



BANQUET - JANUARY 12-16

KARTEL CATERING - SPRING SUMMER 25/26

\$45 PER PERSON

MONDAY 12TH OF JANUARY

MAINS

- Szechuan Cumin Lamb (GF) (DF)
- Da Pan Ji (Braised aromatic Chicken & Potatoes w/ peppers & spring onion) (GF) (DF)
- Spicy Szechuan Noodles, toasted sesame, garlic & chilli oil (VG)

SIDES

- Rice Pilaf, onions, cumin & coriander (VG) (GF)
- Roasted Carrots, toasted seeds & ginger, garlic oil (VG) (GF)

SALADS

- Spicy Cucumber & Sesame Salad (VG) (GF)

THURSDAY 15TH OF JANUARY

MAINS

- Slow Roasted Beef, Onion Gravy & Gremolata
- Chicken, leek & Bacon Pot Pie
- Cheesy Cauliflower Pot Pie (V)

SIDES

- Roasted Rosemary Seasonal Vegetables w/ honey-mustard dressing (GF) (VG)
- Buttery Garlic smashed Potatoes (GF) (V)

SALADS

- Watercress, Radicchio & Avocado Salad, Shallot, Macadamia & Apple Cider Vinaigrette (VG) (GF)

TUESDAY 13TH OF JANUARY

MAINS

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

SIDES

- Kabuli Palaw (Carrot, saltanas, almonds & pistachio Rice Pilaf) (VG) (GF)
- Braised Eggplant, paprika, coriander & yoghurt (V) (GF)

SALADS

- Cos, Tomato, Cucumber & Red Onion Salad

FRIDAY 16TH OF JANUARY

MAINS

- Lamb Kofta, tahini dressing, parsley, toasted pinenuts & pickled red onion
- Spiced Chicken Shawarma w/ Apricot Glaze (GF) (DF)
- Green Falafel w/ lemon, sumac yoghurt (GF) (V)

SIDES

- Roasted Eggplant, molasses, pomegranate & garlic yoghurt dressing (GF)
- Middle-Eastern Spiced Farro Pilaf

SALADS

- Radicchio, cos, mint & parsley Salad w/ slivered almonds & lemon dressing (GF) (VG)

WEDNESDAY 14TH OF JANUARY

MAINS

- Stir Fried Beef, Chilli & Thai Basil (GF) (DF)
- Crispy Fried Chicken, lemongrass & turmeric (GF) (DF)
- Spiced Tofu, stir-fried w/ cashew & capsicum (GF) (VG)

SIDES

- Fried Sugarloaf cabbage & Cauliflower w/ sticky garlic glaze (VG) (GF)
- Fragrant Ginger Rice (GF) (VG)

SALADS

- Thai glass noodle salad w/ celery, tomato, shallot & Nam Yum (VG) (GF)

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



[ORDER ONLINE](#)



BANQUET - JANUARY 19-23

KARTEL CATERING - SPRING SUMMER 25/26

\$45 PER PERSON

MONDAY 19TH OF JANUARY

MAINS

- Veal Cotoletta, lemon & sage butter
- Creamy Chicken Flotentine w/ Summer 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 20TH OF JANUARY

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)

WEDNESDAY 21ST OF JANUARY

MAINS

- Chicken Teriyaki, Toasted Sesame & Spring Onion (GF) (DF)
- Crispy Pork Belly w/ sweet soy & toasted sesame seeds (DF)
- Mushroom & Tofu Teriyaki, toasted sesame & spring onion (GF) (VG)

SIDES

- Soy & Honey Roasted Vegetables (GF) (DF)
- Fragrant Rice (V)

SALADS

- Edamame Salad with Black rice & Yuzu Dressing (GF) (VG)

THURSDAY 22ND OF JANUARY

MAINS

- Slow Roasted Lamb, rosemary, lemon & Garlic (GF) (DF)
- Oregano Chicken Breast, confit tomato, feta & red onion (GF)
- Spinach, Feta, Pumpkin & leek Filo Pie (V)

SIDES

- Lemon Roasted Potatoes (VG) (GF)
- Wilted Greens, Peas, Lemon & Walnut (VG) (GF)

SALADS

- Traditional Greek Salad

FRIDAY 23RD OF JANUARY

MAINS

- Braised lentils, french sausage, parsely, thyme & tomato (GF)
- Oven Roasted Salmon tomato, parsley & olive crumb
- Ratatouille (VG) (GF)

SIDES

- Warm cous-cous Herb and lemon dressing, feta & olives (V)
- Sauteed Spring Greens, Mustard Vinaigrette (GF) (DF)

SALADS

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

ADD ONS

Dinner Roll w/ Lescure Butter 5.00

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BANQUET - JANUARY 26-30

KARTEL CATERING - SPRING SUMMER 25/26

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THURSDAY 29TH OF JANUARY

MAINS

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

SIDES

- Stir-Fried Asian Greens, Sesame & Garlic (GF) (VG)
- Kimchi Fried Rice (GF) (VG)

SALADS

- Spicy Cucumber Salad (VG) (GF)

TUESDAY 27TH OF JANUARY

MAINS

- Garam Masala & green chilli Marinated Lamb (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)
- Tandoori Roasted cauliflower & mint yoghurt (V) (GF)

SALADS

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

FRIDAY 30TH OF JANUARY

MAINS

- Pollo Alla Romana (Roasted Chicken w/ pepper & tomato) (GF) (DF)
- Slow Roasted Beef Brisket, Sala Verde (GF) (DF)
- Cacio e pepe Penne (V)

SIDES

- Grilled Greens, roasted almonds & white balsamic vinaigrette (VG) (GF)
- Rosemary Roast Potatoes (VG) (GF)

SALADS

- Mediterranean Tomato & Cucumber Salad

WEDNESDAY 28TH OF JANUARY

MAINS

- Spiced Chicken, Tahini & za'atar (GF)(DF)
- Moroccan Lamb Tagine w/ apricot & almond (GF)(DF)
- Harissa Black bean ragu w/ butternut squash (V)(GF)(DF)

SIDES

- Mejadra, spiced rice, lentils & crispy onion (V)(GF)
- Spice rubbed Cauliflower w/ pistachio, yoghurt & mint dressing (V) (GF)

SALADS

- Broccolini, Freekeh & pomegranate w/ toasted almonds, mint, parsley & preserved lemon dressing (VG)(DF)

ADD ONS

Dinner Roll w/ Lescure Butter 5.00

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