

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

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

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, curds, spec, grated peccorino, beer gravy	

MAINS

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

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	139
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
kareela 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 caviar bump +10pp

DESSERT

WARM APPLE STRUDEL 25
cinnamon whisky anglaise

AFFOGATO 25
vanilla ice cream, espresso,
peanut butter whisky

COCKTAILS *until 3pm*

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

On Tap

jindabyne pilsner
landbier 1857 helles

HALF STEIN

17
17

In the Fridge

maisel's dunkel
maisel's kristall
maisel's original
balter captain sensible
peroni
balter xpa
bentspoke crankshaft
snowy way brewery mountain ale
asahi 0.0

17
17
17
11
12
12
14
10
7

By the Glass

pommery brut royal nv, champagne, france
shut the gate watervale riesling, clare valley
pertaringa scarcrow sauv blanc, adelaide
mount langi ghiran pinot gris, grampians
xanadu vineworks chardonnay, margaret river
chateau la gordonne vdt rose, france
oakridge pinot noir, yarra valley
sons of eden granache shiraz malbec, barossa valley
ox hardy shiraz, mclaren vale

32
16.50
14
13.50
17.50
19.50
17
15
18