

KAARLA
WOOD-FIRE GRILL & BAR

EMBER LIGHT CHRISTMAS

5-COURSE FESTIVE MENU
24 & 25 DECEMBER 2026 | \$138⁺⁺ PER PAX

1ST COURSE (SHARING)

PARKER HOUSE BRIOCHE

Parker house brioche | Shio kombu-macadamia butter

STOCKMAN BEEF STEW

Slow-braised beef | Root vegetables | Red wine-infused bacon | Beef stock
Aka miso | Wild Mushroom Tempura | Fresh Herbs

2ND COURSE

OYSTERS KILPATRICK

Oysters | Worcestershire Tare | Bacon | Flying Fish Roes | Society Garlic | Mustard Frills

3RD COURSE

FREMANTLE OCTOPUS

Octopus | Black Garlic Shoyu Glaze | Yuzu Kosho | Garden-Foraged Soft Herbs

4TH COURSE

ROASTED MISO-GLAZED TURKEY ROULADE

Turkey Breast | White Miso | Chestnut Purée | Honey-Paprika Brussels Sprouts
Cranberry-Teriyaki Reduction | Garden Edibles

OR

CHARCOAL-ROASTED LINE-CAUGHT BARRAMUNDI

Barramundi | Wilted Garden Spinach | Asparagus | Lemon Myrtle & Seaweed
Butter Sauce | Shoyu Ikura

Supplement \$15⁺⁺ for Murray Cod

OR

CHAR-GRILLED AUSTRALIAN PORK RACK

Australian Pork Rack | Parsnip Purée | Roasted Beetroot | Spiced Red Wine-Teriyaki
Onion Jam | Pepperberry Jus

Supplement \$25⁺⁺ for Wagyu Tri Tip Steak MB7

5TH COURSE

THE PASTRY GARDEN SWEETS

Roasted Pumpkin & Pecan Pie | The Native Pavlova & Yuzu-Lemon Myrtle Curd
Wood-Oven Baked Chocolate Pie | Matcha & Chestnut Mont Blanc Tart

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