

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 vinaigrette</i>	14
CHAR SUI PORK PUFF (2) <i>asian herbs, pear, hoisin dipping sauce</i>	16
STEAMED PRAWN DUMPLING (2) <i>goji berry & soy vinegar, red chilli, sesame (gf)</i>	13
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 nahm 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>hoisin, brik pastry</i>	16
SMOKED ABROLHOS ISLAND SCALLOPS <i>caviar, pickled cucumber, mint yogurt (gf)</i>	24
CHARCOAL ROASTED MISO PUMPKIN <i>dal makhani, 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 nahm prik, dill, orange, caper, grapefruit (gf)</i>	24

Hibachi Grill

BARRA AND PRAWN TSUKUNE (2) <i>lemongrass, yuzu kosho mayo, chilli oil, ajard pickle (gf)</i>	18
BRAISED BEEF SKEWER (2) <i>satay, peanut, chilli (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

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 PRAWN +6) <i>mushroom, gai lan, egg, fried shallot, chilli (vgo, gf)</i>	30
STICKY PORK RIB <i>crazy horse sauce, spring onion, chilli</i>	40

Cooked Over Fire

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
WOOD ROASTED DUCK BREAST <i>lemon myrtle, wombok, gai lan, pickled ginger</i>	38
NEUA YANG RIB EYE (350G) <i>grilled bok choy, sambal (gf)</i>	48
GRILLED WA ROCK LOBSTER (WHOLE) <i>singaporean chilli, burnt garlic butter, steamed mantou</i>	84

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

OPEN 7 DAYS | @karlarestaurantperth