

# KAARLA

WOOD-FIRE GRILL & BAR

## SNACKS

|                                                                                                 |                                         |
|-------------------------------------------------------------------------------------------------|-----------------------------------------|
| <b>PARKER BRIOCHE (V)</b><br>Shio Kombu Butter                                                  | <b>\$10</b>                             |
| <b>TERIYAKI ONION JAM ‘CRUMPET’</b><br>Grilled Sourdough   Lardo   Tempura Crisps               | <b>\$10</b>                             |
| <b>SPICY CRAB ‘CRUMPET’</b><br>Grilled Sourdough   Avocado   Bonito Furikake                    | <b>\$15</b>                             |
| <b>AUSTRALIAN MARKET OYSTER</b><br>Lemon Myrtle   Ikura<br>House-Made Ponzu Sauce               | <b>1 PC   \$8</b><br><b>6 PC   \$45</b> |
| <b>LOTUS ROOT CHIPS (V)</b><br>Nori-Tama Furikake   Dashi Honey                                 | <b>\$12</b>                             |
| <b>SATSUMAIMO HUMMUS (V)</b><br>Sweet Potato   Crispy Tacos   Curry Leaves                      | <b>\$12</b>                             |
| <b>SPICED EDAMAME HUMMUS (V)</b><br>Chili Oil   Guindilla Peppers   House-Made Wattleseeds Buns | <b>\$12</b>                             |
| <b>GRILLED SHISHITO PEPPERS (V)</b><br>Sea Salt   Smoked Vinegar                                | <b>\$14</b>                             |

## SMALL PLATES (COLD)

|                                                                                                                             |             |
|-----------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>BURRATA (V)</b><br>Garden Tomato Confit   Garden Basil   Garlic Goma Sauce                                               | <b>\$14</b> |
| <b>SWORDFISH TATAKI</b><br>Tosaka Seaweed   White Onions   Roselle Leaf<br>Flying Fish Roe   Kaffir Lime                    | <b>\$15</b> |
| <b>CHILLED TRUFFLE CAPELLINI PASTA</b><br>Shio Kombu   Sakura Ebi   Ao Nori   Wasabi Leaves                                 | <b>\$16</b> |
| <b>CRUDO OF HAMACHI</b><br>Garden Pickled Kohlrabi   Shiitake Mushroom Dashi                                                | <b>\$18</b> |
| <b>KAARLA CLOSED LOOP SALAD (V)</b><br>Fresh Picks Of The Day from 1-Arden Food Forest<br>Pickled Daikon   Yuzu Vinaigrette | <b>\$18</b> |
| <b>AUSTRALIAN WAGYU BEEF TARTARE</b><br>Crispy Gruyère Crepes   Pickled Onions   Cured Egg                                  | <b>\$24</b> |

## ROBATAYAKI SKEWERS

|                                                                                                  |                    |
|--------------------------------------------------------------------------------------------------|--------------------|
| <b>KINOKO YAKI (V)</b><br>Maitake   King Trumpet   Aonori Seaweed<br>Citrus Garden Herb Emulsion | <b>2 PC   \$12</b> |
| <b>JUMBO ASPARAGUS (V)</b><br>Jumbo Asparagus   Japanese Leeks   Sancho Shichimi                 | <b>2 PC   \$12</b> |
| <b>YAKITORI</b><br>Free-Range Chicken   Shio Kombu<br>Kimizu Sauce   Mexican Tarragon            | <b>2 PC   \$14</b> |
| <b>YUZU SHOYU SALMON</b><br>King Salmon   Kizami Nori   Spring Onion   Sesame                    | <b>2 PC   \$15</b> |
| <b>TON NEGIMA</b><br>Pork Belly   Australian Leeks Pepper Berry<br>Lemongrass Marinade           | <b>2 PC   \$16</b> |
| <b>KOHITSUJI YAKI</b><br>Grilled Lamb Short Rib   Togarashi   Mint Chutney                       | <b>2 PC   \$16</b> |
| <b>YAKINIKU</b><br>A4 Japanese Wagyu   Onsen Egg   Spring Onion                                  | <b>1 PC   \$16</b> |
| <b>FREMANTLE OCTOPUS</b><br>Soy Garlic Glaze   Chili Oil   Coriander                             | <b>2 PC   \$16</b> |
| <b>MISO COD</b><br>Miso   Sansho Shichimi   Anori                                                | <b>2 PC   \$18</b> |

## SMALL PLATES (HOT)

|                                                                                                                             |             |
|-----------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>COAL ROASTED TIGER PRAWNS</b><br>Native Tamarind   Sansho Pepper   Garden Purslane                                       | <b>\$22</b> |
| <b>WOOD-FIRE GRILLED HOKKAIDO SCALLOPS</b><br>Fennel Salad   Marigold   Smoked Macadamia Sauce                              | <b>\$24</b> |
| <b>SALT CURED &amp; SMOKED KANGAROO</b><br>Garden Daikon   Bush Tomatoes   Desert Lime<br>Garden Begonia   Anchovy Emulsion | <b>\$26</b> |

## MAINS

|                                                                                                                                            |             |
|--------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>COAL ROASTED SPICED CAULIFLOWER (V)</b><br>Chili Goma Sauce   Spring Onions   Roasted Hazelnut                                          | <b>\$22</b> |
| <b>CHARGRILLED AUSTRALIAN PORK RACK</b><br>Sautéed Garden Spinach   Sweet Potato Leaf<br>Creamy Morel Mushroom Sauce                       | <b>\$38</b> |
| <b>CORN-FED CHICKEN</b><br>Grilled Cos Lettuce   Shichimi Togarashi<br>Yuzu Kosho Emulsion                                                 | <b>\$36</b> |
| <b>WHITE PYRENEES SADDLE OF LAMB</b><br>Soy Black Garlic Glaze   Locally Grown Oyster Mushrooms<br>Garden Wild Arugula                     | <b>\$48</b> |
| <b>MURRAY COD</b><br>Lemon Myrtle Blanc Sauce   Kuro Goma   Shoyu Ikura<br>Sautéed Garden Spinach                                          | <b>\$52</b> |
| <b>THE KAARLA WAGYU BURGER</b><br>Stanbroke Wagyu Pattie   Brioche Bun   Mizuna   Wasabi<br>Cracker   Bearnaise Sauce   Kaarla Green Salad | <b>\$36</b> |
| <b>BLACK ANGUS GRAIN FED SIRLOIN</b><br>Chestnut Mushroom Purée   Pickled Seasonal Vegetables<br>Tamari Beef Jus                           | <b>\$48</b> |
| <b>SANCHOKU WAGYU TRI TIP STEAK MB 7</b><br>Chestnut Mushroom Purée   Pickled Seasonal Vegetables<br>Tamari Beef Jus                       | <b>\$68</b> |

## SIDES

|                                                                                                                 |             |
|-----------------------------------------------------------------------------------------------------------------|-------------|
| <b>BABY POTATOES (V)</b><br>Kombu Butter   Coriander                                                            | <b>\$10</b> |
| <b>WOOD OVEN BAKED MUSHROOMS (V)</b><br>Locally Grown Cinnamon Cap   White Miso Glaze  <br>Garden Basil & Chive | <b>\$16</b> |
| <b>WOOD ROASTED PUMPKIN (V)</b><br>Pumpkin Seed Miso   Goat’s Feta Cheese   Garden Purslane                     | <b>\$14</b> |
| <b>CHARRED BROCCOLINI (V)</b><br>Brown Onion Sauce   Sesame Seeds                                               | <b>\$14</b> |
| <b>WOOD-FIRE GRILLED CABBAGE (V)</b><br>Shiso Chimichurri   Toasted Pine Nuts                                   | <b>\$14</b> |
| <b>HAND CUT FRIES</b><br>Mentaiko Kaffir Lime Mayonnaise                                                        | <b>\$12</b> |

## DESSERTS

|                                                                                                |             |
|------------------------------------------------------------------------------------------------|-------------|
| <b>CHERRY RIPE</b><br>Wood Roasted Cherries   Dark Chocolate Ganache<br>Coconut Fudge          | <b>\$18</b> |
| <b>GOLDEN LAMINGTON</b><br>Raspberry Pâte De Fruit   Caramelized White Chocolate<br>Rum Mousse | <b>\$18</b> |
| <b>‘SPlice’</b><br>Pineapple Ice   Peppermint Gum Gelato   Kaffir Lime                         | <b>\$18</b> |
| <b>KAARLA PAVLOVA</b><br>Charred Cane Sugar Meringue   Lemon Thyme Mousse<br>Mango Gelato      | <b>\$18</b> |

# 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