

KARLA

DINNER MENU

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What We Do

Kaarla meaning 'where the home fires burn', puts spotlight on Contemporary Australian produce which represents the bounty of seafood and agriculture along the coastal regions of this giant island continent. The cooking represents a vibrancy which is quintessentially Australian, young and modern with a sense of adventure. Authenticity at its core, where unpretentious flavours are king, we define it as a cuisine without borders.

Kaarla also utilises ingredients from its backyard, the World's Highest Food Forest, that boasts an area of 10,000 square feet - uniting the coveted native Australian and Singapore Heritage varieties for the best preparation and cooking techniques in the Kaarla kitchen. Guests are welcome to develop a deeper understanding of the history and flavour profiles through this thought-provoking dining adventure.



The centerpiece being the Australian designed wood-fired grill where dishes inspired by native Australian ingredients alongside responsibly sourced produce from producers who practice sustainable farming methods.

Trust us to guide you through our philosophy, share the finest produce from our gardens and suppliers to tailor a meal customised to each table's dietary requirements.

KAARLA

ALA-CARTE MENU

PARKER BRIOCHE

French Butter
Extra Loaf of Brioche +8

SMOKED | CURED | RAW

SOURDOUGH GRILLED "CRUMPET"

Macadamia | Quandong | Lardo
8PP

SOURDOUGH GRILLED "CRUMPET"

Crab | Avocado | Lemon
18PP

AUSTRALIAN MARKET OYSTER

Fig Leaf | Oyster Plant Vinegar
8PP

CRUDO OF HIRAMASA YELLOWTAIL

Smoked Grapefruit Ponzu Sauce | Preserved Kumquat | Wasabina Leaf
32

SIGNATURE SALT CURED & SMOKED KANGAROO

Condiments
36

WOOD ROASTED WAGYU BEEF

Smoked Bone Marrow | Grilled Sourdough | Preserved Onion
36

FREMANTLE OCTOPUS

Nori Buckwheat Crumb | Dill Cream | Grilled Shallot |
Melon Pickles | Smoked Paprika
36

FROM THE 1-ARDEN ROOFTOP GARDEN

KAARLA CLOSED LOOP SALAD

Leaves and Flowers of the Day from our Garden | Tiger Nut Curd | Daikon
26

BURRATA

Slow Roasted Heirloom Tomato | Radicchio | Basil |
Olive | Crispy Quinoa | Buttermilk Dressing
28

WESTERN PRAWNS (2 PIECES)

Geraldton Wax | Native Tamarind
36

KAARLA

ALA-CARTE MENU

SUSTAINABLE FISHERIES AND FARMS

SUSTAINABLE CORAL TROUT

Fresh Seaweed Butter Sauce | Almond Crisp |
Salad of Raw Seasonal Vegetables and Herbs

68

SHELL FISH CAVATELLI PASTA

Grilled Marron | Abrolhos Island Scallop |
Shellfish Reduction | Bottarga | Sea Grape

44

WOOD FIRED CAULIFLOWER STEAK

Spiced Tahini Sauce | Green Caper Sauce |
Sourdough Crumble | Leaves From Arden Food Forest

38

GRILLED ORGANIC CORN-FED CHICKEN

Grilled Cos Lettuce | Chestnut Puree | Morel | Pedro Ximenez Sauce

42

WESTERN AUSTRALIAN KINROSS LAMB RACK

Roasted Zucchini | Piquillo Pepper Sauce | Fried Shallots

65

NATURAL PORK RIB

Toasted Macadamia Cream | Buttered Sour Cabbage |
Plum Bacon Jam | Golden Raisins | House Pickled Chilli

56

AUSTRALIAN WOOD-FIRED BEEF "FROM Paddock TO PLATE"

STONE AXE FULL BLOOD WAGYU RUMP MBS7 180G

Soy and Juniper Glaze | Truffle Cauliflower Purée | Kale | Roscoff Onion

78

JACKS CREEK WAGYU SIRLOIN MBS6-7 180G

Kampot Pepper Beef Jus | Wood Roasted Jerusalem Artichoke | Green Herbs

76

VINTAGE ANGUS FLAT IRON STEAK MBS3 200G

Beef Fat Cooked Hakuri Turnip | Native Mint Salsa Verde | Crispy Black Barley

65

THE KAARLA 'BUNLESS' WAGYU BURGER 'WITH THE LOT'

Stanbroke Wagyu Patty | Foie Gras | Truffle | Bone Marrow Crust | Gruyere |
Japanese Fried Egg | Pickled Beetroot and Cucumber | Wagyu Fat Potatoes

55

KAARLA

ALA-CARTE MENU

SIDES

BABY POTATOES

Kombu Butter

15

GRILLED HISPI CABBAGE

House made XO Sauce | Lemon Myrtle Miso Cream | Sesame

18

WOOD ROASTED PUMPKIN

Goat's Feta | Pumpkin Seed Miso

18

DESSERT

GOLDEN LAMINGTON

Raspberry Pate De Fruit | Caramelised White Chocolate | Rum Mousse

25

'SPICE'

Pineapple Ice | Peppermint Gum Gelato | Kaffir Lime

20

KAARLA PAVLOVA

Charred Cane Sugar Meringue | Lemon Thyme Mousse | Mango Gelato

25

PEAR & CHOCOLATE MILLE FEUILLE

Valrhona Chocolate Sable | Pear Crèmeux | Tulakalum (Single Origin) Chocolate Custard |
Chocolate Crumb | Gingerbread Ice Cream | Pear Chip

22

A TASTE OF AUSTRALIA
BY CHASE WEBER

\$168

CURATED WINE PAIRING ADDITIONAL \$85

SNACKS

UNAGI PARFAIT

Davidson Plum | Mochi Wafer

ABROLHOS ISLAND SCALLOP

Green Apple | Wakame

SMOKED SCAMPI TARTLET

Finger Lime | Brook Trout Roe | Marigold

Jansz Pipers River Vintage Cuvée

STARTER

WEST AUSTRALIAN KING PRAWN

Jerusalem Artichoke | Lemon Myrtle Miso | Celeriac

Cullen Sauvignon Blanc Semillon

ENTREE

BBQ FREMANTLE OCTOPUS

Kangaroo Floss | XO | Wattleseed Bun | Watercress

La Boheme Act Three Pinot Gris

MAINS

Served with baby potatoes in kombu butter & Kaarla garden salad

GRILLED JOHN DORY

Smoked Macadamia Milk | Charred Garden Greens | Sea Parsley

Flametree SRS Chardonnay

OR

JACKS CREEK 180 DAY GRAIN FED BEEF SHORTRIB

Wood Roasted Cabbage | Spanner Crab | Koji

Penfolds Cellar Reserve Sangiovese

PRE DESSERT

NATIVE MINT CREAM

Bergonia Leaf Snow

DESSERT

CHERRY RIPE

Wood Roasted Cherry | Dark Chocolate Ganache | Coconut Fudge

Penfolds Father 10YO Tawny Mataro Shiraz Grenache