



CANAPES

KARTEL CATERING - SPRING SUMMER 25|26

COLD THINGS

CROSTINI

- Pepperberry crusted lamb, eggplant cream & caper salsa 5.5 | 7
- Fior di latte, leek jam & muhammara (V)

POTATO ROSTI

- Pickled golden beetroot, goat's curd & zucchini crisp (V) 6.5 | 7
- Beef tartare, yuzu, kombu & cured yolk

CARAMELISED SCALLOP MIANG*

Roasted coconut, peanut & pickled pineapple 8.5

MINI WAGYU BEEF KATSU SANDO

White cabbage, kewpie & katsu sauce 7.5

TINY TARTLET

- Stracciatella, spring pea, asparagus, gremolata 7 | 8
- Cured salmon tartare, chive & salmon roe

GILDA SKEWERS

- Anchovy, Sicilian olive & guindilla peppers
- Prosciutto, goat's cheese stuffed olives & piquilli peppers 6
- Bocconcini, heirloom cherry tomato, basil & balsamic glaze (V)

BETEL LEAF*

- Ocean Trout Ceviche, Pork Crackle, Apple, Mint & Lime 8

PRAWN COCKTAIL BRIOCHE

- Cos heart, Marie rose sauce, pickle cucumber, dill 9.5

HOT THINGS

KATAIFI

- Prawn Mousse, Lemon-Chilli & Honey Plum Sauce 6
- Mushroom Duxelle, Crispy Shallot, Chive & Truffle

CROQUETTE

- Corn, Manchego & Jalapeno w/ Tabasco Aioli & Capsicum Jam 5.5

TINY POT PIES

- Braised beef brisket & red wine
- Thai green chicken, coriander, coconut & chilli
- Lamb, spring vegetable, rosemary
- Cauliflower, potato, leek & cheddar (V) 6

BAMBOO SKEWER

- Pork Belly & Spring Onion Yakiton w/ Sesame, Daikon & Mirin Kewpie 6.5

MINI BRIOCHE

- Sesame crusted Ling, watercress, pickled shallot & wasabi tartare
- Philly steak, provolone, caramelised onion & roasted peppers 9.5

STEAMED DUMPLINGS WITH BLACK VINEGAR SAUCE

- Pork & water chestnut
- Ginger Chicken & green onion
- Shitake & vegetable (V) 5.5

SHICHIMI TOGARASHI SPICED TUNA 16 |
Yakisoba 18

IN A BOWL

12 HOUR MOROCCAN SPICED BEEF BRISKET

Lemon pilaf, house pickle

CAULIFLOWER & SCALLOP SOUP (GF) (VA)

Truffle oil & crispy enoki

ASPARAGUS, LEEK & MISO ORECCHIETTE

Spiced Togarashi Crumbs & Mustard Cress

SWEETS

SUMMER BERRY & VANILLA CUSTARD TARTLET

VANILLA POSSET, STRAWBERRY & ALMOND

5

LEMON CURD & RUBY CRISP PEARLS

*CHEF ON SITE REQUIRED

STAFFING INCURS ADDITIONAL CHARGES

EQUIPMENT HIRE AVAILABLE UPON REQUEST

MINIMUM OF 12 PER ITEM

48 HOURS NOTICE REQUIRED ON ALL CATERING



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