



# LUNCH

KARTEL CATERING - SPRING SUMMER 25/26

<b>SNACKS</b>	<b>CACIO E PEPE SUPPLI (VA)</b> 5.00 N'duja aioli	<b>KAISER BUN</b> 7.50 <b>ROAST BEEF   FRIED CHICKEN   TOMATO (V)</b> Brie, red onion jam, butter lettuce & wasabi kewpie	<b>SLIDERS</b> 9.00 <ul style="list-style-type: none"> <li>Korean fried chicken w provolone, B &amp; B pickles &amp; gochujang mayonnaise</li> <li>Cheeseburger w dill pickle, tomato relish &amp; yellow mustard mayonnaise</li> <li>Beetroot Chickpea Burger w swiss cheese, red onion jam &amp; chimichurri mayonnaise (V)</li> </ul>
	<b>BEETROOT FALAFEL (V)</b> 5.00 Tahini lime yoghurt	<b>REUBEN BAGEL</b> 7.50 <b>PASTRAMI   TOMATO (V)</b> Bread & butter pickles, swiss cheese, sauerkraut & horseradish mayonnaise	<b>LITTLE FLATBREAD</b> 9.00 <ul style="list-style-type: none"> <li>Chicken, cheese, avocado &amp; lemon herb mayo</li> <li>Tomato, avocado, swiss, pickled red onion &amp; grain mustard mayo (V)</li> </ul>
	<b>SALT &amp; PEPPER CHICKEN</b> 5.50 Pickled red onion kewpie	<b>BANH MI - VIETNAMESE BAGUETTE</b> 8.00 <b>PORK BELLY   CRISPY CHICKEN   SALT &amp; PEPPER TOFU (V)</b> Asian herbs, carrot daikon pickle, sriracha & chilli-sesame mayonnaise	<b>ROTI</b> 15.00 <b>CUMIN LAMB SHOULDER   HALOUMI (V)</b> Pickled white cabbage, feta, lemon labneh & beetroot hummus
	<b>SOURDOUGH CROSTINI</b> 5.50   6.5 <ul style="list-style-type: none"> <li>Heirloom tomato, feta, pickled red onion &amp; baby basil (V)</li> <li>Prosciutto, buffalo mozzarella, heirloom tomato &amp; baby basil</li> </ul>	<b>FRESH KATSU SANDO</b> 9.50 <b>PANKO CRUMBED CHICKEN   PORK   HALOUMI (V)</b> Shredded cabbage, tonkatsu sauce, kewpie mayonnaise & pickled chilli cucumber	<b>SESAME BAGEL</b> 14.50 <ul style="list-style-type: none"> <li>Mortadella, tomato, provolone cheese, sauerkraut &amp; horseradish mayonnaise</li> <li>Kimchi, manchego, mozzarella, spring onion &amp; gochujang mayo (V)</li> </ul>
	<b>VIETNAMESE PORK &amp; PRAWN SPRING ROLL</b> 5.90 Nuoc cham	<b>FOCACCIA</b> 9.50 <b>MORTADELLA   TURKEY   AVOCADO (V)</b> Buffalo mozzarella, rocket & dijon mayonnaise	
	<b>RICE PAPER ROLLS (VGA) (GF)</b> 5.5   6.5 Chicken   Beef   Prawn   Tofu Peanut lime hoisin	<b>PITA WRAP</b> 13.0   15 <b>FELAFEL (V)   HARISSA LAMB</b> Feta, beetroot hommus & tahini yoghurt	
	<b>ONIGIRI W SOY GINGER WASABI (GF)</b> 7.50 Teriyaki Chicken   Salmon   Tuna   Avocado Nori & soy	<b>TRADITIONAL POINT   RIBBON SANDWICHES</b> 9.90   10.50 Classic fillings	
	<b>FILLED STEAM BUNS W BLACK VINEGAR SAUCE</b> 7.50 <ul style="list-style-type: none"> <li>Barbecued Pork</li> <li>Shiitake &amp; Bok Choy (VG)</li> </ul>		
	<b>BAMBOO SKEWERS (GF)</b> 8.80 <ul style="list-style-type: none"> <li>Barbecued Pork Belly w Yuzu kewpie</li> <li>Char Siu Lamb w Sesame daikon kewpie</li> <li>Chermoula Chicken w Pickled red onion raita</li> <li>Haloumi, asparagus &amp; red onion w lemon yoghurt (V)</li> <li>Yakitori Tofu, Spring Onion, Red Pepper w Black vinegar sauce (VG)</li> </ul>		

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

