



CANAPES

KARTEL CATERING - AUTUMN WINTER 25

COLD THINGS

FIOR DI LATTE CROSTINI (V) Leek jam & muhammara	5.50
GOAT'S CURD & PICKLED BEETROOT CRUMPET (V) Candied walnut crumb	5.50
LEMONGRASS PORK MEATBALL BANH MI Daikon pickle, cucumber & sriracha kewpie	6.50
STEAK & FRITES WHITE DUSTED BUN Onion jam & horseradish kewpie	7.00
CURED SALMON LATKE (GF) Horseradish cream, pickled red onion & salmon roe	7.00
TUNA TARTARE NORI CRISP (GF) Wasabi avocado, sesame & cucumber pickle	7.50
TINY WAGYU BEEF KATSU SANDO White cabbage, kewpie & katsu sauce	7.50
PANFRIED TASMANIAN SCALLOP Roasted coconut, peanut & pickled pineapple	8.50
SALMON GRAVLAX Whipped tobiko, nori puff	8.50
STEAK TARTARE Watercress, melba toast	8.00

HOT THINGS

ZUCCHINI, POTATO & PROVOLONE CROQUETTE (V) Romesco sauce	5.50
STEAMED DUMPLINGS WITH BLACK VINEGAR SAUCE - Pork & water chestnut - Ginger Chicken & green onion - Shitake & vegetable (V)	5.50
TINY POT PIES - Beef, Ale & green peppercorn - Chicken & Leek - Chickpea & Lentil (GF) (VG)	6.00
BEER & MISO LAMB SKEWER Sesame, daikon & mirin kewpie	7.00
KARA'AGE CHICKEN BRIOCHE Japanese slaw, onion pickles & mirin kewpie	7.00
LING POTATO CAKE Wasabi Tartare & Crispy Capers	7.00
CRUMBED MUSHROOM BAO (V) Chilli daikon-cucumber pickle & sriracha kewpie	7.00

BIGGER THINGS

RICOTTA & SILVERBEET Malfatti Sage Burnt butter & Pecorino	15.00
SHICHIMI TOGARASHI SPICED TUNA Yakisoba	18.00
CHERMOULA LAMB & MEJADRA Roasted heirloom carrots & tahini-garlic yoghurt	16.00
JERUSALEM ARTICHOKE & SCALLOP SOUP (GF) (VA) Truffle oil & crispy enoki	16.00

TINY SWEET TARTS

SALTED CARAMEL & ORANGE DARK CHOCOLATE	5.00
LIME CURD & RUBY CRISPEARLS	5.00
YUZU WHITE CHOCOLATE & RASPBERRY	5.00

MINIMUM OF 12 PER PACKAGE
48 HOURS NOTICE REQUIRED ON ALL CATERING
ALL DIETARIES CAN BE CATERED TO ON REQUEST
INDIVIDUAL PACKAGING WILL INCUR AN ADDITIONAL PRICE PER HEAD COST



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