

KARLA

In Noongar language, 'Karla' translates to 'Camp Fire', which is the inspiration behind our modern asian cuisine. Our menu is built around traditional open fire cooking techniques, utilising our wood fired barbeque, hibachi grill and charcoal oven. Dishes are designed to be shared, with influence from across Asia, and a hint of Australiana.

Starters

FRESHLY SHUCKED OYSTERS (EA) <i>japanese rice vinaigrette, bush tomato pearls, shiso (gf)</i>	5.5
CHAR-GRILLED EDAMAME <i>garlic chilli oil, sea salt (vg, gf)</i>	14
HIRAMASA KINGFISH SASHIMI <i>truffle soy, konbu, shiso, finger lime, chilli (gf)</i>	24
WAGYU BEEF POTSTICKERS (2) <i>chilli, soy vinegarette</i>	14
CHAR SUI PORK PUFF (4) <i>asian herbs, pear, hoisin dipping sauce</i>	20
KANGAROO TARTARE <i>shallot, coriander, desert lime, lemon myrtle (gf)</i>	26
WHIPPED SESAME TOFU <i>wild mushroom medley, cassava cracker (vg)</i>	18
PRAWN & PORK DOUGHNUT (2) <i>papaya, green mango, coconut green nam jim</i>	24
CRYING TIGER BEEF SALAD <i>tamarind dressing, tomato, shallot, asian herbs (gf)</i>	19
SALT & PEPPER SQUID <i>pepperberry, spiced soy, spring onion (gf)</i>	21
WAGIN DUCK CIGARS (2) <i>chilli jam, brik pastry</i>	16
SMOKED ABROLHOS ISLAND SCALLOPS <i>caviar, pickled cucumber, mint yogurt (gf)</i>	24
CHARCOAL ROASTED MISO PUMPKIN <i>dal makhami, pepitas, sunflower, fried curry leaves (vgo, gf)</i>	21
KOREAN FRIED CHICKEN WINGS <i>kimchi caramel, chilli, spring onion, sesame</i>	18
CHAR GRILLED OCTOPUS <i>fennel nam prik, dill, orange, caper (gf)</i>	24

Hibachi Grill

BARRA AND PRAWN TSUKUNE (2) <i>lemongrass, yuzu kosho mayo, chilli oil, ajard pickle (gf)</i>	18
WAGYU TERIYAKI BEEF SKEWER (2) <i>satay, peanut, miso butter, spring onion (gf)</i>	16
KING MUSHROOM SKEWER (2) <i>chilli soy dipping sauce, coriander (vg, gf)</i>	14
CROCODILE KUSHIYAKI (2) <i>peppers, spring onion, pickled vegetable, lemon myrtle (gf)</i>	20
BARBEQUED KING PRAWNS (2) <i>herb salad, candied pineapple, garlic butter, nam jim (gf)</i>	24

Main Plates

PRIK GAENG GAI <i>dry curry chicken, snow pea, baby corn, flat bread</i>	34
GOBI MASALA CURRY <i>cauliflower, peanut, mint yoghurt (vgo, gf)</i>	32
MARKET FISH CHOO CHEE <i>asian apple salad, hot and sour sauce, macadamia sambal (gf)</i>	38
CHEUNG FUN RICE NOODLE (ADD KING PRAWN +8) <i>mushroom, gai lan, egg, fried shallot, chilli (vgo, gf)</i>	30

Cooked Over Fire

WOOD ROASTED TASMANIAN SALMON <i>nam prik, coconut, thai lime leaf, chilli (gf)</i>	38
GAI YANG CHICKEN <i>tumeric spiced, coconut, asian salad, nam jim jaew (gf)</i>	36
SMOKED BRISKET MASSAMAN <i>pineapple, confit shallot, kipfler potato, crushed peanut (gf)</i>	42
WOOD ROASTED CABBAGE <i>malaysian spice, crispy chickpea, puffed rice, chilli (vg, gf)</i>	34
STICKY PORK RIB <i>crazy horse sauce, spring onion, chilli</i>	40
WOOD ROASTED DUCK BREAST <i>lemon myrtle, wombok, gai lan, pickled ginger</i>	38
NEUA YANG RIB EYE (350G) <i>sweet basil, baby corn, shimeji mushroom, bok choy (gf)</i>	48
GRILLED WA ROCK LOBSTER (500G) <i>singaporean chilli, burnt garlic butter, steamed mantou</i>	78

Sides

TOM YUM FRIED RICE <i>bean sprout, wild mushroom, baby corn, fried shallot (vgo, gf)</i>	18
SEASONAL ASIAN GREENS <i>mushroom xo, shaoxing wine, macadamia sambal (vg, gfo)</i>	15
GREEN MANGO & PAPAYA SALAD <i>coriander, nuoc cham, crushed peanut (vg, gf)</i>	14
CRISPY ROTI <i>chickpea dahl (vg)</i>	13
PANDAN STEAMED JASMINE RICE <i>serves two (vg, gf)</i>	7

KARLA

Feed Me

\$85 pp | minimum 2 guests

Can't decide? Our menu is designed for sharing, so take the thinking out of it and let us serve up some of our favourite dishes from across the menu, including dessert. Our Feed Me requires the whole table to partake.

Karla Signature Banquet

\$98pp | minimum 4 guests

SAMPLE MENU*

*hiramasa kingfish sashimi, truffle soy, semi dried konbu, shiso, lime, chilli (gf)
wagyu beef potstickers, chilli, soy vinegarette
smoked abrolhos island scallops, avruga caviar, pickled cucumber, mint yogurt (gf)
charcoal roasted miso pumpkin, dal makhani, pepitas, sunflower, fried curry leaves (vgo, gf)
crocodile kushiyaki, spring onion, pickled vegetable, lemon myrtle (gf)*

*market fish choo chee, asian apple salad, hot and sour sauce, cashew sambal (gf)
wood roasted duck breast, lemon myrtle, wombok, gai lan, pickled ginger
neua yang rib eye, sweet basil, baby corn, shimeji mushroom, bok choy (gf)*

*tom yum fried rice, bean sprout, wild mushroom, baby corn, fried shallot (vgo, gf)
seasonal asian greens, mushroom xo, shaoxing wine, sesame, cashew sambal (vg, gfo)
crispy roti, chickpea dahl (vg)*

and to finish, your choice of...

*peanut butter parfait, crushed cookie, miso caramel and chocolate ice-cream (gfo), or
spiced coconut panna cotta, bangkok espresso, cashew praline (vg, gf, df)*

* please note that our Karla Signature Banquet menu focuses on local seasonal produce, and thus is subject to change.

v - vegetarian | vg - vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option
Please advise waitstaff of all dietary requirements, including Coeliac Disease. Public Holidays incur a 15% surcharge.