

POLE POSITION

ALBERT PARK CIRCUIT

APPETISER

A high-octane collision of open fire, native citrus, and deep umami.

BINCHOTAN-CHARRED OCTOPUS YAKI

Black Garlic Tare | Salsa of Charred Shishito & Yuzu Kosho
Lemon Myrtle Oil | Peppery Wild Watercress

\$18

MAIN COURSE

*A masterclass in high-speed balance, pairing raw
Australian horsepower with streamlined coastal agility.*

WOOD-FIRED BLACK ANGUS SIRLOIN & LOBSTER TAIL

Potato Purée | Local Oyster Mushrooms
Flying Fish Roe | Shoyu Ikura | Yuzu-Miso Béarnaise | Garden Cress

\$72

DESSERT

*The final Stint of the race shifts into a high-temperature
exhaustion zone, celebrating the blistering friction of the
circuit and Kaarla's signature wood-fired embers.*

SMOKED VALRHONA DARK CHOCOLATE GANACHE

Salted Macadamia Crumble | Crispy Torched Meringue Shards
Lemon Myrtle Gel | Foraged Edible Flowers

\$18



Available from 2nd to 11th October 2026

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.