

Cold Canapés

Crisp wonton cup, shrimp & marie rose sauce

Potato rosti, chicken and bacon & caper mayo **GD**

Creamed corn tostada, spring onion, avocado & chipotle **GDVG**

Mini Yorkshire puddings, rare roasted beef, watercress & horseradish mayo

Garlic bruschetta, ripped fresh mozzarella, balsamic pearls, basil **VGO**

Vietnamese rice wrap, tofu, vermicelli, coriander, nuoc cham **GVG**

Smoked salmon crostini, beetroot cream, dill, capers **GO**

Peppered lamb loin, kumara rosti & mint aioli **G**

Torched halloumi skewer, cherry tomato, basil & honey vinaigrette **VG**

D Made without dairy | **G** Made without gluten | **V** Vegetarian | **VG** Vegan | **O** Option

Please note our meals are prepared in a kitchen that handles Gluten, Wheat, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.

CANAPÉS & BOWL FOOD 2026

BBQ CARTEL

MASTERS OF THE CRAFT

Hot Canapés

Kransky hot dog, homestyle relish & mustard

Mac and cheese bites, siracha aioli

Grilled baby Mexican sweet corn, paprika, parmesan **GVG**

Korean BBQ chicken skewer, sesame, scallions **GD**

Satay beef skewer, roasted peanut, coriander **GD**

Grilled tofu, chilli, soy, sesame, spring onion **GVG**

Cartel mini smash burger, cheddar, relish, special sauce, pickle **GO**

Pulled pork slider, cartel BBQ sauce, ranch slaw **GO**

Smoked beef brisket slider, chipotle slaw **GO**

Pumpkin, feta, thyme arancini, saffron aioli **GV**

Spanish meatballs, smoked tomato, chipotle, coriander 2 per serve **DGO**

Pork belly, Vietnamese caramel sauce, pickled cucumber **DG**

Smoked brisket and cheddar sausage rolls

Thai style fish cake, lemon, chilli, coriander **GO**

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CANAPÉS & BOWL FOOD 2026

BBQ CARTEL

MASTERS OF THE CRAFT

Bowl Food

Bang-bang chicken, vermicelli noodles, Asian herbs

Mini "souvlaki", chicken, garlic sauce, sweet chili, hummus, slaw **GO**

Beer battered fish taco, iceberg, cucumber, tomato, lemon-chipotle mayo **GO**

Trio of skewers, korean BBQ chicken, satay beef, pork belly **GD**

Spiced chicken, rice & peas, kibbled peanuts, coriander **GD**

House smoked salmon, warm potato salad, gherkin, capers, lime **GDO**

Penang curry prawns, pandan rice, dried mango, coriander **GD**

Fried falafel, pearl couscous, roasted red peppers, coconut tzatziki **GVG**

Hawker style roti wrap, sticky lamb, hot slaw, pickled cucumber, chilli-mayo

Grilled lamb skewers, cracked faro tabouli, spiced labneh & lime **G**

BBQ Jackfruit, sprouts, pickled vegetables, coriander, steamed rice **GVG**

Macaroni cheese, parmesan buttered crumb

Braised beef brisket, cartel BBQ sauce and potato salad **G**

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