

KARLA

# A Feast of Fire + Flame

## MENU | \$98PP

CHAR-GRILLED EDAMAME, garlic chilli oil, sea salt (gf)

### *From the Hibachi Grill*

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

BRAISED BEEF SKEWER, satay, peanut, chilli (gf)

GRILLED ABROLHOS ISLAND SCALLOPS, half shell, chilli sambal,  
basil vinaigrette, herb oil (gf)

HIRAMASA KINGFISH SASHIMI, truffle soy, konbu, shiso, finger lime, chilli (gf)

### *Cooked Over Fire*

BLACK PEPPER CROCODILE TAIL, hibachi achar pickle, spring onion (gf)

SMOKED BRISKET MASSAMAN, pineapple, confit shallot, kipfler potato,  
crushed peanut (gf)

BRAISED DUCK, tumeric spiced, coconut, garlic tumb, herbs (gf)

TOM YUM FRIED RICE, bean sprout, wild mushroom, baby corn,  
fried shallot (vgo, gf)

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

CHOICE OF DESSERT, per guest from our dessert menu

SAMPLE MENU ONLY, MENU SUBJECT TO CHANGE  
PLEASE ADVISE DIETARIES AT TIME OF BOOKING