

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 (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
DRUNKEN SOFT SHELL CRAB <i>yuzu infused watermelon, chilli, sweet ponzu, mint yoghurt (gf)</i>	22
SALT & PEPPER SQUID <i>pepperberry, spiced soy, spring onion (gf)</i>	21
WAGIN DUCK CIGARS (2) <i>hoisin, brik pastry</i>	16
GRILLED ABROLHOS ISLAND SCALLOPS <i>half shell, chilli sambal, basil vinaigrette, herb oil (gf)</i>	24
CAULIFLOWER KARAAGE <i>orange caramel soy, crispy sticky rice (vg, 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
SINGAPOREAN CHILLI PRAWN SKEWER (2) <i>burnt garlic butter, peanut sauce (gf)</i>	20

Main Plates

OCEAN TROUT SAMBAL OELEK <i>chermoula, nori, apple & soy pickle, mushroom, lychee</i>	48
CHARCOAL ROASTED MISO PUMPKIN <i>dal makhani, pepitas, sunflower, fried curry leaves (vgo, gf)</i>	28
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
BLACK PEPPER CROCODILE TAIL <i>hibachi achar pickle, spring onion (gf)</i>	56

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
STEAMED JASMINE RICE <i>serves two (vg, gf)</i>	7

OPEN 7 DAYS | @karlaestaurantperth

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

SAMPLE MENU*

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

hiramasa kingfish sashimi, truffle soy, semi dried konbu, shiso, lime, chilli (gf)

wagyu beef potstickers, chilli, soy vinaigrette

grilled half shell abrolhos island scallop, chilli sambal, basil vinaigrette, herb oil (gf)

cauliflower karaage, orange caramel soy, crispy sticky rice (vg, gf)

singaporean chilli prawn skewer, burnt garlic butter, peanut sauce (gf)

market fish choo chee, asian apple salad, hot and sour sauce, macadamia 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, macadamia 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.

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