



# CLEAN EATING BANQUET

KARTEL CATERING - SPRING SUMMER 25|26

**\$45 PER HEAD**

A HEALTHY LUNCH

## CHOOSE TWO PROTEINS

CITRUS BRINED ROAST CHICKEN BREAST W/ TAPENADE

LAMB RUMP W/ CAPER RASIN SALSA, SPICED CARROT PUREE

MISO GRILLED SALMON

TANDOORI ROASTED WHOLE CAULIFLOWER (V)

## CHOOSE THREE SALADS

**BABY BEETROOT, GOAT'S CHEESE & WILD RICE (GF)**

Roasted hazelnuts, mizuna, mint & tahini-apple cider vinaigrette

**GRILLED HALOUMI, YELLOW PEACH & AVOCADO (GF)**

Rocket, smashed macadamia & honey-dijon vinaigrette

**HEIRLOOM TOMATO & FIOR DI LATTE (GF)**

Pickled red onion, watercress, pistachio pesto, basil & sherry vinaigrette

**MISO TOFU, SOBA NOODLE & MIZUNA (VG)**

Soybeans, snow peas, cucumber, carrot, watercress, coriander, black sesame & tahini-ginger dressing

**CAULIFLOWER, SUGAR SNAP & BUCKWHEAT TABBOULEH**

**(VGA)(GF)**

Caramelised seeds & green tahini yoghurt dressing

**KIPFLER POTATO, ROASTED ASPARAGUS & RICOTTA SALATA (GF)**

Watercress, pickled radish, roasted almonds & sherry vinaigrette

**ROAST CHICKEN, AVOCADO & SPECK (GFA)**

Baby cos, soft boiled egg, sourdough croutons & green goddess dressing

**PORK BELLY, GREEN PAPAYA & MIZUNA (GF)**

Glass noodles, shiso, pickled daikon-carrot, crispy shallots & hot-sour dressing

**RARE BEEF & SUGARLOAF CABBAGE (GF)**

Goat's curd, pickled shallots, crispy baby capers & salsa verde

**HARISSA LAMB, GREEN COUS-COUS & FETA**

Pine nuts, watercress, pickled red onion, baby spinach, mint & sherry vinaigrette

**CRISPY LEMONGRASS CHICKEN & GLASS NOODLE**

Shredded green cabbage, Vietnamese mint, coriander, roasted peanuts, kewpie, sriracha & hot-sour dressing

MINIMUM OF 12 GUESTS

48 HOURS NOTICE REQUIRED ON ALL CATERING

ALL DIETARIES CAN BE CATERED TO ON REQUEST



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