



CALEDONIA SHORES

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CALI'S FAVE COCKTAILS

CALI'S G&T <i>applewood gin, dr. strangelove tonic, eucalyptus</i>	15.0
PALOMA <i>batanga blanco, grapefruit, agave, lime</i>	17.0
ESPRESSO MARTINI <i>hine vsop, grainshaker vodka, mr. black coffee liqueur, frangelico, inglewood espresso</i>	20.0
LYCHEE LAVENDER COLLINS <i>gin, lavender, lychee</i>	20.0
SPICED MARGARITA <i>batanga reposado, illegal mezcal, yuzu, agave, gochugaru</i>	20.0
COSMO SPRITZ <i>lemon vodka, marionette orange, lillet, rose sparkling</i>	18.0
THAI BASIL SMASH <i>four pillars gin, lemon, sugar, thai basil</i>	20.0

FEED ME, CALI
\$80PP - minimum 2 people

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) ½ DOZ 33.0/DOZ 66.0 <i>served natural, shucked daily.</i>	
EDAMAME (V, VG, GF) <i>with sea salt and spicy shichimi.</i>	11.9
ROTI (N, V, VG) <i>with peanut satay sauce (2pcs).</i>	13.0
XO GREEN BEANS SHITAKE MUSHROOM (V, VG, GFO) <i>with xo sauce.</i>	15.9
CORN COB (GF)  <i>coconut sambal butter, curry salt, snowing cheese and curry leaf. add extra corn cob +6.0</i>	11.9 CALI'S MUST HAVE
VEGETABLE SPRING ROLLS (V, VG) <i>lettuce, herbs and sweet chilli sauce (4pcs). add extra spring roll +4.0</i>	17.5
WAGYU PUFF <i>with wasabi mayo (3pcs).</i>	22.5
SICHUAN CALAMARI (GF) <i>with mala mayo.</i>	23.0
POPCORN CHICKEN (GF) <i>with housemade mayonnaise.</i>	18.9
KINGFISH SASHIMI (GF)  <i>with nam jim and coconut lime dressing.</i>	28.5 CALI'S MUST HAVE

SHARE

XIN JIANG STYLE LAMB RIB <i>lettuce, fresh herbs, pickled cucumber and trio of sauce (Sticky asian BBQ, Hainan chilli, spring onion and ginger relish).</i>	37.5
DIY BAO BUNS  <i>beef brisket, pickled onion, carrot, lettuce and sticky glaze.</i>	35.5 CALI'S MUST HAVE
CRISPY BARRAMUNDI CANH CUA SAUCE (GFO) <i>with Asian herb salad.</i>	35.9
XO CLAMS CHINESE DONUT (GFO) <i>Thai basil, coriander and chilli.</i>	39.5
CURRY CAULIFLOWER CURRY (V, VG, GF) <i>yellow curry, pumpkin, coconut, curry leaf and steamed rice.</i>	28.5
BEEF RENDANG  <i>slow braised brisket, coconut, kaffir lime, chilli, coriander and steamed rice.</i>	31.9 CALI'S MUST HAVE
RICE STEAMED RICE (V, VG, GF) COCONUT RICE	5.5 8.0

DUMPLINGS AND BAO

PRAWN DUMPLINGS <i>with soy ginger sauce (3pcs). add extra dumpling +5.0</i>	19.9
MUSHROOM DUMPLINGS (V, VG, GF) <i>with mushroom consomme (4pcs). add extra dumpling +4.0</i>	17.5
PORK BUN <i>with sticky hoisin sauce (2pcs).</i>	14.5
PLAIN BAO BUN	3.5 ea

SALADS

PAPAYA SALAD (N, GFO)  <i>chilli, garlic, shrimp, peanuts and tamarind dressing.</i>	22.0 CALI'S MUST HAVE
CHICKEN SALAD (N, GFO) <i>beansprout, slaw, shredded coconut, herbs and sambal dressing.</i>	23.0

DESSERT

BANANA FRITTERS (VG) <i>with Thai milk tea ice cream.</i>	15.0
MANGO STICKY RICE (VG, N, GFO) <i>peanut, desiccated coconut and coconut sauce.</i>	15.0

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