

CALEDONIA SHORES

CALI'S FAVE COCKTAILS

CALI'S G&T <i>applewood gin, dr. stranglove 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>	
ROTI (N, V, VG) 13.0 <i>with peanut satay sauce (2pcs).</i>	
VEGETABLE SPRING ROLLS (V, VG) 17.5 <i>lettuce, herbs and sweet chilli sauce (4pcs). add extra spring roll +4.0</i>	
WAGYU PUFF 22.5 <i>with wasabi mayo (3pcs).</i>	
SICHUAN CALAMARI (GF) 23.0 <i>with mala mayo.</i>	
POPCORN CHICKEN (GF) 18.5 <i>with housemade mayonnaise.</i>	
KINGFISH SASHIMI (GF) 28.5 <i>with nam jim and coconut lime dressing.</i>	CALI'S MUST HAVE
PORK BUN 14.5 <i>with sticky hoisin sauce (2pcs).</i>	

DUMPLINGS

PRAWN DUMPLINGS 19.5 <i>with soy ginger sauce (3pcs). add extra dumpling +5.0</i>	
MUSHROOM DUMPLINGS (V, VG, GF) 17.5 <i>with mushroom consomme (4pcs). add extra dumpling +4.0</i>	

SHARE

XIN JIANG STYLE LAMB RIB 37.5 <i>lettuce, fresh herbs, pickled cucumber and trio sauce (Sticky asian BBQ, Hainan chilli, spring onion and ginger relish).</i>	
DIY BAO BUNS 35.5 <i>beef brisket, pickled onion, carrot, lettuce and sticky glaze. add extra plain bao bun +4.0</i>	CALI'S MUST HAVE
CRISPY BABY SNAPPER 39.5 <i>krachai, basil, garlic, chilli, tamarind sauce and lime.</i>	
XO CLAMS CHINESE DONUT 39.5 <i>Thai basil, coriander and chilli.</i>	
CURRY	
CAULIFLOWER PUMPKIN CURRY 28.5 <i>yellow curry, coconut, curry leaf and steamed rice.</i>	
BEEF RENDANG 31.5 <i>slow braised brisket, coconut, kaffir lime, chilli, coriander and steamed rice.</i>	CALI'S MUST HAVE
RICE	
STEAMED RICE (V, VG, GF) 5.5	
COCONUT RICE 8.0	

ON THE SIDE

EDAMAME (V, VG, GF) 11.5 <i>with sea salt and spicy shichimi.</i>	
XO GREEN BEANS SHITAKE 15.5	
MUSHROOM (V, VG) 11.5 <i>with xo sauce.</i>	CALI'S MUST HAVE
CORN COB 11.5 <i>coconut sambal butter, curry salt, snowing cheese and curry leaf.</i>	

SALADS

PAPAYA SALAD (N) 21.0 <i>chilli, garlic, shrimp, peanuts and tamarind dressing.</i>	CALI'S MUST HAVE
CHICKEN SALAD 23.0 <i>beansprout, slaw, shredded coconut, herbs and sambal dressing.</i>	

DESSERT

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

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