MERLOT	150m	1 250ml	750ml
Rosily Margaret River, WA	11	18	48
RED BLENDS & OTHER VARIETALS West Cape Howe Cabernet Merlot Mount Barker, WA Vasse Felix Classic Dry Red Margaret River, WA La Boca Malbec Uco Valley, Argentina Oates Ends Tempranillo Margaret River, WA	10 10.5 11 12	16 16.5 18 20	45 46 48 54
SHIRAZ Earthworks Barossa, SA Curator Wine Co Hamlets Barossa, SA Charles Melton Father in Law Barossa Valley, SA	10 12 15	16 19 24	45 50 65
CABERNET SAUVIGNON Jim Barry The Cover Drive Clare Valley, SA Skuttlebutt Margaret River, WA Leeuwin Estate Prelude Margaret River, WA Hay Shed Hill Margaret River, WA	12 14 15 15	20 22 24 24	54 58 65 65
FORTIFIED & LIQUEURS Vasse Felix Cane Cut Semillon Margaret River, WA Port Wine Porto, Portugal	12 14		

Premium Wine List (Glass by Coravin)

CHARDONNAY AND CHABLIS	150ml	750ml
William Fevre Petit Chablis Chablis, France	20	85
Woodlands Chardonnay Margaret River, WA		90
McHenry Hohnen Single Vineyard Chardonnay Margaret River,	, WA	120
SAUVIGNON BLANC & BLENDS		
Pierro LTC Semillon Sauvignon Blanc Margaret River, WA	18	70
Shaw & Smith Sauvignon Blanc Adelaide Hills, SA		70
CABERNET SAUVIGNON		
Yalumba The Menzies Cabernet Sauvignon Coonawarra, SA	20	85
Vasse Felix Cabernet Sauvignon Margaret River, WA		90
Leeuwin Estate 'Art Series' Cabernet Sauvignon Margaret Rive	er, WA	100
SHIRAZ		
Kalleske Greenock Barossa Valley, SA	20	85
Tomfoolery Black & Blue Barossa Valley, SA		100
RED VARIETIES		
McHenry Hohnen Zinfandel Margaret River, WA	20	85
-	20	05
PINOT NOIR		
Picardy Pemberton,WA		80
Hartford Court Russian River California, USA		90

Beer On Tap

Middies, Schooners and Pints

Hahn 3.5 Hahn Super Dry Swan Draught Carlton Draught Coopers Pale Ale James Squire 150 Lashes James Squire Orchard Crush Feral Biggie Juice Little Creatures Pale Ale Kilkenny Guinness Heineken Single Fin Matso's Ginger Beer

(Rotating craft beer taps available)

Mon Alcoholic Drinks

Heaps Normal Ouiet XPA New Blood Chardonnay Bottle Gage Roads Yeah Buoy XPA New Blood Shiraz Bottle Heineken 0.0 B & G non alcoholic Sparkling Bottle

Man Alcahalic

Lemon, Lime & Bitters Coca-Cola, Coca-Cola Zero Sugar, Diet Coke Lift, Sprite Glass Bottles: Coke, Coke Zero, Coke No Sugar, Fanta Cascade Dry Ginger Ale, Cascade Tonic Water Bundaberg Ginger Beer, Apple Juice, Cranberry Juice, Orange Juice, Tomato Juice, Pineapple Juice

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: Monday–Thursday 11:30am – 3pm, 5pm – 9pm Friday, Saturday & Sunday 11:30am – 9pm Phone (08) 9367 1848 for bookings or book online

🛞 www.thekaralee.com.au

www.facebook.com/thekaralee 👩 @karaleeonpreston

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.

(VO) Vegan Option (V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option



Menu & Wine List

Award Winning Venue

Best Steak Sandwich 2014, 2017 & 2019 Best Casual Dining 2016 & 2018

Food

ENTRÉES

ENTREES	
Garlic and Herb Sourdough Bread	10
Soup of the Day (see our specials board) Served with sourdough bread	14
Asian Style Calamari On crispy rice noodle salad with a sweet chilli, lime and coriander dressing	22
Pan Fried Chorizo and Tiger Prawns Marinated in chilli and garlic, served on toasted sourdough bread with a petite salad	22
Fish Tacos (2 Servings) Beer Battered Barramundi, tropical salsa, rocket, harrisa aioli and lime	22
Burrata La Delizia Latticini Burrata served with marinated heirloom tomato, roasted pepper basil, capers, olive oil and grilled focaccia	24 rs,
Trio of Dips and Marinated Olives (VO) Served with herb oil toasted Turkish bread (see our specials board)	20 7
Add extra Turkish bread	-
Antipasto for Two Grilled chilli marinated tiger prawns, sweet spiced pork belly, sautéed chorizo, marinated olives, salt and pepper squid, house dip served with char-grilled sourdough bread	36
Charcuterie Board Artisan sliced cured meats, chef selection of cheese, marinated olives, pickles, qui paste, house bread and crackers	38 nce
PASTA	
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	35
Sal's Handmade Potato Gnocchi Winter mushrooms, spinach, garlic, fresh herbs, burnt butter sauce	32
Sal's Handmade Casarecce Pasta Chicken tenderloin, pan-seared with garlic and pine nuts, basil pesto cream sauce topped with Parmigiano Reggiano	33
MAINS	
Bangers and Mash (GF) Old school Cumberland sausages served with royal blue mashed potato, green peas and onion jus	31
Karalee Steak Sandwich	30
(WA'S BEST STEAK SANDWICH- 2014, 2017 & 2019) Torre's Char grilled Scotch fillet, Margaret River double smoked bacon, Provolone chee house smoked aioli, vine ripened tomato, fresh rocket, caramelised onions with our ho made beetroot and jalapeno relish in a stone baked Turkish bread served with beer bat chips	use
The Ultimate Burger Wagyu beef Pattie, Margaret River double smoked bacon, aged cheddar, caramelised onion, lettuce, aioli, tomato, pickles in a brioche bun served with beer battered chips	28
The Road Runner Burger Southern fried chicken, Margaret River double smoked bacon, Swiss cheese, mesclun lettuce, coleslaw and chipotle mayo in a brioche bun served with beer battered chips	28
beer battered empe	31
Chicken Parmigiana Topped with a rich, slow cooked Napoletana sauce and mozzarella cheese, served with beer battered chips and salad	
Chicken Parmigiana Topped with a rich, slow cooked Napoletana sauce and mozzarella cheese,	36
Chicken Parmigiana Topped with a rich, slow cooked Napoletana sauce and mozzarella cheese, served with beer battered chips and salad Sticky Glazed Crispy Pork Belly (GFO)	36 33
Chicken Parmigiana Topped with a rich, slow cooked Napoletana sauce and mozzarella cheese, served with beer battered chips and salad Sticky Glazed Crispy Pork Belly (GFO) With Royal Blue mashed potato, plum sauce and sesame tossed Asian greens Massaman Beef Curry (GFO) Served with Basmati rice, cucumber raita, chutney and crispy pappadum	
 Chicken Parmigiana Topped with a rich, slow cooked Napoletana sauce and mozzarella cheese, served with beer battered chips and salad Sticky Glazed Crispy Pork Belly (GFO) With Royal Blue mashed potato, plum sauce and sesame tossed Asian greens Massaman Beef Curry (GFO) Served with Basmati rice, cucumber raita, chutney and crispy pappadum (contains peanuts) Lamb Shank Slow braised lamb shank in a red wine and rosemary marinade served with 	33 38 31
 Chicken Parmigiana Topped with a rich, slow cooked Napoletana sauce and mozzarella cheese, served with beer battered chips and salad Sticky Glazed Crispy Pork Belly (GFO) With Royal Blue mashed potato, plum sauce and sesame tossed Asian greens Massaman Beef Curry (GFO) Served with Basmati rice, cucumber raita, chutney and crispy pappadum (contains peanuts) Lamb Shank Slow braised lamb shank in a red wine and rosemary marinade served with Royal Blue mashed potato and broccolini Chicken Casalinga (GFO) Schnitzel of chicken breast topped with bacon, mushroom and marsala wine sauce 	33 38 31

Faad

FROM THE FARM

All steaks are char grilled certified Black Angus beef from Torre Butchers served with beer battered chips, garden salad and a choice of creamy mushroom,

green peppercorn, garlic sauce or cabernet jus (all sauces are GF)	
T-Bone 350g	48
Scotch 300g	46
Sirloin 250g TORRE	43
Add: grilled tiger prawns	10
Add: extra sauce	2
Chimichurri Rib Eye 450g Certified Black Angus 450g Rib Eye with jalapeno chimichurri sauce, served with double baked garlic rosemary baby potatoes and garden salad	52
FROM THE SEA The Karalee only uses Australian wild caught seafood	
Fish of the Day (GFO) See our specials board	MP
Local Barramundi (Beer Battered or Grilled) Served with beer battered chips, tartare sauce and garden salad	32
Crispy Salt and Pepper Squid Served with beer battered chips, aioli and garden salad	32
Creamy Garlic Tiger Prawns (GF) With steamed Basmati rice and garden salad	37
Chilli Mussels 1kg Served with char-grilled sourdough bread	40
FROM THE EARTH	
Panzanella & Grilled Halloumi Salad (VO) Heirloom cherry tomato, grilled Halloumi, focaccia, red onion, cucumber, caper ber roasted capsicums, spinach and rocket with honey balsamic dressing	26 ries,
Thai Beef Salad (V) Black Angus striploin marinated in Thai spices, served with a julienne vegetable salad topped with crunchy noodles and Nam Jim dressing	35
Mushroom & Halloumi Burger (VO) Portobello mushroom, grilled Halloumi, rocket, avocado, red onion, vine ripened tomato and aioli in a brioche bun served with beer battered chips	27
Caesar Salad Cos lettuce, anchovies, boiled free range egg, croutons and crispy bacon tossed in a creamy Caesar dressing topped with parmesan cheese	26
Add: free range chicken / salt and pepper squid / grilled fish / prawns (Available only with any main salad ordered)	10
SIDES	
Beer Battered Chips (large	e) 12
Seasoned Wedges with Sweet Chilli Sauce and Sour Cream	15
Add: extra sauce	2
Bread and Butter	4

Add: extra sauce Bread and Butter Creamy Royal Blue Mashed Potato Steamed Vegetables / Side Salad	2 4 8 8
DESSERTS	
Warm Sticky Date Pudding	12
With butterscotch sauce, cream and vanilla ice cream	
Warm Chocolate Brownie	12
Served with cream and vanilla ice cream	
Selection of cakes available (please choose from cake cabinet)	10
JUNIORS (12 yrs and under only)	

All junior meals are served with a soft drink and ice cream 15 Kids Fish (choice of steamed vegetables or chips, grilled option available) Kids Cheeseburger (choice of steamed vegetables or chips) 15 15 Kids Chicken Nuggets (choice of steamed vegetables or chips) Kids Steak (choice of steamed vegetables or chips) 15 15 Kids Spaghetti and Meatballs (with cheese)

6 Dine

SPARKLIN

Dunes & Green Dunes & Green Brown Brother Howard Park J Bird in Hand S **Risky Business Borgo Molino Moet Imperial**

WHITE WIN

Hay Shed Hill S **Pitchfork Semi** Vasse Felix Cla **Rosily Semillo** West Cape Howe

SAUVIGNO

Twin Islands M Saint Clair Mai Stella Bella M Greywacke Mai

CHARDON

West Cape How Vasse Felix Fil **McHenry Hohr**

AROMATIC

Leeuwin Estate Farina Pinot G **Brown Brother Pitchfork Mosc** Marc Bredif Vo

ROSÉ

La Vieille Fern Leeuwin Estate Domaine De C

PINOT NO

Saint Clair Mai Dalrymple Pipe

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	150ml	250ml	750ml
IG & CHAMPAGNE ene Sparkling Brut NV South Australia		10	45
ene Chardonnay Pinot Noir South Australia			200ml
rs Moscato (Sweet) SA Jeté Brut Sparkling NV Great Southern, WA		112 12	200ml 54
Sparkling Pinot Noir Adelaide Hills, SA		12.5	
ss Prosecco King Valley, VIC		10	48
Treviso Prosecco Superiore DOCG Italy		12	54
I Champagne Epernay, France			100
NE BLENDS			
Sauvignon Blanc Semillon Margaret River, WA	10	16	45
nillon Sauvignon Blanc Margaret River, WA 1			46
lassic Dry White Margaret River, WA on Sauvignon Blanc Margaret River, WA	11 12	18 20	48 54
e Semillon Sauvignon Blanc Margaret River, WA	12	20	54
		20	01
ON BLANC			
Marlborough, NZ	10	16	45
arlborough, NZ	12	20	54
Margaret River, WA	14	22	58 65
arlborough, NZ	15	24	65
INAY			
we 'Old School' Chardonnay Mount Barker, WA		20	54
lius Margaret River, WA	15	24	65
Inen 'Laterite Hills' Margaret River, WA	17	26	68
C WHITES			
te 'Art Series' Riesling Margaret River, WA	12	20	54
Grigio DOC Veneto, Italy	12	20	54
ers Crouchen Riesling King Valley, VIC	9	15	40
scato Margaret River, WA	10	16	45
/ouvray (Chenin Blanc) Loire Valley, France	14	22	58
		10	40
me Rhône Valley, France	11 12	18 20	48 54
te Margaret River, WA Cantarelle Provence, France	12	20 24	54 65
	10	27	00
IR			
arlbrough, NZ	12	20	54
pers River, Tasmania	20	29	75