

K A R E E L A H Ü T T E



*If walls could talk*

LUXURY EUROPEAN STYLE DINING SINCE 1959

# KAREELA LUXURY CAVIAR

GOOSEBUMP 24  
grey goose altius vodka shot, caviar bump

TEENY TINY MARTINI GOOSEBUMP 39  
grey goose altius vodka mini martini, caviar bump

glacially filtered at -24°C and made with alpine spring water, Grey Goose Altius is exceptionally smooth with delicate minerality — the ultimate expression of elevated indulgence.

## *Merimbula* OYSTERS

OYSTER SHOOTER 15  
bloody mary shot, sydney rock oyster

FRESH SHUCKED OYSTERS 46 | 75  
sherry mignonette - half dozen or dozen

# START

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SNOWY MOUNTAIN HAUS PRETZEL	16
warm pretzel, cultured butter, german mustard	
GERMAN RYE BREAD	12
cultured butter	
KAREELA BOARD	55
fromage, cured meats, pickled veg, german rye bread	

# SMALLS

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KÜRBISSUPPE   PUMPKIN SOUP	28
german rye bread, roasted pumpkin seeds	
CITRUS SCALLOP CEVICHE	32
soft herb salad, avocado puree, tobiko	
WAGYU BRESAOLA	32
rocket, lemon juice, extra virgin olive oil, shaved pecorino	
BAKED CAMEMBERT	30
sweet onion marmalade, rustic rye bread	
LOBSTER ROLL	36
celery, aioli, tabasco, chives, brioche roll, caviar	
KAREELA POUTINE	30
roasted chats, shredded pork knuckle, beer gravy	

# MAINS

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WIENER SCHNITZEL	48
veal on bone, medium well, lemon sauerkraut, pickled cucumber, potato salad, jus	
KAREELA SCHNITZEL	44
chicken, wild mushroom & speck sauce, sauerkraut, pickled cucumber, potato salad	
CREAMY SWEET PEA RISOTTO	36
stracciatella, greens, pine nuts	
CRAB ORECCHIETTE	44
lobster bisque, spanner crab, cherry tomatoes, shaved bottarga	
SESAME CRUSTED TUNA SALAD	40
cucumber, coriander, seaweed, daikon, tofu cream, roasted sesame dressing	

# TO SHARE

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ROAST PORK KNUCKLE	95
mash, sauerkraut, roasted apple, beer gravy	
SLOW ROASTED LAMB SHOULDER	130
mash, winter greens, salsa verde, red wine jus	
24HR BRAISED BEEF SHORT RIB	142
colcannon potatoes, greens, crispy onions, cafe de paris butter	

*sides*

SAUERKRAUT | ROAST CHATS W. GARLIC & CAPERS  
TRUFFLE BUTTERY MASH | WINTER GREENS

12 EACH

# DAS FESTESSEN

*share platters*

for groups of 8 people or more

ALL GROUPS RECEIVE THE BELOW FOR \$79PP

## TO START

welcome shot - wildbrumby schnapps  
karela board - fromage, cured meats, pickled veg,  
german rye bread

## MAINS

chefs daily selection of our favourite platters. Please  
ask wait staff for today's selection

## SIDES

sauerkraut, crispy baby chats, creamy truffle mash  
& seasonal greens

*make it*  
**LUXURY**

upgrade your wildbrumby schnapps to a goosebump -  
grey goose altius with osteria caviar bump +10pp

# DESSERT

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WARM APPLE STRUDEL 25  
cinnamon whisky anglaise

AFFOGATO 25  
vanilla ice cream, espresso,  
peanut butter whisky

# COCKTAILS *until 3pm*

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APEROL SPRITZ 22  
aperol, prosecco, orange, soda

LIMONCELLO SPRITZ 23  
limoncello, gin, prosecco, lemon,  
cucumber, soda

BLOODY MARY 28  
vodka, lemon, worcestershire, tabasco,  
tomato juice, s&p, trimmings

TOMMY'S MARG 26  
tequila, lime, agave, salt

NEGRONI 28  
gin, campari, vermouth, orange

# DRINKS

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## *On Tap*

	HALF STEIN
jindabyne pilsner	17
landbier 1857 helles	17

## *In the Fridge*

maisel's dunkel	17
maisel's kristall	17
maisel's original	17
balter captain sensible 375ml	11
peroni 330ml	12
balter xpa 375ml	12
bentspoke crankshaft 375ml	14
snowy way brewery mountain ale 375ml	10
asahi 0.0 330ml	7

## *By the Glass*

dal zotto 'pucino' prosecco, king valley	13
pommery brut royal nv, champagne, france	32
shut the gate watervale riesling, clare valley	16.50
pertaringa scarecrow sauv blanc, adelaide	14
mount langi ghiran pinot gris, grampians	13.50
xanadu vineworks chardonnay, margaret river	17.50
shut the gate fiano, clare valley	15.50
chateau la gordonne vdt rose, france	19.50
oakridge pinot noir, yarra valley	17
sons of eden granache shiraz malbec, barossa valley	15
ox hardy shiraz, mclaren vale	18