

TO SIP

COFFEE

black 4
milk 4
pour over 6
cold brew 5
iced latte 5
iced coffee 6
batch brew 4

SPECIALITY DRINKS

CALIA chai latte 5
turmeric latte 5
Mörk hot chocolate 5.5
iced chocolate 6.8
hojicha latte 5.5
iced hojicha latte 6.8
purple sweet potato latte 6
iced purple sweet potato latte 7.5

MATCHA

matcha latte 5.5
iced matcha latte 6.8
(scoop of matcha ice cream +1.5)

TEAS

english breakfast | earl grey 5
chamomile | peppermint | genmaicha 5
hojicha | sencha | oolong 5.5
rose peony 6

Please consult our friendly staff for guidance and dietary requests.
Due to the nature of a commercial kitchen, we cannot guarantee
allergy requests, however we make every effort to meet your needs.

A 10% surcharge applies on public holidays.

CALIA

CALIA is bringing a unique dining, lifestyle and retail experience to Melbourne.

With a menu designed by Michelin star chef Francisco Javier Araya, CALIA brings Melbourne culinary creatives the opportunity to dine and replicate a touch of luxury at home, abundant with produce inspired by the in-house restaurant.

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TO GRAZE

The King | 18.2
baked Alaskan king crab leg in miso mayonnaise

Scalloped Sakuru | 15.5
fresh caught scallops dressed in a delightful ponzu sauce

Umami Fries (v) | 9.9
the fifth sense of flavor

Sashimi Platter | 25
selection of fresh, sustainably caught sashimi



TO FEAST

The Marbled Sukiyaki Bowl | 16.9  *\$8 extra wagyu*
premium Marbled wagyu slices with a 63° egg

O' Bara Bara | 19.8 
marinated chirashi of diced tuna, salmon, kingfish, tamago and edamame

Aburi Samon | 18.9 
flamed seared salmon topped with ikura and our secret CALIA sauce

Chirashi | 29.9 
selection of fresh, sustainably caught sashimi

Unagi Bowl | 21.6 
grilled eel with homemade unagi sauce and truffle egg

Ochazuke Sāmon | 17.2 
grilled sustainably caught Tasmanian salmon with a light dashi tea broth

Spicy Mapo Tofu | 18.9 
diced wagyu and tofu with spicy sauce and a 63° egg

Kūru Kani Sōmen | 19.9 *\$10 extra crab*
crab meat on sōmen noodles, in a light dashi tea broth

CALIA Wagyu Bowl with a 63° egg 
Australian single origin wagyu 34.9
Japanese air flown A5 wagyu 79.8

Crispy Roast Pork Bowl | 17.9 
crispy roast pork with ginger sauce and a 63° egg

The Toro Bowl | 39.8 
tuna belly glazed with special soy sauce and tuna belly tartare

Kinoki Bowl (v) | 15.7 
chef's selection of mushrooms, tofu, edamame, with truffle oil and a hint of ume

 Dish accompanied by Akitakomachi rice

+ **Meal Set:** miso soup and side salad + **\$4.5**

+ **Rice Swap:** swap your rice for a salad of mixed greens + cherry tomatoes + **\$1.9**

(v) vegetarian friendly

TO INDULGE

Matcha Lava Lava | 15.9
a rich enticing chocolate lava cake oozing warm matcha ganache, it's divinely decadent (please allow 25 mins)

Hokkaidō Chizukēki | 12.5
our take on the Hokkaido cheesecake with Yuzu jelly, it's light and so very fluffy

Matcha Mia Tiramisu | 10.9
a perfect match of mascarpone-matcha cream and ladyfingers drenched in coffee

Selection of *petite gateau* at the display cabinet

Please ask about our daily specials.
Due to food safety and hygiene we do not offer
takeaway containers – our apologies.

TO SIP

COLD PRESSED JUICE by Ayomo | 6.5

Apple, celery, cucumber, spinach, kale
Apple, pineapple, lemon, mint
Orange, carrot, grapefruit, lemon, mint
Watermelon


S.PELLEGRINO
sparkling water 250ml 4.5 | 750ml 7.5
sparkling fruit juice 3.9
blood orange
lemon
pomegranate and orange

Coke | 4.5

Coke zero | 4.5