



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
- Parmesan Cauliflower** 🌱 14
Fried 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

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

KIDS MENU

- 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

