BANQUET

KARTEL CATERING - SPRING | SUMMER 26/27

MAINS

CHIMICHURRI LAMB RUMP (GF)
Caramelised pearl onions & green goddess — **28.00**

ZHOUG ROASTED CHICKEN (GF)
Guindillas & tahini-garlic yoghurt — **26.00**

MACADAMIA CRUSTED SNAPPER (GF)
Miso-lime butter & smoked sea salt — **29.00**

BRAISED BEEF SHIN & CHESTNUT MUSHROOM (GF)
Speck, baby onions & red wine — **26.00**

BUTTERMILK ROASTED PORK BELLY (GF)
Green mustard sauce & mustard greens — **25.00**

CHILLI PANEER (V)(GF)
Red peppers & onions, green chutney & chilli vinaigrette — **25.00**

WILD MUSHROOM & LENTIL RISONI (VG)
Silverbeet, crispy enoki, truffle oil & feta — **24.00**

ACCOMPANIMENTS - 8.90PP

CELERIAC-POTATO GRATIN (V)
Silverbeet & provolone cheese sauce

CHARRED SUGARLOAF CABBAGE (VGA)(GF)
Apple cider, lime & honey dressing

DUKKAH ROASTED HEIRLOOM CARROTS & RED ONION (V) (GF)
Quinoa, feta & tahini dressing

BABY BROCCOLI & BRUSSEL'S SPROUTS (VG)(GF)
Sesame-ginger dressing

FRAGRANT COCONUT PILAF (VG)(GF)
Kaffir lime & lemongrass

CRISPY LEMON CHILLI POTATOES (VG)(GF)
Rosemary salt

ICEBERG LETTUCE, AVOCADO & WATERCRESS SALAD (VG) (GF)
Shallot, macadamia & apple cider vinaigrette

Dinner Roll w/ Lescure Butter 5.00

MINIMUM OF 12 GUESTS
48 HOURS NOTICE REQUIRED ON ALL CATERING
ALL DIETARIES CAN BE CATERED TO ON REQUEST

ORDER ONLINE