



# CRAFTED WITH INTENTION

## ALL DAY DINING

### BOWLS & SALADS

<b>Grilled Beef &amp; Mediterranean Grain Plate</b> 🐾	24
Grilled beef slices on quinoa with roasted peppers, zucchini and cherry tomatoes, finished with rocket and olive oil	
<b>CALI Omega Bowl</b> 🐟	22
Grilled salmon over quinoa with rocket, avocado, grapefruit segments and pumpkin seeds, dressed in lemon vinaigrette	
<b>Chicken Tikka Grain Bowl</b> 🍗🌱	20
Tikka-spiced grilled chicken over warm brown rice with roasted vegetables, cucumber, tomato and mint yoghurt	
<b>CALI Prawn Laksa</b> 🐟	22
A fragrant coconut laksa broth loaded with prawns, rice noodles, tofu puffs and egg, finished with laksa leaves and a gentle chilli heat	
<b>Blueberry, Kale &amp; Goat Cheese Salad</b> 🌿	18
Kale with blueberries, grains, walnuts, beetroot and goat cheese, dressed with beetroot-raspberry vinaigrette	

### SOUPS

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

### SHARABLES

<b>Crispy Calamari</b> 🐟	14
Lightly dusted calamari rings, fried until golden with sea salt and chilli, served with lemon and tartar sauce	
<b>Baked Parmesan Cauliflower</b> 🌿	12
Oven-baked cauliflower with garlic, olive oil, herbs and parmesan, finished with lemon and a light parmesan garlic dip	
<b>CALI Wings</b> 🍗	14
Crispy fried mid-joint wings coated in our signature CALI spice rub, with smoky chipotle mayo	
<b>Guac &amp; Turmeric Baked Corn Chips</b> 🌿	12
Hand-smashed avocado with lime and pico de gallo, served on baked turmeric corn and flour tortilla chips with mozzarella and cheddar	

### MAINS

<b>Slow-Cooked Short Ribs</b> 🐾	38
Beef ribs braised low and slow until fall-off-the-bone tender, set on creamy mash with sautéed vegetables and rich pan jus	
<b>Slow-Braised Lamb Shank</b> 🌱	38
Tender lamb shank braised in red wine, herbs, served with creamy mashed potatoes, roasted sautéed vegetables, finished with rosemary jus	
<b>Wagyu Beef Fajitas</b> 🐾🌱	32
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	
<b>Grilled Salmon with Lemon Herb Butter</b> 🐟	28
Grilled salmon fillet served on quinoa with roasted beetroot and cherry tomatoes, finished with a lemon-herb butter sauce	
<b>Chicken Roulade</b> 🍗	28
Boneless chicken leg rolled with mushroom ragù and gently baked, served with creamy mashed potato and arugula salad	
<b>Chicken Fajitas</b> 🍗	26
Sizzling marinated chicken with peppers and onions, served with tortilla wraps, greens and Monterey Jack cheese, guacamole and sour cream	

#### HANDHELDS

<b>CALI Wagyu Burger</b> 🐾🌱	32
Juicy Wagyu beef patty with sautéed mushrooms, aged cheddar, tomato, lettuce, onion and gherkins in a toasted bun, served with fries	
<b>Portobello &amp; Walnut Pesto Panini</b> 🌿	22
Baked Focaccia filled with meaty portobello mushrooms, roasted peppers, arugula and nutty walnut pesto	

#### 12" THIN-CRUST PIZZAS

<b>Tandoori Chicken &amp; Peppers</b> 🍗🌱	26
Juicy tandoori chicken, red onion and sweet peppers over a tomato base, finished with mint yoghurt	
<b>Mushroom &amp; Walnut Pesto</b> 🌿	20
Garlicky mushrooms over our house walnut-herb pesto with parmesan shavings on a crisp base	
<b>Margherita Pizza</b> 🌿	18
Crisp thin crust with bright tomato sauce, stretchy mozzarella and a drizzle of basil oil	

### 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.

#### PASTAS – SMART CARBS

<b>Salmon Walnut Pesto Rigatoni</b> 🐟	28
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	
<b>Prawn Aglio e Olio</b> 🐟	26
Linguine tossed with prawns, garlic, chilli, cherry tomatoes and asparagus in olive oil	
<b>Semi-Dried Tomato &amp; Mushroom Fettuccine</b> 🌿	22
Fettuccine with garlic, mushrooms and semi-dried tomatoes in a light sauce, finished with parmesan	

#### DESSERTS

<b>House Special Lava Torte</b> 🌱	14
Warm chocolate torte with a molten centre, served with vanilla gelato	
<b>Raspberry Mousse Brownie</b>	12
A dense, fudgy brownie crowned with airy raspberry mousse	
<b>Vanilla Cardamom Panna Cotta</b>	10
Delicate vanilla-cardamom cream set to a gentle wobble, served with mango-lime compote	

#### KIDS MENU

<b>Cheesy Chicken Pasta</b> 🍗	16
Penne with grilled chicken in a mild cream sauce – familiar, gentle flavours for younger palates	
<b>Grilled Chicken &amp; Rice Bowl</b> 🍗	16
Herb-grilled chicken with brown rice, broccoli and corn – a simple, wholesome bowl for growing explorers	
<b>Little CALI Margherita Pizza</b> 🌿	10
Mini thin-crust pizza with tomato sauce and mozzarella, just the right size for little hands	
<b>Add juice or milk to any kids main</b>	2



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