

Wine

PINOT NOIR

Saint Clair Marlborough, NZ	10	38
TarraWarra Estate Yarra Valley, VIC	12	40
Dalrymple Pipers River, Tasmania		50

MERLOT

Rosily Margaret River, WA	8.5	35
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RED BLENDS & OTHER VARIETALS

Vasse Felix Classic Dry Red Margaret River, WA	9	38
Wirra Wirra Church Block McLaren Vale, SA	9	39
Conde de Valdemar Tempranillo Rioja, Spain	9.5	40
Antinori Santa Cristina Chianti Tuscany, Italy	9.5	40
Cotes Du Rhone Reserve GSM Rhone Valley, France	10	45

SHIRAZ

Earthworks Barossa, SA	9	38
Teusner The Riebke Barossa, SA	9.5	45
Charles Melton Father In Law Barossa, SA	10	46

CABERNET SAUVIGNON

Jim Barry The Cover Drive Clare Valley, SA	9	38
Barossa Valley Estate Barossa, SA	9	40
Skuttlebutt Margaret River, WA	9	40
Hay Shed Hill Margaret River, WA	11	48
Xanadu Margaret River, WA		59

Premium Wine List

CHARDONNAY

Woodlands Chardonnay Margaret River, WA	60
Leeuwin Estate Prelude Chardonnay Margaret River, WA	65

SAUVIGNON BLANC & BLENDS

Leeuwin Estate 'Art Series' Sauvignon Blanc Margaret River, WA	65
Pierro LTC Semillon Sauvignon Blanc Margaret River, WA	68
Greywacke Sauvignon Blanc Marlborough, NZ	70

CABERNET SAUVIGNON

Yalumba The Menzies Cabernet Sauvignon Coonawarra, SA	72
Vasse Felix Cabernet Sauvignon Margaret River, WA	75
Moss Wood Ribbon Vale Cabernet Sauvignon Margaret River, WA	90
Leeuwin Estate 'Art Series' Cabernet Sauvignon Margaret River, WA	95

SHIRAZ

Wirra Wirra Woodhenge Shiraz McLaren Vale, SA	56
Picardy Shiraz Pemberton, WA	65
Jim Barry The McRae Wood Shiraz Clare Valley, SA	70
Charles Melton Grains of Paradise Shiraz Barossa Valley, SA	100

RED BLENDS

Moss Wood Amy's Cabernet Blend Margaret River, WA	65
Château Peymouton St Émilion GC Saint-Émilion, France	85

PINOT NOIR

Kooyong Massale Pinot Noir Mornington Peninsula, Vic	65
Picardy Pinot Noir Pemberton, WA	75

Craft Beers (package)

Otherside Festive Session Ale medium-bodied ale is supple and malty, with tropical citrus notes and a refreshing finish.	12
Nail VPA Very Pale Ale with a ridiculous juiciness of pineapple, passionfruit & orange	11
Beerfarm Asam Boi Gose A redolent deep orange with a dense rocky head, sweet complex aroma and an evocative and intriguing sugary, sweet, salty, fruity and sour palate.	10
Dainton Jungle Juice Hazy IPA Pale gold and hazy, with sticky, prickly, nectar like aromas of tropical fruits, juicy citrus and the zz that presumably gives it its name	12
Colonial Porter brewed with chocolate malts for their cocoa and coffee notes and then sweeter crystal malts along with rolled oats to soften the flavour.	12
Rocky Ridge Ace Pale Ale Pale Ale with a unique flavour of floral notes but underlays citrus, passionfruit & grapefruit	12
Colonial Southwest Sour Sour Ale with tropical flavours with a more tart than sour feel & sweet edge to finish	9.5
Otherside Indie XPA Rich juicy number with tropical characters	10

AVAILABLE ON TAP

Middies, Schooners and Pints

Hahn 3.5, Swan Draught, Carlton Draught, Coopers Pale Ale, Hahn Super Dry, Furphy, James Squire 150 Lashes, James Squire Orchard Crush, Little Creatures Pale Ale, Kilkenny, Guinness, Rogers, Heineken, Blue Moon, Single Fin and Rotating Craft Beer Taps

Bottled Beers, Ciders and RTDs are also available, please ask our friendly staff for assistance

ARE YOU A PRESTON STREET IGA CUSTOMER CLUB MEMBER?

Present your club card at the register to earn triple points on food orders!

Food available from 11:30am–9:00pm

Phone (08) 9367 1848

for bookings or book online

 www.thekaralee.com.au

 www.facebook.com/thekaralee

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All care is taken when preparing your meal, however we ask that you inform our staff of any allergy concerns you may have. All food is prepared to be consumed on premise, therefore The Karalee does not take any responsibility for food consumed away from the venue.

 Chef Recommendation  Vegan  Vegetarian  Gluten Free



Menu & Wine List

Award Winning Venue

Best Steak Sandwich 2014, 2017 & 2019

Best Casual Dining 2016 & 2018

Food

ENTRÉES

Garlic and Herb Sourdough Bread	8
Soup of the Day (see our specials board)	9
Asian Style Calamari 🍷 on crispy rice noodle salad with a chilli, lime and coriander dressing	17
Pan Fried Chorizo and Tiger Prawns marinated in chilli and garlic, served on toasted sourdough bread with a petite salad	19
Murraba Pork Loaded Fries fries topped with crispy pork, melted cheese, mushroom gravy and a spiced fruit sauce	13
Tomato, Feta and Basil Bruschetta with rocket, extra virgin olive oil and sweet balsamic dressing	13
Trio of Dips and Marinated Olives with herb oil toasted Turkish bread (see our specials board)	15
Antipasto for Two 🍷 grilled marinated tiger prawns, sweet spiced pork belly, sautéed chorizo, marinated olives, salt and pepper squid, home-made dip and served with char-grilled sourdough bread	33
Baked Warm Brie (🌱 option available) oven baked Brie cheese with confit garlic, honey and warm herb ciabatta sourdough bread	18

MAINS

Bangers and Mash 🌱 old school Cumberland sausages served with mashed potato, green peas & onion jus	25
Karalee 2020 Steak Sandwich 🍷 (WA'S BEST STEAK SANDWICH - 2014, 2017 and 2019) char-grilled scotch fillet, maple smoked bacon, Egmont cheese, tomato, rocket, fresh Spanish onion, house made beetroot relish and tomato relish in stone baked Turkish bread, served with beer battered chips	26
Godfather Burger black Angus beef, wood smoked maple bacon, Egmont cheese, beetroot relish, tomatoes, Spanish onion and rocket with harissa aioli in a light brioche bun, served with beer battered chips	23
Chicken Parmigiana 🍷 topped with a rich, slow cooked Neapolitan sauce and mozzarella cheese, served with beer battered chips and salad	29
Sticky Glazed Crispy Pork Belly (gf option available) 🌱 🍷 with Royal Blue mashed potato, plum sauce and sesame tossed Asian greens	32
Creamy Garlic Tiger Prawns 🌱 🍷 with steamed Basmati rice and salad	34
Massaman Beef Curry (contains peanuts) 🌱 served with Basmati rice, cucumber raita, chutney and crispy pappadam	27
Seared Black Angus Eye Fillet (200g) 🌱 cooked to your liking, served with Royal Blue mash, steamed vegetables and red wine jus	39
Lamb Shank slow braised lamb shank, in a red wine and rosemary marinade served with Royal Blue mashed potato and broccolini	30
Chicken Casalinga (gf option available) 🌱 🍷 schnitzel of chicken breast topped with bacon, mushroom and marsala wine sauce, served with creamy Royal Blue mashed potato and steamed vegetables	29
Roasted Pumpkin Risotto 🌱 🌱 (VEGAN option available) fresh seasonal roasted butternut pumpkin, served with garden herbs, green peas, aged parmesan cheese and feta	27
Spaghetti Pollo e Gamberi 🍷 tiger prawns, chicken and chorizo pan-seared with chilli and garlic with a touch of rosé sauce, served with parmesan cheese and fresh basil.	32

Food

FROM THE FARM

All steaks are char-grilled certified Black Angus beef from our chef's selected local butcher served with beer battered chips, garden salad and a choice of creamy mushroom, green peppercorn, garlic sauce or cabernet jus (all sauces are 🌱)

Rib Eye 500g	45
Scotch 300g	39
Sirloin 300g	36
Add: Grilled Tiger Prawns	9
Chimichurri Rib Eye 500g 🍷 Certified Black Angus 500gm Rib Eye with Jalapeno chimichurri sauce, served with double baked garlic rosemary baby potatoes and garden salad	48

FROM THE SEA

The Karalee only uses Australian wild caught seafood

Fish of the Day (gf option available) 🌱 see our specials board	MP
Local Barramundi (Beer Battered or Grilled) served with beer battered chips, tartare sauce and garden salad	29
Crispy Salt and Pepper Squid served with beer battered chips, aioli and garden salad	27
Seafood Spaghetti Marinara with fish, tiger prawns, mussels and squid, served with shaved parmesan cheese	33
Chilli Mussels 1kg 🍷 served with char-grilled sourdough bread	33

FROM THE EARTH

Pumpkin Salad (🌱 option available) rosemary roasted pumpkin, beetroot, mixed lettuce, fresh cherry tomato, Spanish onion and feta cheese with balsamic and extra virgin olive oil dressing	21
Thai Beef Salad 🍷 black Angus striploin marinated in Thai spices, served with a julienne vegetable salad topped with crunchy noodles and Nam Jim dressing	28
Chickpea and Pumpkin Burger 🌱 chickpea and pumpkin patty, vegan cheese, mayonnaise, lettuce, tomato and beetroot relish in a char-grilled bun, served with a julienne vegetable salad	26
Caesar Salad with crispy bacon tossed in a creamy Caesar dressing, anchovies, boiled free range egg, croutons and parmesan Add: Free Range Chicken / Salt and Pepper Squid / Grilled Fish / Tiger Prawns (Available with any main salad ordered)	21 9

SIDES

Beer Battered Chips (small) 4 / (large) 9
Seasoned Wedges with Sweet Chilli Sauce and Sour Cream 12
Bread and Butter 4
Creamy Royal Blue Mashed Potato (small) 4.5 / (large) 9
Steamed Vegetables 5

DESSERTS

Warm Sticky Date Pudding with butterscotch sauce, cream and ice cream	9
Warm Chocolate Brownie served with cream and vanilla ice cream	9
Baked Warm Brie (🌱 option available) served with confit garlic, honey and warm herb ciabatta sourdough bread	18
Selection of cakes available See cake cabinet for daily selection	8

JUNIORS (12 yrs and under only)

All junior meals are served with a soft drink and ice cream

Fish and Chips (grilled option available)	12
Kids Steak and Chips	12
Chicken Nuggets and Chips	12
Spaghetti and Meatballs	12

Wine

SPARKLING & CHAMPAGNE

Dunes & Greene Sparkling Brut NV South Australia	8.5	38
Dunes & Greene Sparkling Moscato (Sweet) South Australia	9.5	200ml
Redbank Emily Sparkling Brut NV King Valley, VIC	9.5	200ml
Bird in Hand Sparkling Pinot Noir Adelaide Hills, SA	12	200ml
Veuve d'Argent Blanc de Blancs Brut Vin de France, France	9.5	45
Bird in Hand Sparkling Pinot Noir Adelaide Hills, SA	10	48
Risky Business Prosecco King Valley, VIC	9.5	42
La Gioiosa Prosecco Superiore DCG Italy	10	45
Moet Imperial Champagne Epernay, France	15	80

WHITE WINE BLENDS

Hay Shed Hill Sauvignon Blanc Semillon Margaret River, WA	8.5	38
Pitchfork Semillon Sauvignon Blanc Margaret River, WA	9	39
Vasse Felix Classic Dry White Margaret River, WA	9.5	40
West Cape Howe Semillon Sauvignon Blanc Mount Barker, WA	9.5	40
Rosily Semillon Sauvignon Blanc Margaret River, WA	9.5	40

SAUVIGNON BLANC

Twin Islands Marlborough, NZ	9	38
Saint Clair Marlborough, NZ	9.5	40
Bird in Hand Lobethal, SA	9.5	40
Stella Bella Margaret River, WA	10	42
Shaw & Smith McLaren Vale, SA	12	58

CHARDONNAY

West Cape Howe Old School' Chardonnay Mount Barker, WA	9	40
Larrikins Chardonnay Margaret River, WA	10	48
Kooyong Clonale Chardonnay Mornington Peninsula, VIC	11.5	50
Vasse Felix Filius Margaret River, WA		56

AROMATIC WHITES

Pewsey Vale Riesling (Dry) Eden Valley, SA	8.5	38
Brown Brothers Crouchen Riesling King Valley, VIC	8.5	38
Pitchfork Moscato Margaret River, WA	8.5	38
Amberley Chenin Blanc Southern WA	8.5	38
Castelforte Pinot Grigio Italy	9.5	42

ROSÉ

La Vieille Ferme Rhône Valley, France	9	38
Leeuwin Estate Margaret River, WA	10	40
Triennes Nas-les-Pins, France		50

FORTIFIEDS & LIQUEURS

Vasse Felix Cane Cut Semillon Margaret River, WA	8.5
Yalumba Museum Release Tawny South Australia	9.5
Penfolds Club 10YO Tawny Port South Australia	11