



LUNCH

KARTEL CATERING - AUTUMN WINTER 2026

SNACKS

SILVERBEET, PORCINI MUSHROOM & FONTINA SUPPLI (V)	5.00
Saffron mayonnaise	
BEETROOT FALAFEL (V)	5.00
Tahini lime yoghurt	
INDIAN FRIED CHICKEN	5.50
Curried kewpie	
SOURDOUGH CROSTINI	
• Beetroot hummus, feta & broad beans (V)	5.50
• Chorizo, ricotta & red onion jam	6.5
BRISKET CHEESEBURGER SPRING ROLLS	5.90
Sriracha & pickle kewpie	
RICE PAPER ROLLS (VGA) (GF) (M)	
Chicken Beef Prawn Tofu	5.5 6.5
Peanut lime hoisin	
ONIGIRI W NORI & SOY (GF) (M)	7.50
Teriyaki Chicken Salmon Tuna Avocado	
Nori & soy	
FILLED STEAM BUNS W BLACK VINEGAR SAUCE	7.50
• Barbecued Pork	
• Shiitake & Bok Choy (VG)	
BAMBOO SKEWERS (GF)	
• Peanut butter chicken w lime yoghurt	8.80
• Cumin lamb w tahini garlic yoghurt	8.80
• Barbecued pork w yuzu kewpie	8.80
• Chilli paneer & red onion w green chutney	7.80

KAISER BUN	7.50
ROAST BEEF FRIED CHICKEN TOMATO (V)	
Brie, red onion jam, butter lettuce & wasabi kewpie	
REUBEN BAGEL	7.50
PASTRAMI BOILED EGG (V)	
Bread & butter pickles, swiss cheese, sauerkraut & horseradish mayonnaise	
BANH MI - VIETNAMESE BAGUETTE	8.00
CRISPY PORK BELLY LEMONGRASS FRIED CHICKEN SALT & PEPPER TOFU (V)	
Asian herbs, carrot daikon pickle, sriracha & chilli-sesame mayonnaise	
KATSU SANDO	9.50
PANKO CRUMBED CHICKEN PORK HALOUMI (V)	
Shredded cabbage, tonkatsu sauce, kewpie mayonnaise & pickled chilli cucumber	
FOCACCIA	
• Roast beef, sauerkraut, swiss cheese & horseradish mayo	10.50
• Roast chicken, avocado, pancetta & lemon mayo	
• Tomato, buffalo mozzarella, pickled red onion & chimichurri mayo (V)	
PITA WRAP	14.0
FALAFEL (V) HARISSA LAMB	16
Feta, beetroot hommus & tahini yoghurt	
TRADITIONAL POINT RIBBON SANDWICHES (M)	10.50
Classic fillings	10.80

FRESH

SLIDERS	
• Cheeseburger w dill pickle, tomato relish & yellow mustard mayonnaise	9.00
• Southern fried chicken w provolone, B&B pickles & sriracha mayonnaise	
• Crumbed portabello mushroom w dill pickle, tomato relish & yellow mustard mayonnaise (V)	
FLATBREAD	
• Chicken, cheese, avocado & lemon herb mayo	15.00
• Mortadella, tomato, provolone cheese, sauerkraut & horseradish mayonnaise	
• Tomato, avocado, swiss, pickled red onion & grain mustard mayo (V)	
ROTI	15.00
HARISSA CHICKEN CUMIN LAMB SHOULDER HALOUMI (V)	
Pickled white cabbage, feta, lemon labneh & beetroot hummus	
MULTIGRAIN TOASTIE	15.00
• Tuna, spinach, tasty cheese, jalapeno & dill mayonnaise (M)	
• Pastrami, tomato, swiss cheese, sauerkraut & horseradish mayonnaise	
• Kimchi, manchego, mozzarella, spring onion & gochujang mayo (V)	

TOASTED

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

