ADD-ONS

SOURDOUGH GRILLED "CRUMPET" 10PP
LARDO | TEMPURA CRISPS | TERIYAKI ONION JAM

AUSTRALIAN MARKET OYSTER 9PP
LEMON MYRTLE | IKURA | HOUSE-MADE PONZU SAUCE

SALT CURED KANGAROO 26
AND CONDIMENTS

CHARRED BROCCOLINI V 14
BROWN ONION SAUCE | SESAME SEEDS

HAND CUT FRIES 12
MENTAIKO KAFFIR LIME MAYONNAISE

2-COURSE $58++ **3-COURSE $68++**

STARTER

LA LATTERIA BURRATA V
BALSAMIC STRAWBERRY | ARUGULA | ALMOND

OCTOPUS SALAD
CELERY | CAPSICUM | LIME | BABY POTATO | CORIANDER

CREAMY MUSHROOM SOUP V
TRUFFLE OIL | SOURDOUGH CROUTON | CHIVE

COAL ROASTED TIGER PRAWNS
NATIVE TAMARIND | SANSHO PEPPER | GARDEN SALAD
+SUPPLEMENT 10

WOODFIRE GRILLED HOKKAIDO SCALLOPS
FENNEL SALAD | PURSLANE | SMOKED MACADAMIA SAUCE
+SUPPLEMENT 15

MAIN

CHARCOAL GRILLED KUROBUTA PORK BELLY
CRUSHED POTATOES | CARAMELIZED APPLES | KAILAN | PORK JUS

DUCK LEG CONFIT
SMOKED POMME PUREE | BRAISED RED CABBAGE | DUCK JUS

OVEN BAKED SALMON
FENNEL | ORANGE | ASPARAGUS | KOMBU QUINOA | LEMON TAHINI SAUCE

ORECCHIETTE PASTA V
BASIL PESTO | ASPARAGUS | CHERRY TOMATO | GRATED PARMIGIANO

BLACK ANGUS SIRLOIN STEAK
CHESTNUT MUSHROOM PURÉE | PICKLED SEASONAL VEGETABLES | TAMARI BEEF JUS
+SUPPLEMENT 20

THE KAARLA WAGYU BURGER
STANBROKE WAGYU PATTIE | BRIOCHE BUN | MIZUNA | WASABI CRACKER | BEARNAISE SAUCE | KAARLA GREEN SALAD | HAND CUT POTATOES
+SUPPLEMENT 10

DESSERT

PAVLOVA STRAWBERRY CRISPS | STRAWBERRY COULIS | COCONUT MERINGUE
LIGHT VANILLA WHIPPED CREAM | STRAWBERRY SORBET

ARDEN GROWN PINK GUAVA SORBET V
PINK PEPPERCORN TUILE | GRANOLA | SWEET BASIL | YOGURT MOUSSE

VANILLA SLICE
PUFF PASTRY | VANILLA CUSTARD | POACHED CHERRIES | SUGAR DUST
+SUPPLEMENT 12

SPICED PINEAPPLE COCONUT CRÉMEUX | SUGAR TUILE | PINEAPPLE SORBET
RED CHILLI INFUSED PINEAPPLE | CORIANDER
+SUPPLEMENT 12

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES