



KARLA
WOOD-FIRE GRILL & BAR

5-COURSE FESTIVE DINNER **\$138++ PER PAX**

Available on 24 December 2024

House Made Brioche
Gingerbread Butter

1ST COURSE

Maple Honey Baked Heirloom Beetroot (V)
Grilled Peach | Goat Cheese | Mint Salsa Verde | Walnuts

2ND COURSE

Spiced Chestnut & Pumpkin Soup (V)
Garden Pumpkin | Japanese Chestnuts | Cinnamon
Cinnamon Crème Fraîche | Lemon Myrtle Oil

3RD COURSE

Barbecued Fremantle Octopus
Chorizo & Aleppo Pepper Butter | Garden Purslane

4TH COURSE

Coal Roasted Turkey
Red Wine Braised Treviso | BBQ Brussel Sprouts | Grilled Broccolini
Saltbush & Confit Garlic Roasted Potatoes | Cranberry Sauce | Turkey Gravy

OR

Wood Oven Roasted Toothfish
Poached Cloudy Bay Clams | Braised Smoked Leeks | Saffron Crustacean Broth

OR

Chargrilled Wagyu Sirloin MBS 6
Saltbush & Confit Garlic Roasted Potatoes | Grilled Kale | Mustard & Herb Carrots | Beef Jus

DESSERT

Karla Christmas Trifle
Light Vanilla Whipped Cream | 40% Jivara Crèmeux | 66% Caraïbe Crèmeux
Gingerbread Bits | Torched Marshmallow

*All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.*