

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

ONSEN EGG

CAULIFLOWER PURÉE | BACON | SHIMEJI MUSHROOM

GRILLED HALLOUMI V

RED ONION | CORN | CHERRY TOMATOES | LIME | GARDEN BASIL

PUMPKIN SOUP V

MISO CREAM | PUMPKIN SEEDS | CHIVES

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

GRILLED IBERICO PORK PLUMA

CRUSHED POTATOES | BROCCOLINI | MUSTARD JUS

CORN-FED CHICKEN

ZUCCHINI | FENNEL | BUTTERNUT PUMPKIN | KING OYSTER MUSHROOM | CHICKEN JUS

PANSEARED SEABASS

ASPARAGUS | HERB COUSCOUS | ORANGE BEURRE BLANC

FETTUCINE PASTA V

BASIL PESTO | ASPARAGUS | CHERRY TOMATOES | 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

+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

GUANAJA CHOCOLATE CHOCOLATE SHARDS

HAZELNUT PRALINÉ GELATO | CHOCOLATE SPONGE | 70% GUANAJA CHOCOLATE MOUSSE

+SUPPLEMENT 12

RASPBERRY MILLE-FEUILLE

PUFF PASTRY | RASPBERRY SORBET | APPLE MINT | RASPBERRY CREAM | VANILLA CUSTARD

+SUPPLEMENT 12

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