

STARLIT DINNERS

KAARLA
WOOD-FIRE GRILL & BAR

'FLAME AND FARM' COMMUNAL MENU (SUMMER HARVEST)

\$98++ PER PAX

Minimum 2 Pax to Serve

PARKER HOUSE BRIOCHE

Shio Kombu Butter

STARTER

OYSTERS KILPATRICK

Australian Market Oyster | Worcestershire Tare | Wood-Smoked Caramelized Bacon
Shoyu Ikura | Society Garlic | Mustard Frills

SALT-CURED & SMOKED KANGAROO TARTLET

Crisp Tart Shell | Salt-Cured & Smoked Kangaroo Loin | Gherkins | Capers
Minced Shallots | Anchovy Emulsion | Yuzu Kosho | Fresh Garden Herbs

BURRATA

Chutney of Roasted Garden Tomatoes | Red Miso | Heirloom Mini Tomatoes
Smoked Japanese Green Shiso Oil

MAIN COURSE

(Select 1 Per Pax)

EMBER-GLAZED WHOLE CORN-FED CHICKEN WITH MISO AND HONEY (SERVES 2 PAX)

Kombu Marble Potatoes | Wood-Fired Grilled Cabbage | Shichimi Togarashi

WOOD-FIRED AUSTRALIAN PORK CHOP

Bone-in Pork Chop | Rich Black Garlic & Red Miso Butter | Seasonal Mushrooms
Toasted Native Macadamias & Forest Morel Sauce

CHARCOAL-ROASTED LINE-CAUGHT BARRAMUNDI

Wilted Garden Spinach | Lemon Myrtle Blanc Sauce | Shoyu Ikura

+SUPPLEMENT 15 FOR MURRAY COD

SANCHOKU WAGYU TRI-TIP STEAK MB7

Chestnut Mushroom Purée | Pickled Seasonal Vegetables | Tamari Beef Jus

+SUPPLEMENT 15

DESSERT

(Select 1 Per Pax)

KAARLA PAVLOVA

Charred Cane Sugar Meringue | Smoked Lemon-Aspen Curd | House-crafted Mango Gelato

GOLDEN LAMINGTON

Caramelized White Chocolate | Rum Mousse | Smoked Coconut Flakes

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