



KAARLA
WOOD-FIRE GRILL

LUNCH AT KAARLA

SNACKS

- SOURDOUGH GRILLED "CRUMPET"** MACADAMIA, LARDO, QUANDONG **8PP**
- AUSTRALIAN MARKET OYSTER** FIG LEAF AND OYSTER PLANT VINEGAR **8PP**
- AUSTRALIAN MARKET OYSTER** POACHED IN LEMON ASPEN CREAM **8PP**
- SALT CURED KANGAROO** AND CONDIMENTS **32**

BEVERAGES

- KONRAD HOLE IN THE WATER SAUVIGNON BLANC** **18/GLS**
MARLBOROUGH, NEWZEALAND
- MASI MASIANCO PINOT GRIGIO DELLE VENEZIE** **18/GLS**
VENETO, ITALY
- DOMINIQUE PORTET FONTAINE CABERNET SAUVIGNON** **22/GLS**
YARRA VALLEY, AUSTRALIA
- GREGORIO MARTINEZ FINCA TEMPRANILLO** **22/GLS**
RIOJA, SPAIN

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES

LUNCH AT KAARLA

2 COURSE 58++ 3 COURSE 72++

STARTER

WOOD ROASTED HERITAGE BEETROOT **V**

GOAT CHEESE MOUSSE, WATERCRESS SALAD, PISTACHIO CRUMBLE

COLD SMOKED SCALLOP CRUDO

SEA PARSLEY EMULSION, FRESH SEAWEED, ONION RELISH, CALAMANSI

CARAMELIZED CAULIFLOWER SOUP **V**

GRILLED LEEKS, CHILI OIL

SLOW COOKED ORGANIC HEN'S EGG

CRISPY PANCETTA, SHIMEJI MUSHROOM, ONION SOUBISE, WINTER TRUFFLE

+SUPPLEMENT 15

WESTERN PRAWN

GERALDTON WAX, NATIVE TAMARIND

+SUPPLEMENT 15

MAIN

CHARGRILLED PORK COLLAR CARAMELIZED APPLE, BBQ BROCCOLINI, POTATO PUFF

ROASTED SALMON TROUT KOMBU BEURRE BLANC SAUCE

CHARRED MARBLE POTATO, CITRUS TROUT ROE, GARDEN LEAVES

MAFALDINE PASTA **V**

MUSHROOM RAGU, CHILI BUTTER SAUCE, BASIL

COAL ROASTED DUCK BREAST

TRUFFLE RISONI, BRAISED JERUSALEM ARTICHOKE, ORANGE MARMALADE

STONE AXE WAGYU RUMP SOY AND JUNIPER GLAZE, TRUFFLE CAULIFLOWER PUREE,

KALE, ROSCOFF ONION

+SUPPLEMENT 48

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

STANBROKE WAGYU PATTIE, BONE MARROW CRUST, GRUYERE, JAPANESE FRIED EGG, PICKLED BEETROOT AND CUCUMBER, WAGYU FAT POTATOES

+SUPPLEMENT 15

DESSERT

COCO-LICHI SORBET POACHED PEAR, ALOE VERA, MERINGUE

ARDEN GROWN TIGERNUT ICE CREAM TIGERNUT NOUGATINE, WHITE CHITOSE CORN, CALAMANSI JELLY, POACHED ORANGES

BURNT ASPEN LEMON & HONEY CAKE PECAN & MACADAMIA TART, SUGAR CRUSTED HONEY CAKE, BURNT ASPEN LEMON EMULSION, VANILLA ICE CREAM, GINGER ANGLAISE, FINGER LIMES

+SUPPLEMENT 12

PEAR & CHOCOLATE MILLE FEUILLE VALRHONA CHOCOLATE SABLE, PEAR CRÉMEUX, TULAKALUM (SINGLE ORIGIN) CHOCOLATE CUSTARD, CHOCOLATE CRUMB, GINGERBREAD ICE CREAM, PEAR CHIP

+SUPPLEMENT 12

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