

KARLA

valentine's day

Starters

FRESHLY SHUCKED OYSTER, japanese rice vinaigrette, bush tomato pearls, shiso (gf)

WAGYU BEEF POTSTICKER, chilli, soy vinaigrette

SPANNER CRAB SALAD, frangelico + yuzu infused watermelon, grape, shallot
cucumber, salmon roe, dill (gf)

Hibachi Grill

BARRA AND PRAWN TSUKUNE, lemongrass, yuzu kosho mayo,
chilli oil, ajard pickle (gf)

Mains

OCEAN TROUT SAMBAL OELEK, chermoula, nori, apple + soy pickle,
mushroom, lychee (gf)

CHARCOAL ROASTED MISO PUMPKIN, dal makhani, pepitas, sunflower,
fried curry leaves (vgo, gf)

SEASONAL ASIAN GREENS, mushroom xo, shaoxing wine, macadamia sambal (vg, gfo)

GREEN MANGO + PAPAYA SALAD, coriander, nuoc cham, crushed peanut (vg, gf)

Dessert

BROWN BUTTER CHOCOLATE FINANCIER, raspberry jewels,
madagascan vanilla ice cream, honey comb