



SALADS

KARTEL CATERING - AUTUMN | WINTER 2026

PLANT (V)

SUGAR LOAF CABBAGE SLAW (GF) Pickled fennel, kohlrabi, cavolo nero, red onion, roasted hazelnuts & buttermilk horseradish dressing	8.5 16.9
CHILLI PUMPKIN, BROWN RICE & GOAT'S CURD (GF) Radicchio, roasted almonds, rocket & tahini apple cider vinaigrette	8.5 17.9
ROASTED HEIRLOOM BEETROOT, GRILLED HALOUMI & BLACK LENTIL (GF) Candied walnut, broad beans & sherry vinaigrette	8.5 16.9
TURMERIC ROASTED CAULIFLOWER, BUCKWHEAT & CHICKPEA (VGA) (GF) Kale, caramelised seeds & green tahini yoghurt dressing	8.5 16.9
HOKKIEN NOODLE, BROCCOLINI & SNOW PEA (VG) Beansprouts, soybeans, green beans, mizuna, roasted peanuts & ginger-peanut dressing	8.5 16.9

PROTEIN

MISO CHICKEN, SOYBEAN & SOBA NOODLE Avocado, shredded cabbage, iceberg, radish, roasted almonds, crispy shallots, sesame ginger dressing & spicy mayo	9.5 18.9
HARISSA LAMB, GREEN JUMBO COUS COUS & FETA Roasted pine nuts, watercress, pickled red onion, rocket, mint & sherry vinaigrette	9.9 19.9
CHORIZO, KIPFLER POTATO & ROASTED BRUSSEL'S SPROUTS (GF) Feta, pickled red onion, baby spinach & hot english mustard & yoghurt dressing	9.9 19.9
TAMARIND BEEF, BLACK RICE & CASHEW (GF) Mizuna, chilli, coriander, mint, shallots & rice wine dressing	9.9 18.9
ROAST CHICKEN, AVOCADO AND SPECK (GFA) Baby cos, soft boiled egg, sourdough croutons & green goddess dressing	9.5 18.9

BOWLS

CHIPOTLE CHICKEN CHILLI LIME HALOUMI (V) CHILLI LIME CORN (VGA) Green rice, black beans, red cabbage, shredded iceberg, salsa, guacamole, spring onion, coriander, jalapenos, lime crema & lime CUMIN LAMB	18.90
Green rice, black beans, red cabbage, shredded iceberg, salsa, guacamole, spring onion, coriander, jalapenos, lime cream & lime	23.90

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



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