

CALEDONIA SHORES

CALI'S FAVE COCKTAILS

CALI'S G&T <i>applewood gin, dr. strangelove tonic, eucalyptus</i>	16.0
PALOMA <i>batanga blanco, grapefruit, agave, lime</i>	18.0
ESPRESSO MARTINI <i>hine vsop, grainshaker vodka, mr. black coffee liqueur, frangelico, inglewood espresso</i>	21.0
LYCHEE LAVENDER COLLINS <i>gin, lavender, lychee</i>	21.0
SPICED MARGARITA <i>batanga reposado, illegal mezcal, yuzu, agave, gochugaru</i>	22.0
SUNRISE SPRITZ <i>limoncello, Positano prosecco, soda, raspberries</i>	19.0
THAI BASIL SMASH <i>four pillars gin, lemon, sugar, thai basil</i>	21.0

FEED ME, CALI

\$84PP - minimum 2 people

Whole table must participate

N - CONTAINS NUTS | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

V - VEGAN | VO - VEGAN OPTION

VG - VEGETARIAN | VGO - VEGETARIAN OPTION

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

No split bills on weekends and public holidays. No alterations to menu items.

10% surcharge on weekends. 20% surcharge on public holidays.

We are proud to pay our hardworking team the award which is why we include a surcharge on these days.

SMALLER

OYSTERS (GF) 4.0 ea
served with nam jim, shucked daily. 1/2 doz 22.0
doz 42.0

EDAMAME (V, VG, GF) 12.0
with sea salt and spicy shichimi.

ROTI (N) 8.5
with peanut satay sauce (2pcs).

THAI SALMON CEVICHE 30.5
mango, melon, coriander, chilli lime dressing, garlic, roasted rice, lettuce and rice crisps.

CORN COB (GF) 12.0
coconut sambal butter, curry salt, snowing cheese and curry leaf.
add extra corn cob +5.5

VEGETABLE SPRING ROLLS (V, VG) 18.5
lettuce, herbs and sweet chilli sauce (4pcs).
add extra spring roll +4.0

PRAWN TOAST 17.5
shichimi, sriracha and mayo.

WAGYU PUFF 23.5
with wasabi mayo (3pcs).

SICHUAN CALAMARI (GF) 24.5
with mala mayo.

POPCORN CHICKEN (GF) 19.5
with housemade mayonnaise.

KINGFISH SASHIMI (GF) 30.0
with nam jim and coconut lime dressing.

SHARE

XIN JIANG STYLE LAMB RIB 44.5
lettuce, fresh herbs, pickled cucumber and trio of sauce (Sticky asian BBQ, Hainan chilli, spring onion and ginger relish).

DIY BAO BUNS 44.5
beef brisket, pickled onion, carrot, lettuce and sticky glaze.

CRISPY BARRAMUNDI CANH 44.0
CUA SAUCE (GFO)
with Asian herb salad.

CURRY

CAULIFLOWER CURRY (V, VG, GF) 37.0
yellow curry, pumpkin, coconut, curry leaf and steamed rice.

BEEF RENDANG
slow braised brisket, coconut, kaffir lime, chilli, coriander and steamed rice.

SALADS

PAPAYA SALAD (N, GFO)
chilli, garlic, dried shrimp, peanuts and tamarind dressing.

CHICKEN SALAD (N, GFO) 18.0
beansprout, slaw, shredded coconut, herbs and sambal dressing.

RICE

STEAMED RICE (V, VG, GF) 6.0
COCONUT RICE (GF) 8.5

DUMPLINGS AND BAO

KING TIGER PRAWN DUMPLINGS 18.5
with soy ginger sauce (3pcs).
add extra dumpling +5.0

MUSHROOM DUMPLINGS (V, VG, GF) 16.5
with mushroom consomme (4pcs).
add extra dumpling +4.0

PLAIN BAO BUN 3.5 ea

DESSERT

BANANA FRITTERS (VG) 16.0
with Thai milk tea ice cream.

MANGO STICKY RICE (VG, N, GFO) 16.0
with peanut, desiccated coconut, coconut ice cream and coconut sauce.

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