

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

WARM DUCK RILLETE

CRÈME FRAICHE | HAZELNUT | CORINICHONS | WOOD SORREL

GRILLED AVOCADO V

RED ONIONS | CUCUMBER | FETA | GARDEN SALAD | YUZU DRESSING

JAPANESE SWEET POTATO SOUP V

CUMIN | GRILLED TRUMPET MUSHROOMS | LEEK 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

GRILLED KUROBUTA PORK COLLAR

GARLIC MASHED PURÉE | SAUTÉED KAILAN | AROMATIC PORK JUS

CHARGRILLED HALF CHICKEN

CRUSHED POTATOES | SAUTÉED MUSHROOMS | ORANGE FENNEL | CHICKEN JUS

FETTUCCINE PASTA

GARLIC | SCALLOPS | PRAWNS | CHILI | PARSLEY

COAL ROASTED SPICED CAULIFLOWER V

SPRING ONIONS | ROASTED HAZELNUTS | CHILI GOMA SAUCE

WOODFIRE GRILLED BLACK ANGUS SIRLOIN STEAK 160GM

PICKLED SEASONAL VEGETABLES | CHESTNUT MUSHROOM PURÉE | 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

PAYLOVA 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

RASPBERRY SEMIFREDDO VANILLA SABLÉ | FRESH RASPBERRIES

CRISPY MERINGUE | LEMON BALM | WHIPPED CREAM

+SUPPLEMENT 10

CHERRY RIPE

WOOD ROASTED CHERRIES | DARK CHOCOLATE GANACHE | COCONUT FUDGE

+SUPPLEMENT 10

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