



GRAZING & SHARING

KAB CATERING - AUTUMN | WINTER 2026

BOARDS & PLATTERS

SEASONAL FRUIT PLATTER	9.15
LOCAL CHEESE	17.15
Berry's Creek Riverine Buffalo Blue, Maffra Ashed Cheddar & Grand Fleuri Double Brie with Sourdough fig loaf, lavosh, candied walnuts, muscatels, dried figs & quince paste	
MIDDLE EASTERN DIPS & MEZZE	18.1
Muhammara, labneh, beetroot hommus, harissa lamb, grilled haloumi, felafel, millet tabbouleh & toasted laffa	
CHARCUTERIE	18.2
San Daniele prosciutto, grandmother ham, bresaola, casalinga salami, onion jam, Dijon, caperberries, cornichons, baby capers & zucchini pickle with sourdough	
<u>MINIMUM OF 6 SERVES</u>	
VICTORIAN PRODUCERS	26.7
Wagyu bresaola, grandmother ham, Woodside saltbush chevre, L'Artisan petit rouge, Mount Zero olives, Dilicious pickle chips, pear-hazelnut rolada & Pink Lady Sourdough crackers	
<u>MINIMUM OF 10 SERVES</u>	

SHARE PLATES

PIZZA (ORDERED IN MULTIPLES OF 12)	52
• Wild Mushroom, fior di latte & truffle oil (V)	
• Potato, goat's curd & cavolo Nero (V)	
• Pork sausage, caramelized onion & baby capers	
• Chorizo, jalapeño & scamorza	
SUSHI & ROLLS	
• Nigiri & maki	4.9
• Futomaki & California Roll	4.9
• Tokyo Roll	6.1
• Vietnamese rice paper rolls	6.1
• Peking Duck & Vegetarian Crepes	6.1
BEER & MISO LAMB RIBS	
with Japanese slaw & Pickled daikon-mirin kewpie	10.7
ROASTED CARROT HOMMUS (V)	
with Toasted flatbread, marinated feta, crispy chickpeas & puffed quinoa	10.6
SAVOURY TART WITH POPPY SEED CHEESE PASTRY	8.6
• Ham, Leek, ricotta & Chive	
• Goat's curd, potato, chard & pine nut (V)	
KARA'AGE CHICKEN	10.6
Betal leaves, sticky rice, spring onion & wasabi kewpie	

BUNS & WRAPS

VIETNAMESE SPRING ROLLS (V)	
Iceberg lettuce, asian herbs & nuoc cham	6.4
CRUMBED MUSHROOM BAO (V)	
Chilli Cucumber pickle, coriander, hoisin & lemon kewpie	9.1
KOREAN FRIED CHICKEN BAO	
Dill pickle, kimchi, lime kewpie & spring onion	9.1
STICKY PORK BELLY GUA BAO	
Spicy carrot slaw, hoisin, crushed peanuts & Coriander	9.1
PANEER FRANKIE CHILLI PANEER ROTI (V)	
Roasted red pepper & onions, cucumber, green chutney & chilli vinegar	9.1
BEEF BRISKET TACOS	
Jalapeño salsa, pickled red cabbage, corn tortilla, coriander & lime crema	10

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

