

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

CHARRED BROCCOLINI V 14
BROWN ONION SAUCE | SESAME SEEDS

HAND CUT FRIES 12
MENTAIKO KAFFIR LIME MAYONNAISE

2-COURSE \$58++

3-COURSE \$68++

STARTER

PRAWN SALAD

RED SPANISH ONION | AVOCADO | LIME | ROMAINE | HAZELNUTS

BURRATA V

QUINCE | ALMONDS | ROASTED CAPSICUM

CAULIFLOWER SOUP V

CURRY POWDER | LEEKS | HERB OIL

COAL ROASTED TIGER PRAWNS

NATIVE TAMARIND | SANSHO PEPPER | GARDEN SALAD

+SUPPLEMENT 10

WOODFIRE GRILLED HOKKAIDO SCALLOPS

FENNEL SALAD | PURSLANE | SMOKED MACADAMIA SAUCE

+SUPPLEMENT 15

MAIN

CHARCOAL GRILLED KUROBUTA PORK BELLY

CRUSHED POTATOES | CARAMELIZED APPLES | KAILAN | PORK JUS

CORN-FED CHICKEN

ZUCCHINI | FENNEL | BUTTERNUT PUMPKIN | KING OYSTER MUSHROOM | CHICKEN JUS

OVEN BAKED SALMON

FENNEL | ORANGE | ASPARAGUS | KOMBU QUINOA | LEMON TAHINI SAUCE

FETTUCCINE PASTA V

BASIL PESTO | ASPARAGUS | CHERRY TOMATOES | GRATED PARMIGIANO

BLACK ANGUS SIRLOIN STEAK

CHESTNUT MUSHROOM PURÉE | PICKLED SEASONAL VEGETABLES | TAMARI BEEF JUS

+SUPPLEMENT 20

THE KAARLA WAGYU BURGER

STANBROKE WAGYU PATTIE | BRIOCHE BUN | MIZUNA | WASABI CRACKER |
BEARNAISE SAUCE | KAARLA GREEN SALAD

+SUPPLEMENT 10

DESSERT

PAVLOVA STRAWBERRY CRISPS | STRAWBERRY COULIS | COCONUT MERINGUE
LIGHT VANILLA WHIPPED CREAM | STRAWBERRY SORBET

ARDEN GROWN PINK GUAVA SORBET V

PINK PEPPERCORN TUILE | GRANOLA | SWEET BASIL | YOGURT MOUSSE

ANZAC BISCUIT PARFAIT

VANILLA YOGURT | ANZAC BISCUIT | POACHED BERRIES | LEMON MYRTLE

+SUPPLEMENT 12

COCONUT FINGER LIME PANNA COTTA

COCONUT PANNA COTTA | FINGER LIME CAVIAR | COCONUT CRISPS | BERRIES

+SUPPLEMENT 12

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