

KAARLA

WOOD-FIRE GRILL & BAR

'FLAME AND FARM' COMMUNAL MENU THE HEARTH REUNION

\$98++ PER PAX

Minimum 2 Pax to Serve

STARTERS

(Sharing)

WARM PARKER HOUSE BRIOCHE

Shio Kombu Butter | Toasted Macadamia

FIRE-KISSED MARKET OYSTERS

Marinated Fennel | Ponzu Tare Glaze | Lemon Myrtle Oil | Garden Fennel Frills

SALT-CURED & SMOKED KANGAROO TARTLET

Roasted Beetroot | Shallots | Yuzu Kosho
Anchovy Emulsion | Fresh Herbs

GRILLED HALLOUMI & HEIRLOOM TOMATOES

Roasted Tomato Chutney | Avocado Crema | Aka Miso | Smoked Shiso Oil

MAIN COURSE

(Select 1 Per Pax)

EMBER-GLAZED CORN-FED CHICKEN

Hearth-Roasted Kombu Marble Potatoes | Wood-Fired Cabbage
Brown Chicken Jus | Shichimi Togarashi

WOOD-FIRED AUSTRALIAN PORK CHOP

Wood-Fired Seasonal Mushrooms | Pickled Seasonal Vegetables
Toasted Native Macadamias | Forest Morel Reduction

CHARCOAL-ROASTED WILD-CAUGHT SPENCER GULF KING PRAWNS

Wilted Tender Garden Spinach | Shoyu Ikura | Tobiko
Yuzu & Myrtle Beurre Blanc Emulsion | Roasted Prawn Oil

+SUPPLEMENT 15 FOR MURRAY COD

BLACK ANGUS GRAIN-FED SIRLOIN *+SUPPLEMENT 15*

Grilled Cos Lettuce | Chestnut & Mushroom Purée
Concentrated Tamari Beef Jus | Garden Seasonal Harvest

+SUPPLEMENT 25 FOR SANCHOKU WAGYU TRI-TIP STEAK MB7

DESSERT

(Select 1 Per Pax)

SEASON'S BLOOM PAVLOVA

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

EMBER-KISSED LAMINGTON

Wood-Roasted Cherries | 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