



KARLA

SET LUNCH MENU

SNACKS

- POTATO DAMPER, PEPE SAYA BUTTER, MACADAMIA 14**
- SYDNEY ROCK OYSTER, FIG LEAF AND OYSTER PLANT VINEGAR 8**
- SYDNEY ROCK OYSTER BAKED ON COALS, PRESERVED LEMON ASPEN 8**
- ALBRAHOS ISLAND SCALLOP, NATIVE JUNIPER BUTTER, LICORICE ROOT 16**
- DUCK LEG PASTILLA, QUANDONG, CARROT AND LEMON MYRTLE MARMALADE 12**
- WILD SCAMPI ROE, DOUGHNUTS, SOUR CREAM 160**

LUNCH SET

2 COURSE 52++ 3 COURSE 67++

STARTER

PEA TART, FRESH CURDS, LEMON, KOMBU, BASIL

LAMB RIB, BURNT EGGPLANT, GARDEN HERBS

SEAFOOD BISQUE, FENNEL, SMOKED OLIVE OIL

WESTERN PRAWN, GERALDTON WAX, NATIVE TAMARIND + *SUPPLEMENT 22*

OCTOPUS, LEEKS, LARDO, MUNTRIES + *SUPPLEMENT 20*

MAIN

POACHED FRENCH POULET, RADICCHIO, HAZELNUT, RAISIN

COAL ROASTED CABBAGE, MUSSEL BUTTER, TROUT ROE

BBQ GROUPER, SALT COD BRANDADE, SHELLFISH BROTH

AUSTRALIAN LINE CAUGHT FISH, FERMENTED FENNEL JUICE + *SUPPLEMENT 28*

STONE AXE WAGYU, PICKLES AND PRESERVES (150G) + *SUPPLEMENT 65*

DESSERT

COCO-LICHI SORBET, POACH PEAR, ALOE VERA, MERINGUE SHARDS

CHOCOLATE & APPLE FINANCIER, CARAMELIZED APPLE,
BLACKBERRY AND WHITE CHOCOLATE MOUSSE,
CARANOA 55% DARK CHOCOLATE CREMEUX