

LUNCH 12.00 – 2.30PM

DINING

DINNER 5.00 – 9.30PM

ENTREE

LOCAL JAMES STREET BREAD / european style churned butter	8
OYSTERS / natural or shallot vinegar (LG, LD)	4.5ea
CAVIAR / 30g (upon availability) (LG, LD)	250
SAUTÉED 100G FOIE GRAS LOBE / brioche with armagnac deglazed raspberries (LD)	29
SAUTÉED TIGER GARLIC PRAWNS / green chilli oil (LG, LD)	32

SALAD

PARSLEY SALAD / lebanese couscous tabbouleh (VG)	16
BABY BEETROOT & SPINACH / goat's cheese/ walnut oil vinaigrette (LG, V)	18
ROASTED CAULIFLOWER / parsley / pomegranate / tahini yoghurt dressing (LG, V)	16

MAIN

SHASHLIK MARINATED LAMB RUMP / onion / bell peppers / lemon served with hummus, parsley and flat bread (LD)	32
LEMON & GARLIC CHICKEN / maryland / middle eastern pilaff with almonds (LG, LD)	32
QUEENSLAND RIB EYE FILLET 350G / bordelaise onions (LG, LD)	40
PAN FRIED LOCAL SNAPPER / dusted with espelette pepper / baby citrus leaves (LG, LD)	34
PEARL BARLEY RISOTTO / cherry tomatoes / fried haloumi (V)	28

(V) VEGETARIAN (VG) VEGAN (LG) LOW GLUTEN (LD) LOW DAIRY

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BUNS

CALILE'S OPEN STEAK SANDWICH / local sourdough bread / horseradish mayo fresh green leaves / fries (LD)	28
VALLEY CLUB / on turkish / poached chicken / free range egg / streaky bacon / avocado / sweet chilli / fries (LD)	22
THE CALILE BEEF BURGER / streaky bacon / tomato / pickles / fries (LD)	28

DESSERT

CHEESE / with accompaniments	10ea
STAR ANISE SWEET YOGHURT / fig compote / verrine balsamic crumbs (LG)	14
ORANGE BLOSSOM PANNA COTTA / pistachio pashmak (LG)	16
RICH BITTER CHOCOLATE TART / orange and ginger / bourbon vanilla crème fraiche	18

SAUCES

CREAMY MOREL (LG)
PINK PEPPERCORN (LG)
BÉARNAISE (LG)
CHARDONNAY BUTTER SAUCE (LG)

SIDES

BATTATA HARRA, SPICY FRIED KIPFLER POTATOES (LG, VG)	12
PARISIENNE MASH (LG, V)	
SEASONAL VEGETABLES LEMON BUTTER DRESSING (LG, V)	
YOUNG LEAVES SALAD (LG, LD, VG)	
POMMES FRITES (LG, LD, V)	