



BANQUET - SEPT 29 - OCT 3

KARTEL CATERING - SPRING SUMMER 25/26

\$45 PER PERSON

MONDAY 29TH OF SEPTEMBER

MAINS

- Vietnamese Spicy Smoked Chicken, mint, lime & scallion oil (GF) (DF)
- Lemongrass Grilled Pork, pickled onion & chilli (GF) (DF)
- Lemongrass Tofu & Eggplant, coriander, sprouts & sesame (GF) (VG)

SIDES

- Thai Style Stir-fried Greens (VG) (GF)
- Vermicelli rice noodles, nouc chum & crispy lettuce cups (VG) (GF)

SALADS

- Shredded Carrot, Julien Cucumber, spring onion & coriander (VG) (GF)

TUESDAY 30TH OF SEPTEMBER

MAINS

- Pork & kimchi stew, green chilli & onion (DF)
- Korean Style BBQ Chicken w/ gochujang mayo (DF)
- Gochujang Fried Tofu, toasted sesame & spring onions (VG)

SIDES

- Jopgokbao (Korean Multi-grained Rice) (VG)
- Hobak Bokkeum (Stir Fried Zucchini, sesame & scallion oil) (GF) (VG)

SALADS

- Bokman Salad (Korean Slaw, cabbage, seaweed, carrot, onion, chives & pinenuts) (GF) (VG)

WEDNESDAY 1ST OF OCTOBER

MAINS

- Lamb Kibbeh, pickled onion, cucumber & fried Chickpea
- Lebanese Spiced Chicken, toum, paprika oil & pickled chilli (GF) (DF)
- Harrisa & Tomato Braised Beans, pickled chilli & red onion (VG) (GF)

SIDES

- Batata Harra (Spicy Garlic & herb Potato Salad (V) (GF)
- Fried Eggplant, pomegranate vinaigrette & garlic yoghurt (V) (GF)

SALADS

- Fattoush (tomato, cos, cucumber, parsley, crispy baked flatbread & sumac, lemon vinaigrette) (V)

THURSDAY 2ND OF OCTOBER

MAINS

- Chilli Chicken, Cashews & grilled peppers (GF) (DF)
- Pork Larb, chilli, carrot & pickled cucumber (GF) (DF)
- Pad Thai, crispy tofu, crushed peanuts, beansprouts, lime & chilli oil (GF) (VG)

SIDES

- Stir Fried carrot, broccoli & cabbage w/ oyster & garlic Sauce (GF) (DF)
- Fried Rice (V) (GF) (DF)

SALADS

- Cabbage, carrot, cucumber & tomato salad w/ plum-lime vinaigrette & crushed peanuts (VG) (GF)

FRIDAY 3RD OF OCTOBER

MAINS

- Spiced BBQ Beef Brisket (GF) (DF)
- Fried Buffalo Chicken, ranch & celery
- Cauliflower Baked Mac & Cheese, garlic crumb, spring onions (V)

SIDES

- Twice Baked Cheesy Poato Casserole, crispy bacon & Chives (GF)
- Roasted Maple glazed Brussel Sprouts (V) (GF)

SALADS

- Waldorf Salad (Romaine, green apple, fennel, radish & grapes w/ walnut & mustard-mayo dressing) (GF) (DF)

ADD ONS

Dinner Roll w/ Lescure Butter 5.00

TABLEWEAR HIRE - REAL CROCKERY AND CUTLERY 9.50PP

SERVING UTENSILS

PETIT FOURS - 5.50

10 PAX MINIMUM

FOR BANQUET OF 10 OR LESS, CONTACT US
FOR OPTIONS





BANQUET - OCTOBER 6 - 10

KARTEL CATERING - SPRING SUMMER 25/26

\$45 PER PERSON

MONDAY 6TH OF OCTOBER

MAINS

- Kawaplar (Szechuan Cumin Lamb Skewer) (GF) (DF)
- Da Pan Ji (Braised aromatic Chicken & Potatoes w/ peppers & spring onion) (GF) (DF)
- Spicy Szechuan Noodles, toasted sesame, garlic & chilli oil (VG)

SIDES

- Rice Pilaf, onions, cumin & coriander (VG) (GF)
- Roasted Carrots, toasted seeds & ginger, garlic oil (VG) (GF)

SALADS

- Spicy Cucumber & Sesame Salad (VG) (GF)

THURSDAY 9TH OF OCTOBER

MAINS

- Currywurst (German Sausage, tomato curry sauce & Sauerkraut)
- Creamy Mustard Chicken, onions & chives
- Baked Spaetzle Pasta, gruyere & parsley

SIDES

- Braised Red Cabbage, apples & bacon (GF)
- Warm Potato, celery Salad, parsley & olive oil (VG) (GF)

SALADS

- Apple, fennel & green cabbage slaw (V) (GF)

TUESDAY 7TH OF OCTOBER

MAINS

- Stir Fried Beef, chilli & thai basil (GF) (DF)
- Crispy Fried Chicken, lemongrass & turmeric (GF) (DF)
- Spiced Tofu, stir-fried w/ cashew & capsicum (GF) (VG)

SIDES

- Fried Cabbage w/ sticky garlic glaze (VG) (GF) (DF)
- Fragrant Ginger Rice (GF) (VG)

SALADS

- Thai glass noodle salad with celery, tomato, shallot & nam yum (VG) (GF)

FRIDAY 10TH OF OCTOBER

MAINS

- Lamb Kofta, tahini dressing, parsley, toasted pinenuts & pickled onion
- Spiced Chicken Shawarma w/ Apricot Glaze (GF) (DF)
- Green Falafel w/ lemon, sumac yoghurt (GF) (V)

SIDES

- Roasted Eggplant, molasses, pomegranate & garlic yoghurt dressing (GF) (V)
- Middle-Eastern Spiced Farro Pilaf

SALADS

- Radicchio, cos, mint & parsley Salad w/ slivered almonds & lemon dressing (GF) (VG)

WEDNESDAY 8TH OF OCTOBER

MAINS

- Beef Sausages w/ onion gravy
- Chicken, leek & Bacon Pot Pie
- Cheesy Cauliflower Pot Pie (V)

SIDES

- Roasted Rosemary Seasonal Vegetables w/ honey-mustard dressing (GF)(DF)
- Buttery Garlic Mashed Potatoes (GF)

SALADS

- Watercress, Radicchio & Avocado Salad, Shallot, Macadamia & Apple Cider Vinaigrette (VG) (GF)

ADD ONS

Dinner Roll w/ Lescure Butter 5.00

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