



MENU

TO START & SHARE

GARLIC & HERB SOURDOUGH BREAD (V)	10
SOUP OF THE DAY (V, GFO) See our specials board	15
FOCACCIA & DIPS (V) Abhi's Bakery focaccia with a selection of dips <i>Add extra focaccia 8</i>	22
SPANISH MEATBALLS (4) Oven-baked meatballs, rocket & toasted sourdough	26
SATAY CHICKEN (GF) Marinated chicken skewers, house satay sauce, steamed rice & peanuts	28
FREMANTLE OCTOPUS (GF) Char-grilled octopus, herb-roasted potatoes & salsa verde	27
SKULL ISLAND KING PRAWNS (3) (contains nuts) (GF) King prawns, Café de Paris butter, romesco sauce & aji amarillo sauce	28
FISH TACOS Battered barramundi, tropical salsa, rocket & harissa aioli	30
CRISPY SALT & PEPPER CALAMARI Crisp-fried calamari seasoned with sea salt & cracked pepper, herb aioli, dressed rocket & fresh lemon	27
ANTIPASTO TO SHARE Chilli marinated tiger prawns, three cheese arancini, chorizo, marinated olives, salt & pepper squid, house dip & grilled sourdough bread	40

BURGERS & SANDWICHES

All served with beer battered chips

THE KARALEE STEAK SANDWICH (GFO) Torre Char-grilled scotch fillet, crispy bacon, onion jam, vine ripened Roma tomatoes, rocket, Manchego cheese, herb aioli & Karalee smoky bourbon BBQ sauce on Abhis bakery focaccia panini	32
MUSHROOM, ROAST CAPSICUM & HALLOUMI BURGER (GFO/V) Grilled halloumi, roasted capsicum & mushrooms, lettuce, tomato, red onion & herb aioli on a milk bun	28
BUFFALO FRIED CHICKEN BURGER (GFO) 🍷 Buttermilk fried chicken, buffalo sauce, ranch slaw, cheddar cheese, bacon & lettuce on a milk bun	28
ANGUS BEEF BURGER (GFO) Beef patty, bacon, cheddar cheese, lettuce, tomato, pickles, onion jam & Karalee burger sauce on a milk bun	28

CLASSICS

BEEF CHEEK BOURGUIGNON (GF) Slow-braised beef cheek, mushrooms, bacon, baby onions, red wine jus, mash & broccolini	40
PORCHETTA Roast pork belly, crispy crackling, mash, green beans, apple sauce & red wine jus	40
BBQ PLUM PORK RIBS (GF) Full rack, jalapeño slaw, chips & Karalee plum BBQ sauce	40
POLLO ALLA KIEV & GARLIC PRAWNS Crumbed chicken Kiev, garlic prawns, creamy mash & broccolini	38
CHICKEN PARMIGIANA (GFO) Napolitana sauce, mozzarella & ham, served with chips & salad	35
MASSAMAN BEEF CURRY (GFO) With Basmati rice, cucumber raita & crispy pappadum	36
LAMB SHANK (GF) Braised lamb shank with mashed potato & broccolini	40

CHAR-GRILLED

All steaks are certified Black Angus beef from Torre Butchers, served with chips, salad & your choice of sauce: mushroom, pepper, red wine jus, chimichurri, or garlic	
LAMB CUTLETS (4) (GF) With mashed potato, broccolini & red wine jus	50
SIRLOIN 250G (GFO)	48
SCOTCH FILLET 300G (GFO)	55
RIB EYE 350G (GFO)	58
STEAK & FRITES (contains nuts) Skirt steak, golden frites, Café de Paris butter & romesco sauce	45
<i>Add Grilled Tiger Prawns (GF)</i>	10

SAL'S ORIGINAL HANDMADE PASTA

ITALIAN PORK SAUSAGE & BROCCOLINI CASARECCE (VO) Pork & fennel sausage, garlic, chilli, broccolini, crispy sage & pesto cream	38
GNOCCHI BOLOGNESE (VO) Veal & pork ragù with ricotta	38
MUSHROOM FUSILLI (contains nuts) (V) Wild mushrooms, porcini cream, Parmesan, hazelnuts & truffle oil	38
PENNE ALFREDO (VO) Chicken, mushrooms & pancetta in creamy Parmesan sauce	38
RIGATONI BEEF CHEEK RAGÙ Slow-braised beef cheek ragù with Pecorino Romano cheese	38

SEAFOOD

BEER BATTERED FISH & CHIPS Barramundi, beer-battered chips, tartare sauce & garden salad	35
SALT & PEPPER CALAMARI Served with beer-battered chips, tartare sauce & garden salad	35
CREAMY GARLIC TIGER PRAWNS (GF) Served with steamed basmati rice	38
GRILLED BARRAMUNDI (GFO) Served with beer-battered chips, tartare sauce & garden salad	38
RISOTTO MARINARA (GF) WA tiger prawns, mussels, scallops, barramundi & calamari in a tomato sugo	40
CHILLI MUSSELS (GFO) 🍷 Served with char-grilled sourdough bread	40





MENU

SIGNATURE SALADS

CAESAR SALAD (GFO/VO) Anchovies, free-range egg, croutons, bacon & Parmesan cheese	26
WARM BEETROOT & COUSCOUS SALAD (V) (contains nuts) Roasted beetroot, couscous, feta, walnuts, baby carrots, seasonal greens & ají blanca sauce	34
OPEN STYLE LAMB OR HALLOUMI SOUVLAKI (GFO/V) Lamb skewers OR grilled halloumi, Greek salad, pita bread, tzatziki & hummus	36
THAI BEEF SALAD Julienne vegetables topped with crunchy noodles & Nam Jim dressing	38
SWORDFISH NIÇOISE SALAD (GF) Grilled swordfish, potatoes, green beans, tomato, olives & egg	41
<i>Add-ons available with any main salad ordered:</i>	
<i>Free Range Chicken</i>	10
<i>Salt & Pepper Squid</i>	10
<i>Grilled Fish</i>	10
<i>Prawns</i>	10

JUNIORS (12 years and under only)

*Junior meals served with a soft drink & choice of
chips or steamed vegetables*

KIDS PLATE Cheese, sliced seasonal fruit, Turkish bread, carrot sticks, celery & hummus	15
KIDS FISH Grilled or battered	15
KIDS CHEESEBURGER	15
KIDS CHICKEN NUGGETS	15
KIDS STEAK	15
KIDS BOLOGNESE	15

DESSERTS

STICKY DATE Served warm with butterscotch sauce, fresh cream & vanilla ice cream	16
CHOCOLATE FONDANT Served warm with fresh cream & vanilla ice cream	16
PAVLOVA With fresh cream, mixed berry compote & passionfruit	16
MICA ICE CREAM Selection of Mica Creamery ice cream	
SINGLE SCOOP	7
DOUBLE SCOOP	13

SIDES

SIDE SALAD (GF)	10
CREAMY MASHED POTATO	12
BROCCOLINI	12
STEAMED VEGETABLES	12
BEER BATTERED CHIPS	14
SEASONED WEDGES With sweet chilli sauce & sour cream	16
SAUCES Mushroom, pepper, red wine jus, chimichurri or garlic	3

ALLERGY INFORMATION

Our kitchen uses products that contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, shellfish, sesame seeds, lupin & molluscs. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe for related allergies. Please inform staff of your dietary requirements.



THE KARALEE ON PRESTON has been part of the Como community since 1975. Long before the tavern, this site was home to the Burnett family bakery —a local favourite until the early 1970s, when it became the shopping centre precinct you see today.

The original Karalee Tavern took its name from an Aboriginal word often translated as “waterhole” — a fitting tribute to its role as a place where locals gather, celebrate and unwind. Over the years, The Karalee has evolved from a classic neighborhood pub into a much-loved dining and social destination, warmly welcoming guests of all ages from local regulars to visitors from country WA and beyond.

Now proudly operated by the Sequeira Family, The Karalee’s modern story includes recognition at the AHA WA Hospitality Awards, including induction into WA’s Best Steak Sandwich Hall of Fame and multiple wins for Best Casual Dining Pub. In August 2025, we marked 50 years of serving the local community, celebrating the people and stories that have shaped us while looking forward to what’s next.

