



SWEETS & TREATS

KAB CATERING - AUTUMN | WINTER 2026

SAVOURY

SPINACH & FETA PASTIZZI (V)	5.70
GOAT'S CURD, ZUCCHINI & CHILLI MUFFIN (V) Dill butter	5.80
SAVOURY TARTLETS (GFA) (VGA) - Bacon, ricotta & chive - Mushroom, feta & spinach (V)	6.15
TRADITIONAL SAUSAGE ROLLS (GFA) Tomato kasoundi	6.15
LITTLE PIEMAN'S W GREEN TOMATO RELISH - Beef & Burgundy - Chicken, Leek & Swiss - Moroccan Lamb - Curried Cauliflower & Pea (V) - Lentil Stew (VG)	6.15
MANCHEGO, CORN & CHIVE SOUR CREAM SCONE (V) Jalapeño cream cheese	6.40
LITTLE FILLED ROLLS - Poached lemon herb chicken & pancetta - Ham, provolone & dijon Mayonnaise - Tomato, buffalo mozzarella & basil mayo (V) - Tomato, chilli-chive cheese & chimichurri mayo (VG)	6.50

SWEET

OUR HOUSE MADE BISCUITS - Vanilla yo-yo w lime buttercream - Dark chocolate & hazelnut biscotti - Triple chocolate macadamia (GF) - Kingston - Raspberry sugar shortbread flower - Milk chocolate, orange & almond florentine (GF) - Peanut butter & jam coconut sandwich (VG)	5.80
BROWNIES & BARS (GF) - Chocolate, salted cashew & caramel bar - Dulche de leche brownie - Chocolate & almond popcorn bar - Peanut butter fudge brownie - Walnut olive oil bar	5.70
RASPBERRY JAM DONUT Cinnamon sugar	5.70
LEMON RICOTTA ALMOND CAKE (GF) Lemon icing & freeze dried mandarin	5.80
FLOURLESS CHOCOLATE CAKE (GF) Salted caramel cream cheese frosting	5.90
LITTLE LEMON BAKED CHEESECAKE (GF)	5.80

ORANGE CUSTARD TART - Classic - Dark Chocolate - Apple	5.25
PETIT RICOTTA CANNOLI - Nutella hazelnut praline - Vanilla raspberry	5.25
BUTTERMILK SCONE Blackberry jam & vanilla cream	5.40
PETIT BIGNE - Vanilla - Strawberry - Biscoff - Pistachio	5.40
BAR CAKES (2 pieces) - Apple & olive oil w maple cream frosting - Lemon syrup & yoghurt - Date & ginger w butterscotch glaze	10.20

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

