



KARLA
WOOD-FIRE GRILL & BAR

Harvesting Love

5-COURSE MENU \$198++ PER PAX

Available on 13 to 14 February 2026

HOUSE-MADE SEAWEEED BRIOCHE
with Smoked Macadamia Butter

1ST COURSE

TASMANIAN OYSTER

Crispy Parma Ham | Compressed Melon | Balsamic Goma Sauce | Herb Oil

2ND COURSE

COAL-ROASTED FREMANTLE OCTOPUS

Marinated Courgette | Garlic Miso Glaze | Lemon Myrtle Oil | Wood Sorrel

3RD COURSE

BUTTER-POACHED LOBSTER TAIL

Marigold-Infused Tomato | Mandarin Beurre Monté | Potato Crisps

4TH COURSE

CHARGRILLED ANGUS TENDERLOIN

Herb Potato Gratin | Cinnamon Cap Mushroom | Celeriac Purée | Native Pepper Jus
OR


GRILLED PATAGONIAN TOOTHFISH

Barley | Lemon | Edamame | Yuzu Kosho Beurre Blanc | Apple Mint

5TH COURSE

STRAWBERRIES & CREAM

Crunchy Feuilletine | Mascarpone Cream | Berry Jelly
Opalys 33% White Chocolate | Strawberry Sorbet | Peppermint



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