

CHRISTMAS TREATS & BREAKFAST

KARTEL CATERING - SPRING | SUMMER 25/26

SOMETHING SAVOURY

CHEDDAR & CHIVE SOUR CREAM SCONE 5.00
Dill pickle cream cheese (V)

SPINACH & FETA PASTIZZI 4.50

GOAT'S CURD, ZUCCHINI & CHILLI MUFFIN (V) 4.80
Dill butter

LITTLE FILLED ROLLS 5.00
• Smoked salmon & lemon-dill-caper cream cheese
• Ham, provolone & dijon mayonnaise
• Tomato, buffalo mozzarella & basil mayo (V)

SAVOURY TARLETS (GFA | VGA) 4.70
• Chorizo, brie & asparagus
Ricotta, cherry tomato & leek (V)



HOUSE MADE BISCUITS 4.50
• Vanilla sugar shortbread
• Brown sugar chocolate gingerbread man
• Raspberry jam star
• Dark chocolate & macadamia biscotti
• Coconut & white chocolate chip (GF)
• Malted chocolate & salted pecan
Cherry, almond orange florentine (GF)

BROWNIES & BARS (GF) 4.40
• Caramel, ginger & white chocolate
• White christmas
• Pistachio dark chocolate brownie
• Raspberry & vanilla coconut ice
• Dark chocolate turkish delight
rocky road

RICOTTA, ALMOND & ORANGE CAKE 4.60
Orange glaze & freeze-dried strawberries

CARAMEL MUD CAKE 4.60
White chocolate & salted caramel
crisp pearls

MINCE TARTS - TRADITIONAL 4.50

LITTLE LEMON BAKED CHEESCAKES (GF) 4.60
White chocolate & ruby crisp pearls

WALNUT & PISTACHIO BAKLAVA 4.60
Honey rose water syrup

PISTACHIO BIGNE 4.90

LEMON MYRTLE TEACAKE 4.50
Finger lime frosting & macadamia
crumb

RED VELVET CUPCAKE 5.00
Vanilla cream cheese frosting

SOMETHING SWEET

SAVOURY - BREAKFAST - SWEETS

SAVOURY CRUMPET 5.00
• Smoked salmon, caper cream cheese & dill
• Whipped ricotta, heirloom tomato & basil (V)

MINI FILLED CROISSANTS 5.90
• Turkey, swiss cheese & avocado
• Brie, tomato & basil mayonnaise (V)

BREAKFAST BAGEL 6.90
• Turkey, brie, chilli jam & lemon mayonnaise
• Avocado, feta, beetroot hummus & roasted seeds (V)

FILO BREAKFAST PIES W KASSUNDI 7.50
• Chorizo, ricotta & zucchini
• Spinach, ricotta & herb (V)

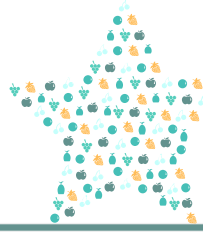
BRIOCHE BREAKFAST SLIDER 7.50
• Smoked ham, gruyere, dijon & béchamel
Scrambled egg, spring onion & spinach (V)

PISTACHIO BIGNE 4.90

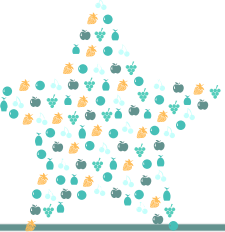
LEMON MYRTLE TEACAKE 4.50
Finger lime frosting & macadamia
crumb

RED VELVET CUPCAKE 5.00
Vanilla cream cheese frosting

MINIMUM OF 12 PIECES ON ALL ITEMS
48 HOURS NOTICE REQUIRED ON ALL CATERING
ALL DIETARIES CAN BE CATERED TO ON REQUEST



CHRISTMAS COLD LUNCH & CANAPÉS



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LUNCH

HALOUMI, RED ONION & ASPARAGUS SKEWER Harissa yoghurt (V)(GF)	7.80
CROSTINI - Goat's curd, avocado & pickled red onion (V) - Smoked salmon, charred asparagus & ricotta	5.50
MULTIGRAIN TOASTIES - Turkey, bacon, avocado & basil mayo - Tomato, goat's curd, avocado & basil mayo (V)	13.90
BABY SOURDOUGH BAGUETTE SMOKED HAM TOMATO (V) Brie, butter lettuce & dijon mayonnaise	5.90
MINI BAGEL - Porchetta, apple slaw & mustard aioli - Haloumi, heirloom tomato & basil mayonnaise (V)	6.90
LOCAL CHEESE Maffra ashed cheddar & grand fleuri double brie w pink lady sourdough & extra virgin olive oil crackers, muscatels, candied walnuts & quince paste	15.90
CHARCUTERIE Porchetta, lemon pepper chicken, truffle salami, grandmother's ham, red onion jam, zucchini pickle & sourdough	16.90

CANAPÉS

TINY GOAT'S CURD TARTLET Honey caramelised shallot & thyme (V)(GF)	5.50
PORCHETTA BUN Crackling crumb, apple jam & watercress	7.00
COFFIN BAY OYSTER Wasabi tartare & salmon roe mignonette	6.00
CURED SALMON LATKE Horseradish cream, pickled red onion & salmon roe (GF)	7.00
LITTLE CIDER-MUSTARD HAM SANDWICH Camembert & cranberry	6.50
PUMPKIN, SAFFRON & PROVOLONE ARANCINI Green goddess sauce (V)	4.90
POACHED PRAWN BRIOCHE Lemon kewpie, butter lettuce & pickled shallot	8.00
TINY TURKEY & CRANBERRY PIE (GF)	5.00
TINY PUMPKIN & BASIL PIE (V)(GF)	5.00
STEAMED DUMPLINGS w/ BLACK VINEGAR SAUCE - Pork & water chestnut - Gingered chicken & green onion - Shiitake & vegetable (V)	5.50

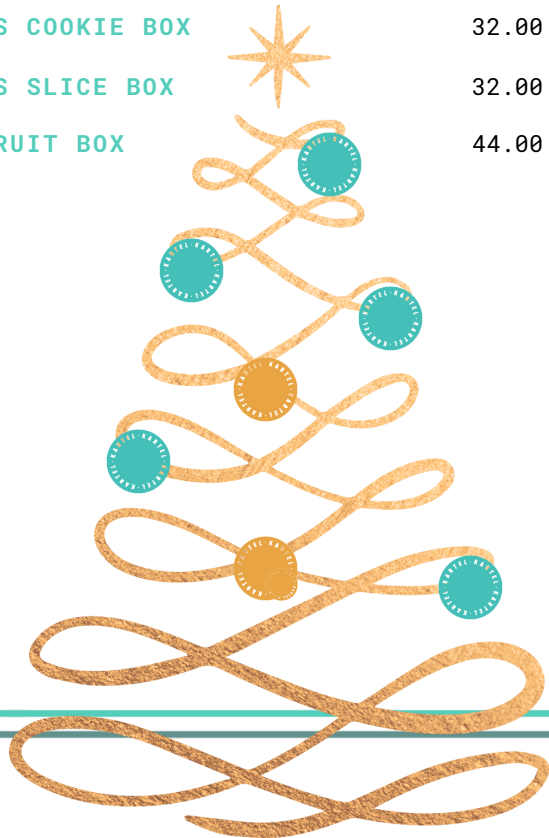
SWEETS

FRUIT MINCE STAR TARTLET	5.00
WHITE CHOCOLATE, ORANGE & BLACKBERRY TART (GF)	5.00
TOFFEE BIGNET	5.00

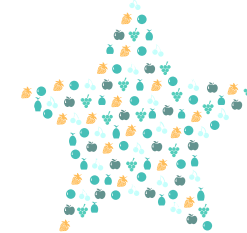
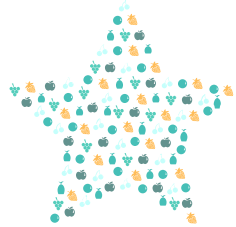


GIFTING

CHRISTMAS COOKIE BOX	32.00
CHRISTMAS SLICE BOX	32.00
SUMMER FRUIT BOX	44.00



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CHRISTMAS BANQUET

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\$55 Per person Christmas Banquet

Choose 2 Mains and 2 sides, perfect for groups of 6 or more

CUMIN RUBBED LAMB SHOULDER

Spiced quinoa, mint & pistachio stuffing (GF)

CIDER & MUSTARD GLAZED BAKED HAM

Caramelised apple sauce (GF)

ROLLED TURKEY BREAST

Sage & onion stuffing & spiced plum sauce

CITRUS BRINED CHICKEN BREAST

Pancetta, leek & sage butter sauce (GF)

SILVERBEET, GOAT'S CURD & RICOTTA FILO PIE

Spice roasted tomatoes, chickpeas & chilli (V)

CHARRED ASPARAGUS

Lemon & macadamia

GLAZED BABY HEIRLOOM CARROTS

Goat's curd & pistachio dukkah (V)(GF)

CAULIFLOWER & BROCCOLINI GRATIN

Provolone cheese sauce (V)

BABY POTATO SALAD

Basil chimichurri & shiso (V)(GF)

BABY COS & WATERCRESS SALAD

Meredith feta, avocado & croutons (V)

TRADITIONAL CHRISTMAS PUDDING

Brandy orange custard & raspberries

13.90

DARK CHOCOLATE CHERRY MOUSE

Raspberries, kirsch & vanilla cream

13.90

COCONUT ETON MESS

Smashed meringue, macerated strawberries & cointreau

13.90

SIDES

SWEET TREATS

FRUIT MINCE STAR TARTLET

5.0

TOFFEE BIGNE

5.0

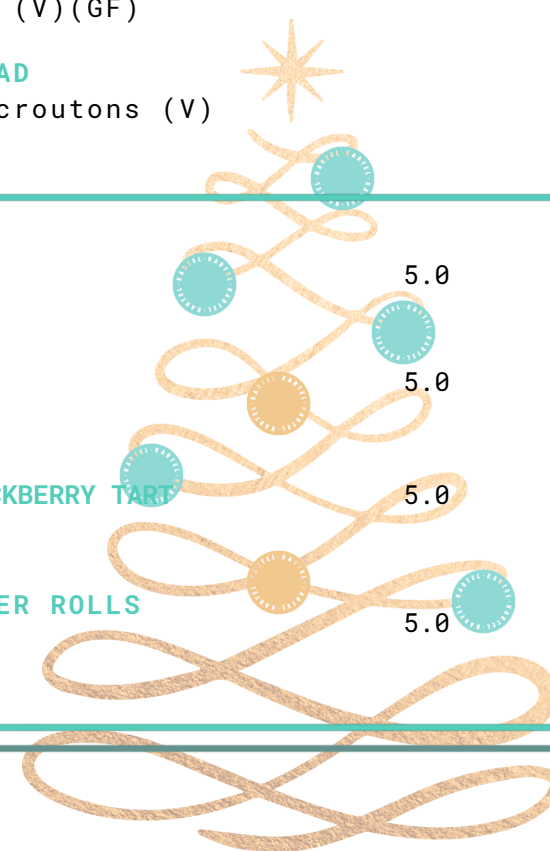
WHITE CHOCOLATE, ORANGE & BLACKBERRY TART

5.0

BAKER BLEU 'COUNTRY' DINNER ROLLS

Lescure butter

5.0



MINIMUM OF 12 GUESTS

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