



BOARDROOM DINING

KARTEL CATERING - SPRING SUMMER 25/26

ENTREE

STRACCIATELLA & TOMATO	28.00
Heirloom Tomato, Caper Salsa, Basil Oil, Kalamata Olive Crumb	
CURED SNAPPER	33.00
Radish & sauce vierge	
PRAWN COCKTAIL	33.00
Marie rose, lettuce hearts	
RARE VEAL	32.00
Tuna dressing emulsion, black olive, wild cress, pepper berry	
ROASTED SUMMER SQUASH	29.00
White bean, sour cherry, mint, lemon dressing	

MAIN COURSE

RIVERINE BEEF FILLET	65.00
Cream potato, broccolini, pickled charred onion, mustard jus	
MARKET FISH	MP
Confit Tomato, Basil Oil	
MILAWA CHICKEN	49.00
Asparagus, zucchini, pea tendrils, lemon kombu sauce	
SPRING LAMB LOIN	52.00
Heritage carrot, golden raisin, caper salsa	
CAVATELLI	38.00
Roasted leek, pea, pecorino	

SIDES

OREGANO & LEMON ROASTED POTATOES	8.90
LEAFY SALAD, BURNT HONEY VINAIGRETTE, DILL	8.90
SALT BAKED BEETROOT, GOATS CURD, ROASTED ALMOND	8.90
DINNER ROLL WITH LESCURE BUTTER	5.00

DESSERT

LEMON POSSET	23.00
Rhubarb & strawberry with macadamia praline	
OLIVE OIL CAKE	22.00
Creme fraiche, raspberry	
PAVLOVA	22.00
Vanilla mascarpone cream, mango	
AUSTRALIAN CHEESE SELECTION	22.00
Lavosh, Muscatels, Fig, Walnut Rolada	
PETIT FOURS	5.50
<ul style="list-style-type: none">Lemon MeringueChocolate FlorentineDulce de Leche	

MINIMUM OF 8 GUESTS | 72 HOURS NOTICE REQUIRED
ALL DIETARIES CAN BE CATERED TO ON REQUEST
ALL STAFF AND EQUIPMENT HIRE CHARGED ADDITIONALLY

BEVERAGE PACKAGE

Inclusive of All Equipment Hire - Glassware, Champagne Buckets, Ice Tubs, Bags of Ice, Ice Tongs, etc.
Beverages depending on package
1 HOUR FROM \$23.5 | 2 HOURS FROM - \$28.5 (PER PERSON)

TABLEWEAR PACKAGE

Inclusive of, plates, cutlery, tablecloth, linen, napkins, glassware, water jugs, salt & pepper
2 COURSES - \$38 | 3 COURSES - \$45 (PER PERSON)