CANAPES

KARTEL CATERING - AUTUMN | WINTER 2026

COLD THINGS

FIOR DI LATTE CROSTINI (V) 5.50
Leek jam & muhammara

GOAT'S CURD & PICKLED BEETROOT CRUMPET (V) 5.50
Candied walnut crumb

LEMONGRASS PORK MEATBALL BANH MI 6.50
Daikon pickle, cucumber & sriracha kewpie

STEAK & FRITES WHITE DUSTED BUN 7.00
Onion jam & horseradish kewpie

CURED SALMON LATKE (GF) 7.00
Horseradish cream, pickled red onion & salmon roe

TUNA TARTARE NORI CRISP (GF) 7.50
Wasabi avocado, sesame & cucumber pickle

TINY WAGYU BEEF KATSU SANDO 7.50
White cabbage, kewpie & katsu sauce

PANFRIED TASMANIAN SCALLOP 8.50
Wasabi avocado & crispy enoki

SALMOM GRAVLAX 8.50
Whipped tobiko, nori puff

STEAK TARTARE 8.00
Watercress, melba toast

HOT THINGS

ZUCCHINI, POTATO & PROVOLONE CROQUETTE (V) 5.50
Romesco sauce

STEAMED DUMPLINGS WITH BLACK VINEGAR SAUCE 5.50
- Pork & water chestnut
- Ginger Chicken & green onion
- Shitake & vegetable (V)

TINY POT PIES 6.00
- Beef, Ale & green peppercorn
- Chicken & Leek
- Chickpea & Lentil (GF)(VG)

BEEF & MISO LAMB SKEWER 7.00
Sesame, daikon & mirin kewpie

KARA'AGE CHICKEN BRIOCHE 7.00
Japanese slaw, onion pickles & mirin kewpie

LING POTATO CAKE 7.00
Wasabi Tartare & Crispy Capers

CRUMBED MUSHROOM BAO (V) 7.00
Chilli daikon-cucumber pickle & sriracha kewpie

BIGGER THINGS

RICOTTA & SILVERBEET MALFATTI 15.00
Sage Burnt butter & Pecorino

SHICHIMI TOGARASHI SPICED TUNA 18.00
Yakisoba

CHERMOULA LAMB & MEJADRA 16.00
Roasted heirloom carrots & tahini-garlic yoghurt

JERUSALEM ARTICHOKE & SCALLOP SOUP (GF)(VA) 16.00
Truffle oil & crispy enoki

TINY SWEET TARTS

SALTED CARAMEL & ORANGE DARK CHOCOLATE 5.00

LIME CURD & RUBY CRISPEARLS 5.00

YUZU WHITE CHOCOLATE & RASPBERRY 5.00

MINIMUM OF 12 PER PACKAGE
48 HOURS NOTICE REQUIRED ON ALL CATERING
ALL DIETARIES CAN BE CATERED TO ON REQUEST
INDIVIDUAL PACKAGING WILL INCUR AN ADDITIONAL PRICE PER HEAD COST

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