CHRISTMAS TREATS & BREAKFAST

KARTEL CATERING - SPRING | SUMMER 26/27

SAVOURY

CHEDDAR & CHIVE SOUR CREAM SCONE 5.00
Dill pickle cream cheese (V)

PUMPKIN & RICOTTA PASTIZZI 4.50

GOAT'S CURD, ZUCCHINI & CHILLI MUFFIN (V) 4.80
Dill butter

LITTLE FILLED ROLLS 5.00
- Smoked salmon & lemon-dill-caper cream cheese
- Turkey, brie , pancetta & Lemon herb mayo
- Tomato, buffalo mozzarella & basil mayo (V)

SAVOURY TARLETS (GFA | VGA) 4.80
- Ham, brie & asparagus
- Ricotta, cherry tomato & leek (V)

SWEETS

HOUSE MADE BISCUITS 4.80
- Macadamia shortbread star
- Brown sugar chocolate gingerbread man
- Raspberry jam star
- Dark chocolate & macadamia biscotti
- Red velvet white chocolate chip
- White chocolate & raspberry florentine (GF)

SWEETS

BROWNIES & BARS (GF) 4.80
- Caramel, ginger & white chocolate
- White christmas
- Almond, honey caramel shortbread
- Pistachio dark chocolate brownie
- Raspberry & vanilla coconut ice
- Dark chocolate turkish delight rocky road

RICOTTA, ALMOND & ORANGE CAKE 4.80
Orange glaze & freeze-dried strawberries

CARAMEL MUD CAKE 4.80
White chocolate & salted caramel crisp pearls

MINCE TARTS - TRADITIONAL 5.00

LITTLE LEMON BAKED CHEESCAKES (GF) 4.80
White chocolate & ruby crisp pearls

WALNUT & PISTACHIO BAKLAVA 4.80
Honey rose water syrup

PISTACHIO BIGNE 5.00

LEMON MYRTLE TEACAKE 4.80
Finger lime frosting & macadamia crumb

RED VELVET CUPCAKE 5.00
Vanilla cream cheese frosting

BREAKFAST SAVOURY

SAVOURY CRUMPET 5.50
- Smoked salmon, caper cream cheese & dill
- Whipped ricotta, heirloom tomato & basil (V)

MINI FILLED CROISSANTS 6.90
- Turkey, swiss cheese & avocado
- Brie, tomato & basil mayonnaise (V)

BREAKFAST BAGEL 7.00
- Turkey, brie, chilli jam & lemon mayonnaise
- Avocado, feta, beetroot hummus & roasted seeds (V)

FILO BREAKFAST PIES W KASSUNDI 8.00
- Spinach, ricotta & herb (V)

BRIOCHE BREAKFAST SLIDER 7.50
- Smoked ham, gruyere, dijon & béchamel
- Scrambled egg, spring onion & spinach (V)

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

CHRISTMAS COLD LUNCH & CANAPÉS

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LUNCH

HALOUMI, RED ONION & ASPARAGUS SKEWER 7.80
Harissa yoghurt (V)(GF)

CROSTINI 6.50
- Goat's curd, avocado & pickled red onion (V)
- Smoked salmon, charred asparagus & ricotta

MULTIGRAIN TOASTIES 14.50
- Turkey, bacon, avocado & basil mayo
- Tomato, goat's curd, avocado & basil mayo (V)

MINI BAGEL 7.50
- Porchetta, apple slaw & mustard aioli
- Haloumi, heirloom tomato & basil mayonnaise (V)

BHARTI BUN

SWEETS

FRUIT MINCE STAR TARTLET 5.00

WHITE CHOCOLATE, ORANGE & BLACKBERRY TART (GF) 5.00

TOFFEE BIGNE 5.00

CANAPES

WHIPPED GOAT'S CURD & PICKLED CANDY BEETROOT TARTLET 6.00
Leek jam & baby cress

PORCHETTA BUN 7.00
Crackling crumb, apple jam & watercress

COFFIN BAY OYSTER 7.50
Wasabi tartare & salmon roe | mignonette

CURED SALMON LATKE 7.00
Horseradish cream, pickled red onion & salmon roe (GF)

LITTLE CIDER-MUSTARD HAM SANDWICH 7.00
Camembert & cranberry

PUMPKIN, SAFFRON & PROVOLONE ARANCINI 5.00
Green goddess sauce (V)

POACHED PRAWN BRIOCHE 8.00
Lemon kewpie, butter lettuce & pickled shallot

TINY TURKEY & CRANBERRY PIE (GF) 5.50

TINY PUMPKIN & BASIL PIE (V)(GF) 5.50

STEAMED DUMPLINGS w/ BLACK VINEGAR SAUCE 5.50
- Pork & water chestnut
- Gingered chicken & green onion
- Shiitake & vegetable (V)

GRAZING

LOCAL CHEESE 16.50
Maffra ashed cheddar & grand fleuri double brie w pink lady sourdough & extra virgin olive oil crackers, muscatels, candied walnuts & quince paste

CHARCUTERIE 18.50
Porchetta, lemon pepper chicken, truffle salami, grandmother's ham, red onion jam, zucchini pickle & sourdough

CAPRESE 16.90
Heirloom tomatoes, fior di latte, buffalo bocconcini, sourdough crostini, pickled shallot, basil chimichurri & caramelised balsamic

ROASTED BEETROOT HUMMUS 16.90
Beetroot falafel, pickled candied beetroot, whipped goat's curd & toasted flatbread

GIFTING

CHRISTMAS COOKIE BOX 32.00

CHRISTMAS SLICE BOX 32.00

SUMMER FRUIT BOX 44.00

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CHRISTMAS BANQUET

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$55 Per person Christmas Banquet

Choose 2 Mains and 2 sides, perfect for groups of 6 or more

MAINS

ROAST SHOULDER OF LAMB
Spinach, leek & pine nut stuffing (GF)

CIDER & MUSTARD GLAZED BAKED HAM
Caramelised apple sauce (GF)

ROLLED TURKEY BREAST
Sage & onion stuffing & spiced plum sauce

CITRUS BRINED CHICKEN BREAST
Pancetta, leek & sage butter sauce (GF)

SILVERBEET, GOAT'S CURD & RICOTTA FILO PIE
Spice roasted tomatoes (V)

SIDES

CHARRED ASPARAGUS
Lemon & macadamia

GLAZED BABY HEIRLOOM CARROTS
Goat's curd & pistachio dukkah (V)(GF)

CAULIFLOWER & BROCCOLINI GRATIN
Provolone cheese sauce (V)

BABY POTATO SALAD
Basil chimichurri & shiso (V)(GF)

BABY COS & WATERCRESS SALAD
Meredith feta, avocado & croutons (V)

BAKER BLEU 'COUNTRY' DINNER ROLLS 5.0
Lescure butter

DESSERT

TRADITIONAL CHRISTMAS PUDDING 13.90
Brandy orange custard & raspberries

DARK CHOCOLATE & MINIT MOUSSE 13.90
Meringue, vanilla cream & pistachio praline

COCONUT PANNA COTTA 13.90
Charred pineapple, passionfruit & brown sugar syrup

MINIMUM OF 12 GUESTS
48 HOURS NOTICE REQUIRED ON ALL CATERING
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