



WEEKDAY LUNCH MENU

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 MENTAICO KAFFIR LIME MAYONNAISE	

2-COURSE \$58++

3-COURSE \$68++

STARTER

ONSEN EGG

CAULIFLOWER PURÉE | BACON | SHIMEJI MUSHROOM

GRILLED HALLOUMI V

RED ONION | CORN | CHERRY TOMATOES | LIME | GARDEN BASIL

PUMPKIN SOUP V

MISO CREAM | PUMPKIN SEEDS | CHIVES

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 IBERICO PORK PLUMA

CRUSHED POTATOES | BROCCOLINI | MUSTARD JUS

CORN-FED CHICKEN

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

PANSEARED SEABASS

ASPARAGUS | HERB COUSCOUS | ORANGE BEURRE BLANC

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

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

GUANAJA CHOCOLATE CHOCOLATE SHARDS

HAZELNUT PRALINÉ GELATO | CHOCOLATE SPONGE | 70% GUANAJA CHOCOLATE MOUSSE

+SUPPLEMENT 12

RASPBERRY MILLE-FEUILLE

PUFF PASTRY | RASPBERRY SORBET | APPLE MINT | RASPBERRY CREAM | VANILLA CUSTARD

+SUPPLEMENT 12