

KAARLA

WOOD-FIRE GRILL & BAR

SNACKS

PARKER BRIOCHE (V) Shio Kombu Butter	\$10
TERIYAKI ONION JAM ‘CRUMPET’ Grilled Sourdough Lardo Tempura Crisps	\$10
SPICY CRAB ‘CRUMPET’ Grilled Sourdough Avocado Bonito Furikake	\$16
AUSTRALIAN MARKET OYSTER Lemon Myrtle Ikura House-Made Ponzu Sauce	1 PC \$8 6 PC \$45
LOTUS ROOT CHIPS (V) Nori-Tama Furikake Dashi Honey	\$14
SATSUMAIMO HUMMUS (V) Sweet Potato Crispy Tacos Curry Leaves	\$14
SPICED EDAMAME HUMMUS (V) Chili Oil Guindilla Peppers House-Made Wattlesead Buns	\$12
GRILLED SHISHITO PEPPERS (V) Sea Salt Smoked Vinegar	\$15

SMALL PLATES (COLD)

BURRATA (V) Garden Tomato Confit Garden Basil Garlic Goma Sauce	\$16
SWORDFISH TATAKI Tosaka Seaweed White Onions Roselle Leaf Flying Fish Roe Kaffir Lime	\$18
CHILLED TRUFFLE CAPELLINI PASTA Shio Kombu Sakura Ebi Ao Nori Wasabi Leaves	\$18
CRUDO OF HAMACHI Garden Pickled Kohlrabi Shiitake Mushroom Dashi	\$20
KAARLA CLOSED LOOP SALAD (V) Fresh Picks Of The Day from 1-Arden Food Forest Pickled Daikon Yuzu Vinaigrette	\$18
AUSTRALIAN WAGYU BEEF TARTARE Crispy Gruyère Crepes Pickled Onions Cured Egg	\$24

ROBATAYAKI SKEWERS

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

SMALL PLATES (HOT)

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

MAINS

COAL ROASTED SPICED CAULIFLOWER (V) Chili Goma Sauce Spring Onions Roasted Hazelnut	\$24
CHARGRILLED AUSTRALIAN PORK RACK Sautéed Garden Spinach Sweet Potato Leaf Creamy Morel Mushroom Sauce	\$40
CORN-FED CHICKEN Grilled Cos Lettuce Shichimi Togarashi Yuzu Kosho Emulsion	\$38
WHITE PYRENEES SADDLE OF LAMB Soy Black Garlic Glaze Locally Grown Oyster Mushrooms Garden Wild Arugula	\$50
MURRAY COD Lemon Myrtle Blanc Sauce Kuro Goma Shoyu Ikura Sautéed Garden Spinach	\$54
THE KAARLA WAGYU BURGER Stanbroke Wagyu Pattie Brioche Bun Wasabi Cracker Bearnaise Sauce Kaarla Green Salad Hand Cut Potatoes	\$38
BLACK ANGUS GRAIN FED SIRLOIN Chestnut Mushroom Purée Pickled Seasonal Vegetables Tamari Beef Jus	\$52
SANCHOKU WAGYU TRI TIP STEAK MB 7 Chestnut Mushroom Purée Pickled Seasonal Vegetables Tamari Beef Jus	\$68

SIDES

BABY POTATOES (V) Kombu Butter Coriander	\$12
WOOD OVEN BAKED MUSHROOMS (V) Locally Grown Cinnamon Cap White Miso Glaze Garden Basil & Chive	\$18
WOOD ROASTED PUMPKIN (V) Pumpkin Seed Miso Goat’s Feta Cheese Garden Purslane	\$15
CHARRED BROCCOLINI (V) Brown Onion Sauce Sesame Seeds	\$16
WOOD-FIRE GRILLED CABBAGE (V) Shiso Chimichurri Toasted Pine Nuts	\$16
HAND CUT FRIES Mentaiko Kaffir Lime Mayonnaise	\$14

DESSERTS

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

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