SALADS

KARTEL CATERING - AUTUMN | WINTER 2026

PLANT (V)

SUGAR LOAF CABBAGE SLAW (GF) 8.9|17.9
Pickled fennel, kohlrabi, cavolo nero, red onion, roasted hazelnuts & buttermilk horseradish dressing

CHILLI PUMPKIN, BROWN RICE & GOAT'S CURD (GF) 8.9|17.9
Radicchio, roasted almonds, rocket & tahini apple cider vinaigrette

ROASTED HEIRLOOM BEETROOT, GRILLED HALOUMI & BLACK LENTIL (GF) 8.9|17.9
Candied walnut, broad beans & sherry vinaigrette

TURMERIC ROASTED CAULIFLOWER, BUCKWHEAT & CHICKPEA (VGA)(GF) 8.9|17.9
Kale, caramelised seeds & green tahini yoghurt dressing

HOKKIEN NOODLE, BROCCOLINI & SNOW PEA (VG) 8.9|17.9
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 11.5|22.9
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) 11.5|22.9
Mizuna, chilli, coriander, mint, shallots & rice wine dressing

ROAST CHICKEN, AVOCADO AND SPECK (GFA) 9.9|19.9
Baby cos, soft boiled egg, sourdough croutons & green goddess dressing

BOWLS

CHIPOTLE CHICKEN | CUMIN LAMB | CHILLI LIME HALOUMI (V)| CHILLI LIME CORN (VGA) 18.90
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

ORDER ONLINE