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.

KAARLA
WOOD-FIRE GRILL & BAR

RISE TO MIDNIGHT

5-COURSE COMMUNAL MENU
$198++ PER PAX

Available on 31 December 2026

1ST COURSE

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

2ND COURSE

COASTAL CATCH LOBSTER BISQUE
Sweet Clams | Blue Mussels | Blue Swimmer Crab Meat | Shiso Oil

3RD COURSE

WINTER TRUFFLE RISONI
Ember-Roasted Seasonal Mushrooms | Truffle-Miso Emulsion
Aged Australian Parmesan | Fresh Garden Herbs

4TH COURSE

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

OR

CHARCOAL-ROASTED LINE-CAUGHT MURRAY COD
Wilted Garden Spinach | Roasted Asparagus
Ikura | Tobiko | Lemon Myrtle & Seaweed Butter Emulsion

OR

EMBER-GRILLED WAGYU TRI-TIP STEAK MB7
Charcoal-Roasted Parsnip | Beetroot Purée
Spiced Red Wine-Teriyaki Onion Marmalade | Pepperberry Jus
Supplement $25++ for A5 Wagyu Tenderloin

5TH COURSE

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

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KAARLA
WOOD-FIRE GRILL & BAR

RISE TO MIDNIGHT

3-COURSE KIDS MENU
$58++ PER PAX

Available on 24 & 25 December 2026

APPETISER

GOLDEN HAM CROQUETTES
Sweet Potato Hummus | Béchamel | Garlic Aioli

OR

ROASTED PUMPKIN VELOUTÉ
Toasted Pumpkin Seeds | Shredded Nori | Extra Virgin Olive Oil

MAIN COURSE

SLOW-COOKED BRAISED BEEF MEATBALLS
Tomato Sauce | Buttery Mashed Potato | Toasted Pine Nuts

OR

CRISPY BATTERED FISH FILLET
Buttered Sweet Corn | Curly Fries | Lemon Mayonnaise

DESSERT

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

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Kindly inform us about your dietary restrictions and/or food allergies upon ordering.