

# KAARLA

WOOD-FIRE GRILL & BAR

## SNACKS

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

## SIDES

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

## ROBATAYAKI SKEWERS

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

## SMALL PLATES (COLD)

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

## MAINS

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

## SMALL PLATES (HOT)

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

## DESSERTS

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

## 'FLAME AND FARM' COMMUNAL MENU

**\$98++ PER PAX**  
Minimum 2 Pax to Serve

Parker Brioche (V)

**TASTING PLATTER**  
(All Items will be served)

Burrata (V)  
Swordfish Tataki  
Yakitori Free-Range Chicken Skewers  
Miso Cod Skewers  
Yakiniku A4 Japanese Wagyu Skewers

**MAIN COURSE**  
(Select 1 Per Pax)

Murray Cod  
Corn-Fed Chicken  
Chargrilled Australian Pork Rack  
Black Angus Grain Fed Sirloin

**DESSERT**  
(Select 1 Per Pax)

Cherry Ripe  
Golden Lamington  
Kaarla Pavlova