

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 (gfi)</i>	5.5
CHAR-GRILLED EDAMAME <i>garlic chilli oil, sea salt (vg, gfi)</i>	14
HIRAMASA KINGFISH SASHIMI <i>truffle soy, konbu, shiso, finger lime, chilli (gfi)</i>	24
FRIED VEGETABLE MANDU (2) <i>mushroom, japchae noodles, chilli, soy vinegarette (vg)</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 (gfi)</i>	13
KANGAROO TARTARE <i>shallot, coriander, desert lime, lemon myrtle (gfi)</i>	26
WHIPPED SESAME TOFU <i>wild mushroom medley, cassava cracker (vg)</i>	18
SESAME PRAWN BAO (2) <i>fried gao bun, sweet davidson plum sauce</i>	19
CHARRED SWORDFISH GAENG SOM <i>sour & spicy curry sauce, chilli, peanut, chive (gfi)</i>	26
SALT & PEPPER SQUID <i>pepperberry, spiced soy, spring onion (gfi)</i>	23
WAGIN DUCK CIGARS (2) <i>hoisin, brik pastry</i>	16
GRILLED ABROLHOS ISLAND SCALLOPS (2) <i>half shell, chilli sambal, basil vinaigrette, herb oil (gfi)</i>	19
CAULIFLOWER KARAAGE <i>orange caramel soy, crispy sticky rice (vg, gfi)</i>	21
KOREAN FRIED CHICKEN WINGS <i>kimchi caramel, chilli, spring onion, sesame</i>	19
CHAR GRILLED OCTOPUS <i>fennel nahm prik, dill, orange, caper, grapefruit (gfi)</i>	24

Hibachi Grill

BARRA AND PRAWN TSUKUNE (2) <i>lemongrass, yuzu kosho mayo, chilli oil, ajard pickle (gfi)</i>	18
BRAISED BEEF SKEWER (2) <i>satay, peanut, chilli (gfi)</i>	16
KING MUSHROOM SKEWER (2) <i>chilli soy dipping sauce, coriander (vg, gfi)</i>	14
SINGAPOREAN CHILLI PRAWN SKEWER (2) <i>burnt garlic butter, peanut sauce (gfi)</i>	20

Main Plates

CRISPY WHOLE FILLET BABY SNAPPER <i>green apple salad, peanuts, chilli (gfi)</i>	38
CHARCOAL ROASTED MISO PUMPKIN <i>dal makhami, pepitas, sunflower, fried curry leaves (vgo, gfi)</i>	28
SICHUAN CHICKEN <i>sweet peppers, baby corn, cashew sambal (gfi)</i>	36
CHEUNG FUN RICE NOODLE (ADD PRAWN +6) <i>mushroom, gai lan, egg, fried shallot, chilli (vgo, gfi)</i>	30
BRAISED DUCK LEGS <i>davidson plum & red wine reduction, herbs, chilli (gfi)</i>	41

Cooked Over Fire

GAI YANG HALF CHICKEN <i>tumeric spiced, coconut, garlic tumb, herbs (gfi)</i>	39
SMOKED BRISKET MASSAMAN <i>pineapple, confit shallot, kipfler potato, crushed peanut (gfi)</i>	42
BBQ CAULINI ROJAK <i>crispy tofu, chickpea, puffed rice, peanut sauce (vg, gfi)</i>	34
12 HOUR PORK RIBS <i>burnt orange, nuoc cham, rice noodle salad, chilli (gfi)</i>	40
NEUA YANG MARGARET RIVER RIB EYE (350G) <i>smoked nahm jim jaew, truffle oil, papaya salad (gfi)</i>	48
BLACK PEPPER CROCODILE TAIL <i>hibachi achar pickle, spring onion (gfi)</i>	44

Sides

TOM YUM FRIED RICE <i>bean sprout, wild mushroom, baby corn, fried shallot (vgo, gfi)</i>	18
SEASONAL ASIAN GREENS <i>mushroom xo, shaoxing wine, macadamia sambal (vg, gfo)</i>	15
PAWPAW SALAD <i>beetroot, chilli, peanuts, lime, tamarind (vg, gfi)</i>	14
CRISPY ROTI <i>peanut satay (vg)</i>	13
STEAMED JASMINE RICE <i>serves two (vg, gfi)</i>	8

OPEN 7 DAYS | @karlarestaurantperth

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.

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

char-grilled edamame, garlic chilli oil, sea salt (vg, gf)

hiramasa kingfish sashimi, truffle soy, semi dried konbu, shiso, lime, chilli (gf)
fried vegetable mandu, mushroom, japchae noodles, chilli, soy vinaigrette (vg)
wagin duck cigars, hoisin, brik pastry
cauliflower karaage, orange caramel soy, crispy sticky rice (vg, gf)
singaporean chilli prawn skewer, burnt garlic butter, peanut sauce (gf)

black pepper crocodile tail, hibachi achar pickle, spring onion (gf)
braised duck legs, davidson plum & red wine reduction, herbs, chilli (gf)
12 hour pork ribs, burnt orange, nuoc cham, rice noodle salad, chilli (gf)

tom yum fried rice, bean sprout, wild mushroom, baby corn, fried shallot (vgo, gf)
seasonal asian greens, mushroom xo, shaoxing wine, macadamia sambal (vg, gfo)
crispy roti, peanut satay (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)

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.