholesome bowl for growing explorers

16

Add juice or milk to any kids main

2

KIDS MENU

