



KARLA
WOOD-FIRE GRILL & BAR

WEEKDAY LUNCH MENU

ADD-ONS

SOURDOUGH GRILLED "CRUMPET" 10PP

LARDO | TEMPURA CRISPS | TERIYAKI ONION JAM

AUSTRALIAN MARKET OYSTER 9PP

LEMON MYRTLE | IKURA | HOUSE-MADE PONZU SAUCE

SALT CURED KANGAROO 26

AND CONDIMENTS

2-COURSE \$58++

3-COURSE \$68++

STARTER

LA LATTERIA BURRATA V

FENNEL | YUZU MARMALADE | HAZELNUT DRESSING

WARM PORK RILLETTE

COMPRESSED GREEN APPLES | PICKLED MUSTARD SEEDS | CROUTONS | QUINCE JAM

SPICED PUMPKIN SOUP V

MISO MASCARPONE | PUMPKIN SEEDS

COAL ROASTED TIGER PRAWNS

NATIVE TAMARIND | SANSHO PEPPER | GARDEN SALAD

+SUPPLEMENT 10

WOOD-FIRE GRILLED HOKKAIDO SCALLOPS

FENNEL SALAD | PURSLANE | SMOKED MACADAMIA SAUCE

+SUPPLEMENT 15

MAIN

COAL ROASTED SPICED CAULIFLOWER V

SPRING ONION | ROASTED HAZELNUTS | CHILI GOMA SAUCE

WOOD FIRED DUCK BREAST

MISO KING OYSTER MUSHROOMS | SMOKED BARLEY STEW | DUCK JUS

GRILLED KUROBUTA PORK BELLY

BROCCOLINI | PICKLED GREEN APPLES | BUTTERNUT KABOCHA | AROMATIC PORK BROTH

GRILLED SALMON TROUT

WARM SHIO KOMBU QUINOA | ASPARAGUS | LEMON TAHINI SAUCE

BLACK ANGUS SIRLOIN STEAK

PICKLED SEASONAL VEGETABLES | CHESTNUT MUSHROOM PURÉE | TAMARI BEEF JUS

+SUPPLEMENT 20

THE KAARLA WAGYU BURGER

STANBROKE WAGYU PATTIE | BRIOCHE BUN | KYABETSU | JAPANESE FRIED EGG

TAMANEGI MAYONNAISE | KAARLA GREEN SALAD

+SUPPLEMENT 10

DESSERT

COCO-LICHI SORBET POACHED PEAR | ALOE VERA | MERINGUE

ARDEN GROWN TIGERNUT ICE CREAM TIGERNUT NOUGATINE | WHITE CHITOSE CORN

CALAMANSI JELLY | POACHED ORANGES

PAYLOVA LIGHT VANILLA WHIPPED CREAM | STRAWBERRY CRISPS | STRAWBERRY COULIS

YOGURT MERINGUE KISSES | STRAWBERRY SORBET

CHERRY RIPE

WOOD ROASTED CHERRIES | DARK CHOCOLATE GANACHE | COCONUT FUDGE

+SUPPLEMENT 10