



# BOARDROOM DINING

KARTEL CATERING - SPRING | SUMMER 26/27

|             |                                                                                                    |       |                                                                                                                                                   |                                                                                                                                       |       |
|-------------|----------------------------------------------------------------------------------------------------|-------|---------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|-------|
| ENTREE      | <b>STRACCIATELLA &amp; TOMATO</b><br>Heirloom Tomato, Caper Salsa, Basil Oil, Kalamata Olive Crumb | 28.00 | SIDES                                                                                                                                             | <b>OREGANO &amp; LEMON ROASTED POTATOES</b>                                                                                           | 8.90  |
|             | <b>CURED SNAPPER</b><br>Radish & sauce vierge                                                      | 33.00 |                                                                                                                                                   | <b>LEAFY SALAD, BURNT HONEY VINAIGRETTE, DILL</b>                                                                                     | 8.90  |
|             | <b>PRAWN COCKTAIL</b><br>Marie rose, lettuce hearts                                                | 33.00 |                                                                                                                                                   | <b>SALT BAKED BEETROOT, GOATS CURD, ROASTED ALMOND</b>                                                                                | 8.90  |
|             | <b>RARE VEAL</b><br>Tuna dressing emulsion, black olive, wild cress, pepper berry                  | 32.00 |                                                                                                                                                   | <b>DINNER ROLL WITH LESCURE BUTTER</b>                                                                                                | 5.00  |
|             | <b>ROASTED SUMMER SQUASH</b><br>White bean, sour cherry, mint, lemon dressing                      | 29.00 |                                                                                                                                                   |                                                                                                                                       |       |
| MAIN COURSE | <b>RIVERINE BEEF FILLET</b><br>Cream potato, broccolini, pickled charred onion, mustard jus        | 65.00 | DESSERT                                                                                                                                           | <b>LEMON POSSET</b><br>Rhubarb & strawberry with macadamia praline                                                                    | 23.00 |
|             | <b>MARKET FISH</b><br>Confit Tomato, Basil Oil                                                     | MP    |                                                                                                                                                   | <b>OLIVE OIL CAKE</b><br>Creme fraiche, raspberry                                                                                     | 22.00 |
|             | <b>MILAWA CHICKEN</b><br>Asparagus, zucchini, pea tendrils, lemon kombu sauce                      | 49.00 |                                                                                                                                                   | <b>PAVLOVA</b><br>Vanilla mascarpone cream, mango                                                                                     | 22.00 |
|             | <b>SPRING LAMB LOIN</b><br>Heritage carrot, golden raisin, caper salsa                             | 52.00 |                                                                                                                                                   | <b>AUSTRALIAN CHEESE SELECTION</b><br>Lavosh, Muscatels, Fig, Walnut Rolada                                                           | 22.00 |
|             | <b>CAVATELLI</b><br>Roasted leek, pea, pecorino                                                    | 38.00 |                                                                                                                                                   | <b>PETIT FOURS</b> <ul style="list-style-type: none"><li>Lemon Meringue</li><li>Chocolate Florentine</li><li>Dulce de Leche</li></ul> | 5.50  |
|             |                                                                                                    |       | MINIMUM OF 8 GUESTS   72 HOURS NOTICE REQUIRED<br>ALL DIETARIES CAN BE CATERED TO ON REQUEST<br>ALL STAFF AND EQUIPMENT HIRE CHARGED ADDITIONALLY |                                                                                                                                       |       |

**BEVERAGE PACKAGE**

Inclusive of All Equipment Hire - Glassware, Champagne Buckets, Ice Tubs, Bags of Ice, Ice Tongs, etc.  
Beverages depending on package  
1 HOUR FROM \$23.5 | 2 HOURS FROM - \$28.5 (PER PERSON)

**TABLEWEAR PACKAGE**

Inclusive of, plates, cutlery, tablecloth, linen, napkins, glassware, water jugs, salt & pepper  
2 COURSES - \$38 | 3 COURSES - \$45 (PER PERSON)

