



SALADS

KAB CATERING - AUTUMN | WINTER 2026

PLANT (V)

SUGAR LOAF CABBAGE SLAW (GF) Pickled fennel, kohlrabi, cavolo nero, red onion, roasted hazelnuts & buttermilk horseradish dressing	9.1 18.1
CHILLI PUMPKIN, BROWN RICE & GOAT'S CURD (GF) Radicchio, roasted almonds, rocket & tahini apple cider vinaigrette	9.1 18.1
ROASTED HEIRLOOM BEETROOT, GRILLED HALOUMI & BLACK LENTIL (GF) Candied walnut, broad beans & sherry vinaigrette	9.1 18.1
TURMERIC ROASTED CAULIFLOWER, BUCKWHEAT & CHICKPEA (VGA) (GF) Kale, caramelised seeds & green tahini yoghurt dressing	9.1 18.1
HOKKIEN NOODLE, BROCCOLINI & SNOW PEA (VG) Beansprouts, soybeans, green beans, mizuna, roasted peanuts & ginger-peanut dressing	9.1 18.1

PROTEIN

MISO CHICKEN, SOYBEAN & SOBA NOODLE Avocado, shredded cabbage, iceberg, radish, roasted almonds, crispy shallots, sesame ginger dressing & spicy mayo	10.15 20.2
HARISSA LAMB, GREEN JUMBO COUS COUS & FETA Roasted pine nuts, watercress, pickled red onion, rocket, mint & sherry vinaigrette	10.15 21.3
CHORIZO, KIPFLER POTATO & ROASTED BRUSSEL'S SPROUTS (GF) Feta, pickled red onion, baby spinach & hot english mustard & yoghurt dressing	10.15 21.3
TAMARIND BEEF, BLACK RICE & CASHEW (GF) Mizuna, chilli, coriander, mint, shallots & rice wine dressing	10.15 20.2
ROAST CHICKEN, AVOCADO AND SPECK (GFA) Baby cos, soft boiled egg, sourdough croutons & green goddess dressing	10.15 20.2

BOWLS

CHIPOTLE CHICKEN | CUMIN LAMB | CHILLI LIME HALOUMI (V) | CHILLI LIME CORN 20.2
(VGA)
Green rice, black beans, red cabbage, shredded iceberg, salsa, guacamole,
spring onion, coriander, jalapenos, lime crema & lime

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

