



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 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	
CUMIN LAMB	23.90
Green rice, black beans, shredded iceberg, red cabbage, salsa, guacamole, spring onion, jalapenos, coriander, lime crema & lime	

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

