

KAARLA

WOOD-FIRE GRILL & BAR

SNACKS

PARKER BRIOCHE (V) Shio Kombu Butter	\$10
TERIYAKI ONION JAM 'CRUMPET' Grilled Sourdough Lardo Tempura Crisps	\$10
SPICY CRAB 'CRUMPET' Grilled Sourdough Avocado Bonito Furikake	\$15
AUSTRALIAN MARKET OYSTER Lemon Myrtle Ikura House-Made Ponzu Sauce	1 PC \$8 6 PCS \$45
LOTUS ROOT CHIPS (V) Nori-Tama Furikake Dashi Honey	\$12
SATSUMAIMO HUMMUS (V) Sweet Potato Crispy Tacos Curry Leaves	\$12
SPICED EDAMAME HUMMUS (V) Chili Oil Guindilla Peppers House-Made Wattleseed Buns	\$14
GRILLED SHISHITO PEPPERS (V) Sea Salt Smoked Vinegar	\$14

SMALL PLATES (COLD)

BURRATA (V) Garden Tomato Confit Garden Basil Garlic Goma Sauce	\$14
SWORDFISH TATAKI Tosaka Seaweed White Onions Roselle Leaf Flying Fish Roe Kaffir Lime	\$15
CHILLED TRUFFLE CAPELLINI PASTA Shio Kombu Sakura Ebi Ao Nori Wasabi Leaves	\$16
CRUDO OF HAMACHI Garden Pickled Kohlrabi Shiitake Mushroom Dashi	\$18
KAARLA CLOSED LOOP SALAD (V) Garden Fresh Picks Of The Day Pickled Daikon Yuzu Vinaigrette	\$18
AUSTRALIAN WAGYU BEEF TARTARE Crispy Gruyère Crepes Pickled Onions Cured Egg	\$24

SKEWERS

KINOKO YAKI (V) Maitake King Trumpet Aonori Seaweed Citrus Garden Herb Emulsion	2 PCS \$12
YAKITORI Free-Range Chicken Shio Kombu Kimizu Sauce Mexican Tarragon	2 PCS \$14
SPICED IMPOSSIBLE MEAT (V) Coriander House Pickled Chili Piquillo Pepper Sauce	2 PCS \$14
YUZU SHOYU SALMON King Salmon Kizami Nori Spring Onion Sesame	2 PCS \$15
TON NEGIMA Pork Belly Australian Leeks Pepper Berry Lemongrass Marinade	2 PCS \$16
KOHITSUJI YAKI Grilled Lamb Short Rib Togarashi Mint Chutney	2 PCS \$16
YAKINIKU A4 Japanese Wagyu Onsen Egg Spring Onion	1 PC \$16

SMALL PLATES (HOT)

COAL ROASTED TIGER PRAWNS Native Tamarind Sansho Pepper Garden Purslane	\$22
WOOD-FIRE GRILLED HOKKAIDO SCALLOPS Fennel Salad Marigold Smoked Macadamia Sauce	\$24
WOOD-FIRE GRILLED WAGYU SLIDERS (3 PCS) Stanbroke Wagyu Patty Kyabetsu Salad Crispy Onions Spicy Mayonnaise	\$24
SALT CURED & SMOKED KANGAROO Garden Daikon Bush Tomatoes Desert Lime Garden Bergonia Anchovy Emulsion	\$26

MAINS

COAL ROASTED SPICED CAULIFLOWER (V) Chili Goma Sauce Spring Onions Roasted Hazelnut	\$22
NATURAL PORK LOIN Braised Barley Garden Vegetables Caramel Miso Brown Butter	\$36
CORN FED CHICKEN Grilled Cos Lettuce Shichimi Togarashi Yuzu Kosho Emulsion	\$36
JOHN DORY Lemon Myrtle Blanc Sauce Kuro Goma Shoyu Ikura Sautéed Garden Spinach	\$46
WHITE PYRENEES SADDLE OF LAMB Soy Black Garlic Glaze Locally Grown Oyster Mushrooms Garden Wild Arugula	\$48
BLACK ANGUS GRAIN FED SIRLOIN Chestnut Mushroom Purée Pickled Seasonal Vegetables Tamari Beef Jus	\$48
SANCHOKU WAGYU TRI TIP STEAK MBS 7 Chestnut Mushroom Purée Pickled Seasonal Vegetables Tamari Beef Jus	\$68

SIDES

BABY POTATOES (V) Kombu Butter Coriander	\$10
HAND CUT FRIES Mentaiko Kaffir Lime Mayonnaise	\$12
WOOD ROASTED PUMPKIN (V) Pumpkin Seed Miso Goat's Feta Cheese Garden Purslane	\$14
CHARRED BROCCOLINI (V) Brown Onion Sauce Sesame Seeds	\$14
WOOD-FIRE GRILLED CABBAGE (V) Shiso Chimichurri Toasted Pine Nuts	\$14

DESSERTS

CHERRY RIPE Wood Roasted Cherries Dark Chocolate Ganache Coconut Fudge	\$18
GOLDEN LAMINGTON Raspberry Pâte De Fruit Caramelized White Chocolate Rum Mousse	\$18
'SPLICE' Pineapple Ice Peppermint Gum Gelato Kaffir Lime	\$18
KAARLA PAVLOVA Charred Cane Sugar Meringue Lemon Thyme Mousse Mango Gelato	\$18

(V) - VEGETARIAN

Kindly inform us about your dietary requirements and/or food allergies upon ordering. All prices are subjected to 10% service charge & prevailing government taxes.