

Dinner Menu



KARINYAS

RESTAURANT & WINE BAR

Entrées

NDJUA MARINATED SEARED SCALLOPS

XO-marinated scallops with sweet corn purée, fresh seaweed, prosciutto crisp, charred corn, and white soy yuzu.

\$38

PAN-FRIED QUAIL

Szechuan-marinated quail with sautéed kale, a medley of mushrooms, charred pencil leek, shallots, crispy leek, and tamarind honey glaze.

\$32

FREMANTLE OCTOPUS

Red wine chimichurri, white bean purée, sorrel, and lemon.

\$32

QUINOA AND AVOCADO

Orange-infused quinoa with avocado mash, edamame, semi-dried tomatoes, heirloom tomatoes, marinated baby beetroot, and ponzu nashi pear.

\$29

ADD PRAWNS | \$14

ADD GRILLED CHICKEN | \$8



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Mains

BEEF TENDERLOIN

Confit Kipfler potato, sesame mousse, watercress, quinoa puff, and house-made red wine jus.

\$58

LAMB BACK STRAP

Eschalot, puffed wild rice, mint, chopped parsley, red onion, pomegranate, and Pedro jus.

Served medium rare.

\$37

HONEY SOY CONFIT DUCK MARYLAND

Spiced taro purée, sautéed baby spinach, bok choy, capsicum, coriander, and five-spice duck sauce.

\$32

BUTTERNUT PUMPKIN RISOTTO *Option available

Roasted butternut pumpkin purée, squash, sage crisps, and grated Parmesan cheese.

\$31

LOBSTER LINGUINI

Marinated lobster meat in a white sauce with crème fraîche, spinach, onion, baby capers, and dill.

\$42

SEAFOOD OF THE DAY

Please ask staff for sides and dietaries.

(PLEASE ASK STAFF FOR PRICE)



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Shared Menu

1KG WAGYU RIB EYE ON THE BONE *Option available

Indulge in a premium 1kg Wagyu Rib Eye, cooked to perfection and served on the bone for maximum flavour. Accompanied by crispy golden potatoes and a fresh seasonal salad, this impressive dish is designed to be shared, making it ideal for 2–4 people.

To elevate the experience, we recommend pairing it with a bold Shiraz or a rich Cabernet Sauvignon—both perfect companions to complement the depth and tenderness of the Wagyu beef.

\$159

PERI PERI WHOLE CHICKEN

Enjoy a vibrant and flavour-packed dish featuring 800g–900g of tender, butterflied whole chicken, marinated for 24 hours in our house-made Peri Peri paste. Crafted with a bold blend of capsicum, red chilli, garlic, and aromatic spices, this marinade infuses every bite with a perfect balance of heat and flavour. Flame-grilled to perfection for a smoky, charred finish, the chicken is served alongside golden chips and a crisp garden salad.

This dish pairs beautifully with a chilled Semillon or a lightly oaked Chardonnay—both excellent choices to complement the spice and richness of the Peri Peri.

\$75



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Desserts

75% CHOCOLATE FONDANT

Salted caramel sauce, mandarin coulis, orange segments, and lemon sorbet.

Cooked fresh daily.

\$19

HOMEMADE APPLE TART

Apricot purée, berries, pomegranate, mandarin segment, and salted caramel ice cream.

\$19

KAFFIR LIME CHEESECAKE

Berry coulis, dehydrated limes, and lemon balms.

\$19

SELECTION OF ARTISAN CHEESES

Quince paste, dried fruit, and lavosh.

\$32



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Kids Menu

CHEESEBURGER

Served with chips.

\$17

CHICKEN NUGGETS

Served with chips.

\$17

TEMPURA BATTERED FISH

Served with chips.

\$17

CHEESE PIZZA

Napolitana sauce and mozzarella.

\$17

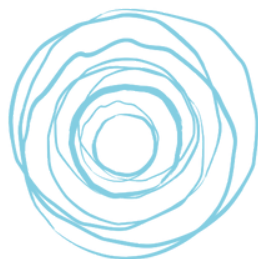
Available for kids 12 years and under

ALL KIDS MEALS INCLUDE A SOFT DRINK AND ICE CREAM



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DIETARY KEY



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS

LEAVE US A REVIEW

