KAARLA
WOOD-FIRE GRILL & BAR

RISE TO MIDNIGHT

3-COURSE COMMUNAL MENU
$98++ PER PAX

Available on 31 December 2026

STARTERS FOR SHARING

PARKER HOUSE BRIOCHE
Shio Kombu & Macadamia Butter

WAGYU KIRIOTOSHI ROBATAYAKI
Charcoal Roasted Farmed Mushrooms | Tare Glaze
Garden Society Garlic & Mustard Frills

KING PRAWNS AND WESTERN AUSTRALIAN OCTOPUS TARTLET
Lettuce | Japanese Cucumber | Shallot | Salmon Roe
Fresh Garden Herbs | Marie Rose Emulsion

MAIN COURSE

ROASTED MISO-GLAZED CHICKEN ROULADE
Smoked Chestnut Purée | Roasted Honey-Paprika Brussels Sprouts
Cranberry-Teriyaki Reduction | Garden Edibles

OR

TEPPAN-SEARED LINE-CAUGHT BARRAMUNDI
Wilted Garden Spinach | Roasted Asparagus
Ikura | Tobiko | Lemon Myrtle & Seaweed Butter Emulsion
Supplement $20++ for Murray Cod

OR

EMBER-GRILLED AUSTRALIAN PORK RACK
Parsnip Purée | Roasted Beetroot
Spiced Red Wine-Teriyaki Onion Marmalade | Pepperberry Jus
Supplement $25++ for Wagyu Tri-Tip Steak MB7

DESSERT

THE FIRST LIGHT
Burnt Yoghurt Mousse | Lemon Myrtle Sorbet | Finger Lime
Fresh Seasonal Berries | Macadamia Crumble | Native Garden Botanicals

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