



BANQUET

KAB CATERING - SPRING SUMMER 25|26

MAINS

CHERMOULA ROASTED LAMB SHOULDER (GF) Guindillas & Tahini-garlic yoghurt	29.40
PAN FRIED SNAPPER (GF) Vinegar sambal, lime & pickled cucumber salad	29.40
BEEF SHIN KARE RAISU (GF) (DF) (VGA) Shimeji mushrooms, Japanese pickles & soybeans	28.35
GOCHUJANG FRIED CHICKEN Crushed Peanuts, roasted sesame & spring onion	26.75
CHICKEN KOFTA CURRY Coriander, crispy curry leaves & jalapeno crema	26.75
PORK SAUSAGE & PORCINI RAGU LASAGNA Ricotta, pecorino & crispy sage	26.75
OYSTER MUSHROOM, LEEK & MISO ORECCHIETTE (V) Crispy enoki, spiced togarashi crumbs & mustard cress	25.60
SAAG PANEER (V) (GFA) Pickled Chillies, lime yoghurt & roti	25.60

ACCOMPANIMENTS - 9.50PP

SHANGHAI SPRING ONION NOODLES (VG) Ginger-soy Chinese broccoli
GREEN BEAN & SPINACH GOMA-AE (GF) (VG)
MEJADRA (V) (GF) Spiced rice, lentils & crispy onions
CRUNCY WINTER SLAW (V) (GF) Pickles & hot mustard yoghurt dressing
ROASTED HEIRLOOM CARROTS (V) (GF) Goats's curd, chimichurri & puffed quinoa
JAPANESE RICE (GF) (VG) Togarashi & crispy enoki
BAKED POTATO, CAVOLO NERO & SILVERBEET (V) Provolone cheese sauce
WATERCRESS, RADICCHIO & AVOCADO SALAD (GFA) (VG) 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

