



SALADS

KARTEL CATERING - AUTUMN | WINTER 2026

PLANT (V)

- SUGAR LOAF CABBAGE SLAW (GF) 8.5|16.9
Pickled fennel, kohlrabi, cavolo nero, red onion, roasted hazelnuts & buttermilk horseradish dressing
- CHILLI PUMPKIN, BROWN RICE & GOAT'S CURD (GF) 8.5|17.9
Radicchio, roasted almonds, rocket & tahini apple cider vinaigrette
- ROASTED HEIRLOOM BEETROOT, GRILLED HALOUMI & BLACK LENTIL (GF) 8.5|16.9
Candied walnut, broad beans & sherry vinaigrette
- TURMERIC ROASTED CAULIFLOWER, BUCKWHEAT & CHICKPEA (VGA) (GF) 8.5|16.9
Kale, caramelised seeds & green tahini yoghurt dressing
- HOKKIEN NOODLE, BROCCOLINI & SNOW PEA (VG) 8.5|16.9
Beansprouts, soybeans, green beans, mizuna, roasted peanuts & ginger-peanut dressing

PROTEIN

- MISO CHICKEN, SOYBEAN & SOBA NOODLE 9.5|18.9
Avocado, shredded cabbage, iceberg, radish, roasted almonds, crispy shallots, sesame ginger dressing & spicy mayo
- HARISSA LAMB, GREEN JUMBO COUS COUS & FETA 9.9|19.9
Roasted pine nuts, watercress, pickled red onion, rocket, mint & sherry vinaigrette
- CHORIZO, KIPFLER POTATO & ROASTED BRUSSEL'S SPROUTS (GF) 9.9|19.9
Feta, pickled red onion, baby spinach & hot english mustard & yoghurt dressing
- TAMARIND BEEF, BLACK RICE & CASHEW (GF) 9.9|18.9
Mizuna, chilli, coriander, mint, shallots & rice wine dressing
- ROAST CHICKEN, AVOCADO AND SPECK (GFA) 9.5|18.9
Baby cos, soft boiled egg, sourdough croutons & green goddess dressing

BOWLS

- CHIPOTLE CHICKEN | CUMIN LAMB | CHILLI LIME HALOUMI (V) | CHILLI LIME CORN 18.90 (VGA)
Green rice, black beans, red cabbage, shredded iceberg, salsa, guacamole, spring onion, coriander, jalapenos, lime crema & lime

MINIMUM OF 6 SERVES PER ITEM
48 HOURS NOTICE REQUIRED ON ALL CATERING
ALL DIETARIES CAN BE CATERED TO ON REQUEST



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