BANQUET

KARTEL CATERING - SPRING SUMMER 25|26

MAINS

CHERMOULA ROASTED LAMB SHOULDER (GF)
Guindillas & Tahini-garlic yoghurt — 27.50

PAN FRIED SNAPPER (GF)
Vinegar sambal, lime & pickled cucumber salad — 27.50

BEEF SHIN KARE RAISU (GF)(DF)(VGA)
Shimeji mushrooms, Japanese pickles & soybeans — 26.50

GOCHUJANG FRIED CHICKEN
Crushed Peanuts, roasted sesame & spring onion — 25.00

CHICKEN KOFTA CURRY
Coriander, crispy curry leaves & jalapeno crema — 25.00

PORK SAUSAGE & PORCINI RAGU LASAGNA
Ricotta, pecorino & crispy sage — 25.00

OYSTER MUSHROOM, LEEK & MISO ORECCHIETTE (V)
Crispy enoki, spiced togarashi crumbs & mustard cress — 24.00

SAAG PANEER (V)(GFA)
Pickled Chillies, lime yoghurt & roti — 24.00

ACCOMPANIMENTS - 8.90PP

SHANGHAI SPRING ONION NOODLES (VG)
Ginger-soy Chinese broccoli

GREEN BEAN & SPINACH GOMA-AE (GF)(VG)

MEJADRA (V)(GF)
Spiced rice, lentils & crispy onions

CRUNCY WINTER SLAW (V)(GF)
Pickles & hot mustard yoghurt dressing

ROASTED HEIRLOOM CARROTS (V)(GF)
Goats's curd, chimichurri & puffed quinoa

JAPANESE RICE (GF)(VG)
Togarashi & crispy enoki

BAKED POTATO, CAVOLO NERO & SILVERBEET (V)
Provolone cheese sauce

WATERCRESS, RADICCHIO & AVOCADO SALAD (GFA)(VG)
Shallot, macadamia & apple cider vinaigrette

Dinner Roll w/ Lescure Butter 5.00

MINIMUM OF 12 GUESTS
48 HOURS NOTICE REQUIRED ON ALL CATERING
ALL DIETARIES CAN BE CATERED TO ON REQUEST

ORDER ONLINE