

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 PC \$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	\$12
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) Fresh Picks Of The Day from 1-Arden Food Forest Pickled Daikon Yuzu Vinaigrette	\$18
AUSTRALIAN WAGYU BEEF TARTARE Crispy Gruyère Crepes Pickled Onions Cured Egg	\$24

ROBATAYAKI SKEWERS

KINOKO YAKI (V) Maitake King Trumpet Aonori Seaweed Citrus Garden Herb Emulsion	2 PC \$12
JUMBO ASPARAGUS (V) Jumbo Asparagus Japanese Leeks Sancho Shichimi	2 PC \$12
YAKITORI Free-Range Chicken Shio Kombu Kimizu Sauce Mexican Tarragon	2 PC \$14
YUZU SHOYU SALMON King Salmon Kizami Nori Spring Onion Sesame	2 PC \$15
TON NEGIMA Pork Belly Australian Leeks Pepper Berry Lemongrass Marinade	2 PC \$16
KOHITSUJI YAKI Grilled Lamb Short Rib Togarashi Mint Chutney	2 PC \$16
YAKINIKU A4 Japanese Wagyu Onsen Egg Spring Onion	1 PC \$16
FREMANTLE OCTOPUS Soy Garlic Glaze Chili Oil Coriander	2 PC \$16
MISO COD Miso Sansho Shichimi Anori	2 PC \$18

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
SALT CURED & SMOKED KANGAROO Garden Daikon Bush Tomatoes Desert Lime Garden Begonia Anchovy Emulsion	\$26

MAINS

COAL ROASTED SPICED CAULIFLOWER (V) Chili Goma Sauce Spring Onions Roasted Hazelnut	\$22
CHARGRILLED AUSTRALIAN PORK RACK Sautéed Garden Spinach Sweet Potato Leaf Creamy Morel Mushroom Sauce	\$38
CORN-FED CHICKEN Grilled Cos Lettuce Shichimi Togarashi Yuzu Kosho Emulsion	\$36
WHITE PYRENEES SADDLE OF LAMB Soy Black Garlic Glaze Locally Grown Oyster Mushrooms Garden Wild Arugula	\$48
MURRAY COD Lemon Myrtle Blanc Sauce Kuro Goma Shoyu Ikura Sautéed Garden Spinach	\$52
THE KAARLA WAGYU BURGER Stanbroke Wagyu Pattie Brioche Bun Mizuna Wasabi Cracker Bearnaise Sauce Kaarla Green Salad	\$36
BLACK ANGUS GRAIN FED SIRLOIN Chestnut Mushroom Purée Pickled Seasonal Vegetables Tamari Beef Jus	\$48
SANCHOKU WAGYU TRI TIP STEAK MB 7 Chestnut Mushroom Purée Pickled Seasonal Vegetables Tamari Beef Jus	\$68

SIDES

BABY POTATOES (V) Kombu Butter Coriander	\$10
WOOD OVEN BAKED MUSHROOMS (V) Locally Grown Cinnamon Cap White Miso Glaze Garden Basil & Chive	\$16
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
HAND CUT FRIES Mentaiko Kaffir Lime Mayonnaise	\$12

DESSERTS

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

KAARLA

WOOD-FIRE GRILL & BAR

'FLAME AND FARM' COMMUNAL MENU (SPRING HARVEST)

\$98++ PER PAX

Minimum 2 Pax to Serve

PARKER BRIOCHE (V)

Shio Kombu Butter

STARTER

BURRATA (V)

Garden Tomato Confit | Garden Basil | Garlic Goma Sauce

KING FISH CEVICHE

Marigold Infused Cherry Tomato | Ponzu | Herb Oil

COAL ROASTED TIGER PRAWNS

Native Tamarind | Sansho Pepper | Garden Purslane

ROASTED FREMANTLE OCTOPUS LEG

Soy Garlic Glaze | Chili Oil | Coriander

LOTUS ROOT CHIP (V)

Nori-Tama Furikake | Dashi Honey

MAIN COURSE

Select 1 Per Pax

WHOLE ROASTED SEABASS (FOR 2 PAX)

Herb Salsa | Fennel Salad | Dill

CHARGRILLED AUSTRALIAN PORK RACK

Sauteed Garden Spinach | Sweet Potato Leaf | Creamy Morel Mushroom Sauce

WOOD OVEN BAKED HALF LOBSTER

Cabbage & Apple Salad | Yuzu Kosho Beurre Blanc | Marinated Ikura

+*SUPPLEMENT 18*

CHARCOAL GRILL WAGYU TRITIP

Chestnut Mushroom Purée | Pickled Seasonal Vegetables | Tamarind Beet Jus

+ *SUPPLEMENT 10*

DESSERT

Select 1 Per Pax

CHERRY RIPE

Wood Roasted Cherries | Dark Chocolate Ganache | Coconut Gelato

GOLDEN LAMINGTON

Raspberry Pâte De Fruit | Caramelized White Chocolate | Rum Mousse

KAARLA PAVLOVA

Charred Cane Sugar Meringue | Lemon Thyme Mousse | Mango Gelato

*KINDLY INFORM US ABOUT YOUR DIETARY REQUIREMENTS AND/OR FOOD ALLERGIES UPON ORDERING.
ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES*