



www.kalao.com.au



Kalao, our mascot, is an omnivorous hornbill bird that is found in tropical and subtropical Africa, Asia and Melanesia. Kalao is characterised by a long, down-curved, brightly coloured bill.

Kalao World Cuisine offers a variety of cuisines from around the world. Our menu is like an atlas, guiding you through the cuisines of America, China, France, Greece, India, Italy, Japan, Korea, Malaysia, Mexico, Morocco, Scotland, South Africa, Spain and beyond!

Kalao features a seasonal a la carte menu, so be prepared to be pleasantly surprised! Our set menu changes frequently and offers you a good reason to visit us regularly to **DISCOVER, SAVOUR, ENJOY!**

At Kalao, we can help you organise lunch or dinner parties, sundowners, meetings and seminars at rates that will surprise you! Kalao is fully licensed and can accommodate up to 80 persons.



DISCOVER, SAVOUR, ENJOY!

For bookings, please call 08 9227 6009
or email bookings@kalao.com.au



urbanspoon

Please leave a comment on *TripAdvisor* or *Urbanspoon* if you are happy with your experience at Kalao World Cuisine

Please note that our produce may contain traces of soy, eggs, nuts, milk, wheat, gluten and seafood



ENTREES

SPAIN

Assorted tapas of Spanish Jamon Serrano on toasted baguette, garlic mushrooms, cured olives, potato & onion frittata
\$12.00


MALAYSIA

Lamb loin skewers marinated in curry powder & cumin,  rolled in sesame seeds served with rice cubes and peanut chilli sauce
\$14.00

BRAZIL

Calamari lightly crumbed, deep fried served with  lemon dressed rocket leaves & spicy salsa satanica dipping sauce
\$10.00

MADAGASCAR

Warm vegetable salad with desiccated coconut, turnip, carrot,  green pea & cabbage tossed with green peppercorn mayonnaise
\$10.00

SOUTH AFRICA

Minced pork & beef baked with spices topped with turmeric custard  served with cinnamon raisin rice & accompanied by homemade fruit chutney
\$12.00



: Vegetarian



: Spicy



: Chef's recommendation

For more vegetarian dishes and special dietary requirements, please ask our friendly staff




MAINS

MEXICO

Grilled rib eye steak (300g) served with enchilada tortilla, chunky guacamole & garnished with chopped chillies
\$24.00

SPAIN

Traditional Paella Mista served with chicken, chorizo, seafood, peas, beans, capsicum & saffron. For two people, allow 30 minutes for preparation. 
\$39.00 for two


INDIA

Fish of the day poached in coconut milk, turmeric powder, salt & served with masala & spinach mash potato with a curry broth
\$24.00

AUSTRIA

Schnitzel Wiener Art, a butterfly cut, bread crumbed pork steak served with hand cut potato chips, apple puree & tomato sauce
\$18.00

ZIMBABWE

Slow braised samp & beans with basil, dill, honey served with  homemade dinner roll accompanied with tomato & Worcestershire sauce
\$16.00



: Vegetarian



: Spicy



: Chef's recommendation

For more vegetarian dishes and special dietary requirements, please ask our friendly staff



SIDE DISHES

Thick cut French fried with sea salt
\$5.00

Wedges with aioli sauce, tomato sauce
\$6.00

Roast mixed melange vegetables
\$8.00

Green garden leaves with tomato & cucumber salsa
\$6.00

SPECIAL EXTRA SAUCES

Thai sweet chilli sauce
\$3.00

Pepper sauce (cream base)
\$3.00

Mushroom sauce
\$5.00

DESSERTS

Please ask our friendly staff for our dessert selection



SPARKLING WINE

Yellow Tail Bubbles

SA | \$25.00

| \$7.00 glass

Grandin Brut

France | \$32.00

| \$10.00 glass

WHITE WINES

Alkoomi White Label Sauvignon Blanc

WA | \$29.00

| \$7.00 glass

Paul Conti Fronti

WA | \$29.00

Paul Conti Chenin Blanc

WA | \$30.00

Pikes Luccio Pinot Grigio Blend

SA | \$31.00

John Kosovich Unwooded Chardonnay

WA | \$32.00

Knappstein Clare Valley HP Riesling

SA | \$33.00

Alkoomi Premium Chardonnay

WA | \$35.00

Cullen Margaret River

WA | \$38.00

Lenton Brae Semillon Sauvignon Blanc

WA | \$39.00

Pierro Blanc de Blanc

WA | \$42.00

Katnook Estate Chardonnay

SA | \$57.00

BYO wine at \$3.00 per person

Prices include GST



RED WINES

Alkoomi Cabernet Merlot

WA | \$29.00

| \$7.00 glass

Houghton Cabernet Sauvignon

WA | \$30.00

Grant Burge Barossa Shiraz

SA | \$31.00

Alkoomi Premium Cabernet Sauvignon

WA | \$35.00

Coriole Sangiovese

WA | \$37.00

Cullen Margaret River

WA | \$38.00

Tintara McLaren Vale Shiraz

SA | \$39.00

Cape Mentelle Trinders Cabernet Merlot

WA | \$42.00

Katnook Estate Cabernet Sauvignon

SA | \$58.00

BYO wine at \$3.00 per person



BEERS

Little Creatures Pale ale
\$6.50

Little creatures Rogers
\$6.00

Hahn Super Dry
\$6.00

Pipsqueak Cider
\$6.50

Crown Lager
\$6.50

Cascade light
\$6.00

Peroni Nastro Azzurro
\$7.50

Asahi
\$7.50

SPIRITS

Gordon's Gin
\$7.00

Red Label Scotch
\$7.00

Jack Daniel's
\$7.00

Jim Beam
\$7.00

Smirnoff Vodka
\$7.00

Bacardi
\$7.00



COCKTAILS

Aperitif

Campari with orange juice or soda water
\$7.00

Aperol Spritz

Sparkling wine,
a shot of Aperol & dash of soda
\$7.00

Americano

A classic cocktail with Campari,
Martini Rosso, soda & a twist of orange
\$8.00

Caipiroska

Muddled raw sugar & lime,
finished with vodka, served short
\$8.00

Mojito

A popular tropical drink of
muddled mint, club soda, raw sugar & rum
\$8.00

Espresso Martini

Kahlua, vodka & a touch of
Frangelico shaken hard with a shot of espresso
\$8.00

NON-ALCHOLIC COCKTAILS

Virgin Mojito
\$5.00

Florida
\$5.00



SOFT DRINKS

Coke

\$4.00

Diet Coke

\$4.00

Sprite

\$4.00

Tasmanian still water

\$4.00

Tasmanian sparkling water

\$4.00

JUICES *(By the glass)*

Pineapple juice

\$5.00

Apple juice

\$5.00

Orange juice

\$5.00

Tomato juice

\$5.00

Tropical juice

\$5.00



COFFEES

Espresso
\$3.70

Long black
\$3.70

Short macchiato
\$3.70

Long macchiato
\$4.20

Cappuccino
\$3.90

Latte
\$3.90

Flat white
\$3.90

TEAS

English breakfast
\$3.80

Earl grey
\$3.80

Jasmine green tea
\$4.00

Peppermint tea
\$4.00

Orange Peoke
\$4.00



BREAKFAST BUFFET MENU

JUICE SELECTION

Orange, mango, pineapple, grapefruit, apple

FRUITS & PASTRIES

Seasonal fruit salad
Assorted yoghurts
Dried fruit compote
Danishes, muffins, scones & croissants
Blue berry pancakes
Homemade banana bread
French toast served with butter & jams

EGG SELECTION

Scrambled, Poached, Omelette

HOT DISHES

Grilled tomato
Hash browns
Baked beans
Grilled Bacon
BQ beef Sausage
French fries

COFFEE AND TEA STATION

Coffees and tea selection
Milk

\$29.00 per person

RSVP only



COCKTAIL MENU

Served on platters

COLD

Mini spinach & feta quiches
Baby nicoise & caper salad cups
Dolmades
Tuna mousse on croutons
Turkish Bread with hummus, baba ganoush & sweet chilli mayonnaise

HOT

Lemongrass & chilli infused fish cakes with lime & caper dressing
Mini beef burgers with sliced tomato, cos lettuce & mayonnaise
Risotto stuffed mozzarella balls
Mini mutton curry bunny chows
Teriyaki chicken skewers

DESSERTS

Mini raspberry cheese cakes
White chocolate latte cotto
Mini date pudding with icing sugar
Chocolate tarts topped with pistachio Chantilly cream

Full menu @ \$40.00 per person
Choice of 3 each @ \$30.00 per person
Choice of 2 each @ \$22.00 per person



PLATED FUNCTION MENU

ON ARRIVAL

Glass of Grandin brut sparkling wine

AMUSE BOUCHE

Vegetable spring on a bed of
red cabbage & apple with vegetable jus

ENTREES

Pumpkin soup served with toasted bread
Deep fried calamari, rocket salad served with garlic aioli
Lamb in brick pastry served with zucchini puree, pepperonata & mustard creme fraiche
Sweet potato ravioli served with basil pesto cream sauce

MAINS

Lamb shank served with cous cous & minted yoghurt
Chicken & prawn coconut curry served with saffron rice, sambals & fruit chutney
Herb crusted scotch fillet served with white polenta, seasonal vegetables & bordelaise jus
Sous vide poached John Dory fillet served with spring onion mash, clam vichyssoise & carrot puree

DESSERTS

Date pudding served with vanilla bean custard
White chocolate latte cotto with wild berry sauce
Dark chocolate mousse served with pistachio vanilla ice cream
Bread & butter pudding served with creme Chantilly

Compose your own menu, selecting from the above:

3 courses \$45.00 per person
2 courses \$39.00 per person
1 course (main) \$32.00 per person

For up to 20 persons; for larger bookings, please discuss with our head chef



PLATED FUNCTION MENU

ON ARRIVAL

Glass of Grandin brut sparkling wine

AMUSE BOUCHE

Bacon-wrapped king prawns on rosemary skewer
with lemon, fennel dip

ENTREES

Pepper & juniper beef carpaccio served with mustard mayonnaise,
biltong dust, balsamic reduction, lemon olive oil & dressed rocket

Crab & ginger tortellini with cherry tomato & basil vinaigrette

MAINS

Slow braised oxtail in a red wine & bordelaise jus
served with basil dumplings & drizzled with chermoula

Parmesan crusted John Dory fillet topped with red onions,
cherry tomatoes served with parsnip puree, rocket & clam veloute

Prosciutto wrapped chicken breast stuffed with feta, sundried tomatoe pesto
served with rosemary roasted potatoes seasonal vegetables & port reduction

DESSERTS

Passionfruit creme brulee in a glass served with
green tea short bread topped with pineapple & kiwi mint salad

Red wine poached pear served with dark chocolate deep fried ice cream
topped with white chocolate creme anglaise & garnished with wild berry sauce

Includes coffee & tea

Compose your own menu, selecting from the above:

2 courses \$40.00 per person

1 course (main) \$32.00 per person

For up to 20 persons; for larger bookings, please discuss with our head chef



BUFFET FUNCTION MENU

SALADS & APPETISERS

Vegetable spring rolls
Seasonal green salad
Sweet potato and rocket salad
Cucumber and tuna mousse
Mixed Mediterranean pasta salad
Chicken Caesar salad

DRESSING & CONDIMENTS

Vinaigrette, thousand island, French dressing, sweet chilli mayo
Garlic croutons, parmesan, marinated olives, sundried tomatoes, basil pesto marinated feta

MAINS

Beef bourguignon
Butter chicken served with poppadom
Thermidor John Dory fillets served with mussels & baked with parmesan cheese
Grilled lamb chops with a garlic honey & mint basting

Vegetables

Creamy garlic & herb potato bake
Curried roast sweet potato
Turmeric scented roast potato with mustard seeds
Honey glazed carrots with sultanas
Sautéed pok choi with soya sauce and sesame seeds

DESSERTS

Sticky date pudding served with white chocolate custard
Vanilla bean creme brulee
Almond chocolate brownies
Butterscotch & caramel cheese cake served with forrest berries

Full buffet @ \$50.00 per person
Choice of 3 @ \$35.00 per person
Choice of 2 @ \$25.00 per person



Function Rooms Available For Hire

Are you planning a Corporate Function, Seminar, Meeting, Training, Sundowner or a Social event in Northbridge?

Make **Kalao World Cuisine** the venue for your next function

- Fully air conditioned
- Rooms accommodating 10 to 80 people
- Secure network and high-speed internet connection (Wi-Fi)
- Convenient location/Blue CAT Stop No. 13
- In-house catering
- Public and street parking
- Competitive prices
- Fully licensed

Our facilities are adaptable for a number of different occasions:

- Meetings/Training
- Corporate functions
- Seminars
- Birthday parties
- Wedding receptions
- After work gatherings
- Sundowners

To customise a package to suit your needs and requirements, please contact Kalao at 08 9227 6009



Operating Hours

Lunch	Thursday to Friday	12.00pm to 2.30pm
Dinner	Tuesday to Saturday	6.00pm to 9.00pm

■ 171 James Street, Northbridge WA 6003
■ 08 9227 6009
■ bookings@kalao.com.au
■ www.kalao.com.au