



CANAPES

KARTEL CATERING - AUTUMN | WINTER 2026

COLD THINGS

CROSTINI

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

POTATO ROSTI

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

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 8

GILDA SKEWERS

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

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

CROQUETTE

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

TINY POT PIES

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

BAMBOO SKEWER

- Pork Belly & Spring Onion Yakiton w/ Sesame, Daikon & Mirin Kewpie 6.5
- Beer & miso lamb w/ sesame, daikon & mirin kewpie 6.5

MINI BRIOCHE

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

STEAMED DUMPLINGS WITH BLACK VINEGAR SAUCE

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

BIGGER THINGS

- SHICHIMI TOGARASHI SPICED TUNA 16 |
- Yakisoba 18

12 HOUR MOROCCAN SPICED BEEF BRISKET

- Lemon pilaf, house pickle 18

CAULIFLOWER & SCALLOP SOUP (GF) (VA)

- Truffle oil & crispy enoki 18

ASPARAGUS, LEEK & MISO

- ORECCHIETTE 18
- Spiced Togarashi Crumbs & Mustard Cress 18

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 ITEM

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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