



BANQUET - OCTOBER 13 - 17

KARTEL CATERING - SPRING SUMMER 25/26

\$45 PER PERSON

MONDAY 13TH OF OCTOBER

MAINS

- Veal Cotoletta, lemon & sage butter
- Creamy Chicken Flotentine w/ spring greens
- Eggplant & Tomato Caponata, green olives, buffalo mozzarella & fresh basil (V)

SIDES

- Zucchini, squash & cannellini w/ pesto alla trapanese (V) (GF)
- Boiled baby potatoes, garlic, olive oil & wilted Spinach (VG) (GF)

SALADS

- Panzanella salad (crispy sourdough croutons, roasted pepper, tomato, basil & sherry vinaigrette)

TUESDAY 14TH OF OCTOBER

MAINS

- Braised lentils, sausage, parsley, thyme & tomato (GF)
- Oven Roasted Salmon tomato, parsley & olive crumb
- Whole roasted squash pumpkin, currant

SIDES

- Lyonnaise potato, caramelised onion & rosemary (GF) (V)
- Sauteed Spring Greens, mustard vinaigrette (GF) (DF)

SALADS

- Spring Salad (shaved zucchini, pea, mint & roquette w/ lemon dressing)

WEDNESDAY 15TH OF OCTOBER

MAINS

- Drunken chicken, spring onion, chilli, coriander & ginger (GF) (DF)
- Wok roasted pork char shu w/ toasted sesame seeds (GF) (DF)
- Aromatic steamed eggplant, garlic & chili oil (GF) (DF)

SIDES

- Bok Choy, oyster sauce & fried garlic (GF) (DF)
- Vegetarian Chow Mein (V)

SALADS

- Smashed Cucumber, coriander, chilli-soy vinaigrette & crispy shallots (VG) (GF)

THURSDAY 16TH OF OCTOBER

MAINS

- Karme Kofta (Afghan Lamb meatballs), pomegranate Molasses, cucumber & mint yoghurt
- Chicken Korma (GF)
- Gulpea (Afghan Tomato & Cauliflower Curry) (VG) (GF)

SIDES

- Kabuli Palaw (Rice, carrot, sultanas, almonds & pistachio) (VG) (GF)
- Braised Eggplant, paprika, coriander & yoghurt (VG) (GF)

SALADS

- Cos, tomato, cucumber & red onion salad

FRIDAY 17TH OF OCTOBER

MAINS

- Hong Shao Ji (Red Braised soy chicken)
- Stir Fried Beef Mince, shitake & broccolini (GF) (DF)
- Fried Crispy Sweet-chilli tofu, crushed peanuts & pickled chilli (VG) (GF)

SIDES

- Baked rice w/ corn, carrot & sesame (GF) (VG)
- Stir Fried Sugar snap Pea w/ garlic sauce (GF) (VG)

SALADS

- Cabbage & Carrot Slaw, sweet & sour dressing, crispy noodles (VG)

ADD ONS

Dinner Roll w/ Lescure Butter 5.00

TABLEWEAR HIRE - REAL CROCKERY AND CUTLERY 9.50PP

SERVING UTENSILS

PETIT FOURS - 5.50

10 PAX MINIMUM

FOR BANQUET OF 10 OR LESS, CONTACT US
FOR OPTIONS





BANQUET - OCTOBER 20 - 24

KARTEL CATERING - SPRING SUMMER 25/26

\$45 PER PERSON

MONDAY 20TH OF OCTOBER

MAINS

- Roasted Baharat lemon marinated chicken (GF)
- Manti inspired Turkish Pasta (Lamb, yoghurt, sumac, onion & parsley)
- Rice Stuffed Peppers, tomato, yoghurt & herby dressing (V) (GF)

SIDES

- Chilli Roasted Cauliflower, sumac & pistachio (V) (GF)
- Roasted potato, black olives & Spring onion (VG) (GF)

SALADS

- Chunky Tomato & Red onion Salad, fresh parsley, lemon-olive oil dressing & sumac (VG) (GF)

TUESDAY 21ST OF OCTOBER

MAINS

- Garam Masala & green chilli Marinated Lamb Skewers (GF) (DF)
- Nepalese Chicken Curry, coriander, pickled chilli & crispy curry leaves (GF)
- Red Lentil Dahl, Coriander & Pickled red onion (VG) (GF)

SIDES

- Fragrant Rice, toasted spices, chashews & golden raisins (V) (GF)
- Tamarind Roasted cauliflower & mint yoghurt (V) (GF)

SALADS

- Spicy Potato Salad, peas, green chilli, black sesame, coriander & Lemon dressing (VG) (GF)

WEDNESDAY 22ND OF OCTOBER

MAINS

- Beef Bulgogi (DF)
- Korean Fried Honey-Soy Chicken, sesame & spring onions (DF)
- Fried Gochujang Tofu (DG) (VG)

SIDES

- Hobak Bokkeum (Stir Fried zucchini, sesame & garlic) (GF) (VG)
- Japchae (Korean Glass Noodles, carrot, onion & wilted Greens) (GF) (VG)

SALADS

- Spinach & Broccolini, toasted seeds, sesame-lemon dressing (VG) (GF)

THURSDAY 23RD OF OCTOBER

MAINS

- Chicken Tikka Masala, crispy curry leaves, lime & Chilli (GF)
- Lamb haleem with pickle onion , cashews & Crispy Onions (GF)
- Chickpea and Tomato Bhuna, coriander & mint yoghurt (V) (GF)

SIDES

- Bombay potatoes w/ crispy onion , pickled chilli and coriander (V) (GF)
- Chaat Masala cauliflower, wilted Greens & Cashews (VG) (GF)

SALADS

- Beetroot & Carrot Slaw, radish & lemon-coriander dressing (VG) (GF)

FRIDAY 24TH OF OCTOBER

MAINS

- Green Chicken Curry, Thai eggplant, red chilli & coconut (GF) (DF)
- Pork Larb meatballs, kaffir lime, chilli, coriander (GF) (DF)
- Sweet & Sour Tofu, sesame & spring onions (GF) (VG)

SIDES

- Fragrant Coconut Rice, Toasted Coconut Flakes & Crispy Onions (VG) (GF)
- Stir-Fried Spring Vegetables, crushed peanuts & cashew (VG) (GF)

SALADS

- Cabbage, Carrot, Capsicum & mint slaw w/ peanut, lime dressing (VG) (GF)

ADD ONS

Dinner Roll w/ Lescure Butter 5.00

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