



BOARDROOM DINING

KARTEL CATERING - SPRING SUMMER 25/26

ENTREE	STRACCIATELLA & TOMATO	28.00	SIDES	OREGANO & LEMON ROASTED POTATOES	8.90
	Heirloom Tomato, Caper Salsa, Basil Oil, Kalamata Olive Crumb			LEAFY SALAD, BURNT HONEY VINAIGRETTE, DILL	8.90
	TUNA TARTARE	33.00		SALT BAKED BEETROOT, GOATS CURD, ROASTED ALMOND	8.90
	Preserved Lemon, Kombu, Radish			DINNER ROLL WITH LESCURE BUTTER	5.00
	SKULL ISLAND PRAWNS	33.00			
	Toasted Brioche, Koji, Trout Caviar				
	KANGAROO TARTARE	32.00			
	Macadamia Cream, Lotus Chips, Yuzu Vinaigrette				
MAIN COURSE	CAPE GRIM BEEF FILLET	65.00	DESSERT	LEMON VERBENA POSSET	23.00
	Heritage Carrot, Cavolo Nero, Mustard Jus			Summer Berries, Pistachio	
	MARKET FISH	MP		OLIVE OIL CAKE	22.00
	Confit Tomato, Basil Oil			Whipped Cream Fraiche, Spiced Poached Pear	
	MILAWA CHICKEN	49.00		STRAWBERRY & MERINGUE	22.00
	Summer Squash, Pea Tendril, Kombu Butter Sauce			Vanilla Bean Chantilly cream	
	SALTBUSH LAMB	52.00		AUSTRALIAN CHEESE SELECTION	22.00
	Spring Peas, Asparagus, Pickled Char Onion, Jus			Lavosh, Muscatels, Fig, Walnut Rolada	
	BAKED GNOCCHI	38.00		PETIT FOURS	5.50
	Alfredo, Spinach, Pecorino Romano, Garlic-herb Pangrattato			- Lemon Meringue - Chocolate Florentine - Dulce de Leche	
			MINIMUM OF 8 GUESTS 72 HOURS NOTICE REQUIRED ALL DIETARIES CAN BE CATERED TO ON REQUEST ALL STAFF AND EQUIPMENT HIRE CHARGED ADDITIONALLY		

BEVERAGE PACKAGE

Inclusive of All Equipment Hire - Glassware, Champagne Buckets, Ice Tubs, Bags of Ice, Ice Tongs, etc.
Beverages depending on package
1 HOUR FROM \$23.5 | 2 HOURS FROM - \$28.5 (PER PERSON)

TABLEWEAR PACKAGE

Inclusive of, plates, cutlery, tablecloth, linen, napkins, glassware, water jugs, salt & pepper
2 COURSES - \$38 | 3 COURSES - \$45 (PER PERSON)