



KAARLA

MARKET MENU

LET US FEED YOU

**TRUST US TO GUIDE YOU THROUGH OUR
PHILOSOPHY, SHARE THE FINEST
PRODUCE FROM OUR GARDENS AND
SUPPLIERS TO TAILOR A MEAL
CUSTOMISED TO EACH TABLE'S
DIETARY REQUIREMENTS.**

CURRENTLY IN OUR GARDEN:

OYSTER PLANT • MARJORAM • ZUCCHINI AND ZUCCHINI FLOWER • MARIGOLD
• ROSELLE AND LEAF • ROSE CACTUS • WILD WATERCRESS • PHILIPPINE SPINACH
• TIGERNUT • DAIKON • WASABINA • MIZUNA • CUCUMBER • EGGPLANT • PEPPER LEAF
• PUMPKIN AND LEAVES • CORN • PURSLANE • LEMON MYRTLE
• WARRAGAL GREENS • KARKALLA • SOCIETY GARLIC

A-LA-CARTE

POTATO DAMPER, PEPE SAYA BUTTER, MACADAMIA 14PP

SYDNEY ROCK OYSTER, FIG LEAF AND OYSTER PLANT VINEGAR 8PP

- ADD WILD SCAMPI ROE (5G) 38

SYDNEY ROCK OYSTER BAKED ON COALS, PRESERVED LEMON ASPEN 8PP

ALBRAHOS ISLAND SCALLOP, NATIVE JUNIPER BUTTER, LICORICE ROOT 16PP

CRYSTAL CRAB, FENNEL, MARJORAM, CRAB BUTTER 34

SALT CURED KANGAROO, SPROUTED BLACK BARLEY, FINGER LIME 32

OUR ZUCCHINI, MUSSELS, TOMATO, TROUT ROE 30

SMOKED AUSTRALIAN REEF FISH, GOOSEBERRY, LILY BULB, MARIGOLD 38

KAARLA CLOSED LOOP SALAD

- ROOF TOP LEAVES AND FLOWERS, TIGER NUT CURD, DAIKON 28

COAL ROASTED BEETROOT, DAVIDSON PLUM VINEGAR, GOLDEN TROUT ROE 32

WESTERN PRAWNS, GERALDTON WAX, NATIVE TAMARIND 36

OCTOPUS, LARDO, YAM, MUNTRIES 32

RARE BREED LAMB SADDLE (300G), SALT BUSH BUTTER 58

**KING ISLAND AGED BEEF (600G), BRAISED ONIONS,
GARDEN SALSA VERDE, GREEN PEPPER 120**

WAGYU, PICKLES AND PRESERVES 75 PER 100G

MURRAY COD, FERMENTED FENNEL JUICE 88

FREE RANGE PORK ASADO CUT, MINYA, RIBERRY 58

POTATO, KOJI BUTTER, OYSTER LEAF, BORAGE 15

COAL ROASTED CABBAGE 16

PUMPKIN, GOAT'S FETA, PUMPKIN SEED MISO 18