



◀ KALIBER ▶
BOUTIQUE LOUNGE AND DINING

Pizza

All pizzas are made with a fresh home-made dough, tomato sauce and mozzarella cheese

- 1: Margherita **\$14.0**
- 2: Siciliana (capers, anchovies, olives, origano) **\$14.0**
- 3: Pugliese (provola cheese and mild pancetta) **\$14.0**
- 4: Diavola (hot salami) **\$14.0**
- 5: Pesto (Italian pesto sauce, grated pecorino cheese) **\$14.0**
- 6: Peperoni (capsicum) **\$14.0**
- 7: Tonno (tuna, onion, rocket) **\$14.0**
- 8: Verdure (grilled vegetables) **\$14.0**
- 9: Messicana (hot pancetta) **\$15.0**
- 10: Hawaii (ham, pineapple) **\$15.0**
- 11: Prosciutto e funghi (ham, fresh mushroom) **\$15.0**
- 12: Popeye (spinach, egg) **\$15.0**
- 13: Funghi (fresh mushrooms) **\$15.0**
- 14: Angie (fresh Italian sausages and fried potatoes) **\$16.0**
- 15: Kaliber (grilled chicken, fresh mushrooms) **\$16.0**
- 16: Primavera (fresh cherry tomato, buffalo mozzarella) **\$16.0**
- 17: Crudo (Italian prosciutto) **\$16.0**
- 18: Bolognese (home-made Italian meat bolognese sauce) **\$16.0**
- 19: Sheila (baked ricotta, basil and pink peppercorns) **\$16.0**
- 20: 4 Formaggi (four different kinds of cheeses) **\$17.0**
- 21: Frutti di mare (mixed seafood, capers, and anchovies) **\$17.0**
- 22: Focaccia (Spanish prosciutto, rocket, cherry tomatoes - no mozzarella cheese) **\$17.0**

or... pick your ingredients and make your own pizza!

Desserts

Desserts all 7.5\$ with Vin Santo shot (Italian sweet wine)

- 23: Crepe with nutella chocolate cream
- 24: Crepe with blueberries jam
- 25: Cake of the day
- 26: Chocolate mousse with strawberries and cream
- 27: Cassata siciliana
- 28: Tiramisu
- 29: Mint panna cotta (pudding with mint)
- 30: Fresh strawberries with ice cream and whipped cream
- 31: Apple pie
- 32: Gluten free cake of the day

Salads

All salads \$15.5

All salads come with mixed lettuce, wild rocket and home-made dressing of extra-virgin olive oil, vinegar, cherry tomatoes, olives, onion, herbs, salt and pepper

- 33: Kaliber Ceasar (grilled chicken, bacon, anchovies, egg, croutons, special dressing)
- 34: Kaliber Nicoise (tuna, egg, anchovies, capers, halloumi)
- 35: Kaliber Waldorf (parmesan, walnuts, celery, cooked pear, balsamic vinegar)
- 36: Green (celery, snow peas, capsicum, cucumber, fresh basil)
- 37: Pecorino (pecorino sheep cheese, roast pumpkin, macadamia, walnuts)
- 38: Caprese (buffalo mozzarella cheese, origano, fresh basil, balsamic vinegar)
- 39: Modena (grilled chicken, pinenuts, almonds, sultanas, balsamic vinegar)
- 40: Greek (fetta cheese, capsicum, cucumber, origano)
- 41: Salmon (smoked salmon, lemon, avocado, coriander and tartare sauce)
- 42: Seafood (calamari, squid, mussels, clams, lemon and coriander)
- 43: Beef (very blue beef strips, capers, parmigiano and balsamic)

Side orders

- 44: Bread or salt crackers on the side with butter \$3.5
- 45: Small green salad on side \$5.0
- 46: Sauces \$1.5
Pink pepper, Green pepper, Diane, Mushroom, Gravy, Garlic aioli, Honey mustard, Hot mustard, Sweet chilli, Hot chilli, Kilpatrick, Tomato, BBQ, Worcestershire original, Mayonnaise, Tartre, Hollandaise, Roquefort, Mint jelly, Soy
- 47: Dip \$1.5
Caviar, Hummus, Spring onions, Sour cream, Mint yogurt, Tziaki, Beetroot, Walnuts, Truffle, Mushroom and Truffle, Olives Tapenade, Sun-dried capsicum, Sun-dried cherry tomato, Vegemite, Peanut butter

Piadinas

All \$15.5, all with fresh mozzarella cheese

- 48: Hot pancetta, capers, brie cheese, pinenuts, basil
- 49: Hot salami, gorgonzola cheese, rocket, parsley
- 50: Ham, truffle cream, rocket
- 51: Grilled chicken, lettuce, onion, parmigiano
- 52: Fresh tomato, caprino (goat cheese), garlic, basil
- 53: Ham, mushroom, fresh tomato

Main courses

- 54: Filetto aceto balsamico \$18.0
250 gr scotch fillet cooked in balsamic vinegar with mushrooms sauce, caramelized onions, chips and green salad on the side
- 55: Paella (serves 2) \$34.0
traditional spanish dish of rice, chicken and mixed seafood, slowly cooked, garnished with capsicum
please allow a minimum of 30 minutes, as this dish is cooked fresh to order
- 56: Prawn cocktail \$18.0
Black tiger king prawns with pink whisky sauce, avocado and salad on the side
- 57: T-bone steak (250gr) \$14.0
with chips and salad on the side
(side sauce \$1.5 each)
- 58: Porterhouse steak (250gr) \$14.0
with chips and salad on the side
(side sauce \$1.5 each)

Tapas

one for \$8.5, or three for \$22

- 59:** Three cheeses with truffle cream and oven-cooked pear topped with balsamic vinegar
- 60:** Halloumi rolled in Italian prosciutto (special ham)
- 61:** Char-grilled vegetables with fondue of roquefort cheese and mascarpone
- 62:** Bruschetta caprese with fresh buffalo mozzarella cheese, cherry tomatoes, chilli and origano
- 63:** Scamorza (smoked Italian cheese) grilled over ciabatta bread
- 64:** Traditional bruschetta with onion, chilli, tomato, cucumber, garlic and basil sauce
- 65:** Bruschetta with garlic, cherry tomato and fresh mushrooms
- 66:** Bruschetta with home-made genovese pesto and Parmesan cheese
- 67:** Bruschetta with philadelphia cheese and cherry tomato
- 68:** A selection of home-made dips and bread
- 69:** Hashbrowns and ham
- 70:** Watermelon cubes rolled in dukha spice with yogurt
- 71:** Fried garlic prawns with sweet chilli sauce
- 72:** Arancini di riso (fried rice balls from Neaples)
- 73:** Crepe gorgonzola cheese and walnuts (blue cheese)
- 74:** Crepe egg white, ricotta and rocket
- 75:** Crepe egg white, capsicum, eggplant, zucchini and onion
- 76:** Crepe vegan
- 77:** Smoked salmon with lemon
- 78:** Italian prosciutto with rockmelon
- 79:** Spanish prosciutto with olives and cheese
- 80:** Ravioli porcini cream
- 81:** Fried potato wedges or fried chunky chips with various home-made sauces
- 82:** Four cheeses balls fried with mayo
- 83:** Carpaccio (cold beef fillet) served thinly sliced with balsamic vinegar and shaved parmesan cheese
- 84:** Boiled potatoes with parsley, vinegar & dips
- 85:** Grilled fresh Italian sausages with fried chips and dip
- 86:** Oil marinated octopus chunks served cold with boiled potatoes
- 87:** Royal salmon rolls
- 88:** Arancini with mushrooms
- Tapas Pasta below is available in full size portion for 15.5\$ each.**
- All served with grated original Italian Parmigiano Reggiano
- 89:** Mushrooms Risotto (porcini)
- 90:** Fettuccine bolognese (meat and vegetables)
- 91:** Spaghetti seafood (mussels, shrimp, clams, baby octopus with tomato and garlic)
- 92:** Farfalle pesto
- 93:** Penne amatriciana (hot pancetta)
- 94:** Ravioli ricotta e spinaci
- 95:** Four cheeses gnocchi
- 96:** Lasagne (with bolognese sauce, besciamella and parmigiano cheese)
- 97:** Risotto milanese
- 98:** Risotto asparagus
- 99:** Spaghetti carbonara
- Tapas Soup below is available in full size portion for 15.5\$ each**
- All served with bread of your choice with butter and vegemite.
Bread available: ciabatta, white, wholemeal, fruit, gluten free
- 100:** Minestrone (vegetable soup served hot or cold)
- 101:** Spanish vegetable Gazpacho with croutons served cold
- 102:** Spicy boiled mussels or clams in coconut broth with parsley
- 103:** Fagioli borlotti with pasta (beans borlotti hot or cold)
- 104:** Pumpkin soup
- 105:** Vegetable creme soup (10 different vegetables)
- 106:** Mushroom cream soup