

## **KARISMA 2**

Chef charge applicable to all bookings - \$100 per hour (min 4 hour charge - \$400)

\*Min 40 guests for all menus

\*Saturday & Sunday bookings (+ Thurs to Sun in December) - minimum spend of \$4000 applies (plus chef charge)

*Buffet Menus can be turned into a seated buffet (at dining tables) which incurs an additional furniture hire & set-up cost for tables and chairs.*

*Please enquire for pricing - POA*

### **CASUAL BUFFET MENUS**

**70 guests maximum**

**Our buffet menus are for guests to be casually seated around the vessel with plates on laps.**

**Cold Grazing Board can be replaced by 2 Gold Canapes if preferred.**

#### **Gold Buffet Menu - \$65 per guest**

Cold grazing board – served on arrival- rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

2x Main dishes selected from our buffet menu

2x Salads

Freshly baked sourdough

#### **Diamond Buffet Menu - \$78 per guest**

Cold grazing board – served on arrival - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

3x Main dishes selected from our buffet menu

2x Salads/Sides

Freshly baked sourdough

1x Dessert Canapé

Coffee & Assorted Teas

#### **Platinum Buffet Menu - \$100 per guest**

Cold grazing board – served on arrival – rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

1x Seasonal fresh fruit platter

3x Main dishes from our buffet menu

2x Salads/Sides

Freshly baked sourdough

2x Chef selection Dessert Canapés

Coffee & Assorted Teas

#### **EXTRAS**

Platters can be added to any packages (See platters menu)

Canapes can be added -

Gold Range - \$6

Diamond Range - \$6.50

Platinum Range - \$7.50

Dessert Range - \$6.50

Slider Range - \$7.50

Substantial Range - \$9

### **BUFFET ITEMS**

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan

Charred beef rump, south American chimmi churri, roasted carrots Whole char grilled

Barramundi with Vietnamese noodle salad (GF)

Salmon with crispy skin, bok choy and oyster sauce (GF)

Sous vide beef 2 ways w/ potato puree and red wine jus (GF)

Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)

Salmon croquettes w/ seasonal salad and dill, caper emulsion

Braised chicken with olives, pancetta, and basil served with charred parmesan polenta

Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)

Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella

Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus

Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus

Charred salmon, crispy skin, creamed leek and salsa verde (GF)

### **SALADS/SIDES**

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds

Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing

Fusilli pasta with chilli, confit garlic, lemon and parsley

Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

### **DESSERT CANAPES**

Mini banoffee tarts

Apple and cinnamon crumble tarts

Salted caramel and dark chocolate tart

Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb

Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry

Sticky date pudding, vanilla cream butterscotch sauce

Mango, raspberry, and vanilla bean eton mess

Lime curd pannacotta, biscuit crumb and meringue (GF)

Mini lemon meringue pies

# **CANAPE MENU**

**150 guests maximum**

## **Silver Package - \$50.00 per guest**

7x Gold Range Canapé's  
1x Substantial Canapé

## **Gold Package - \$60.00 per guest**

2x Diamond Range Canapé's  
5x Gold Range Canapé's  
1x Slider Canapé  
1x Substantial Canapé

## **Diamond Package - \$70.00 per guest**

3x Diamond Range Canapé's  
2x Gold Range Canapé's  
2x Substantial Canapé  
1x Slider canapé

## **Platinum Package - \$85.00 per guest**

3x Platinum Range Canapé's  
3x Diamond Range Canapé's  
1x slider Canapés  
2x Substantial Canapé  
1x Sweet Canapé

Coffee & Assorted Teas (made on request)

**Additional Platters, Substantial Grazing Table & Mini Buffet can be added onto any menu**

### **Additional Canapes**

Gold Range - \$6  
Diamond Range - \$6.50  
Platinum Range - \$7.50  
Dessert Range - \$6.50  
Slider Range - \$7.50  
Substantial Range - \$9

# **CANAPE ITEMS**

## **Gold Range Cold Canapés**

- Smoked capsicum, whipped fetta and olive crumb tart
- Confit leek, fresh thyme, and red onion tart with black pepper cream
- Applewood smoked beef rump on crostini w/ horseradish and parsley
- House dried cherry tomato tartlet with goats cheese cream, and basil

### **Gold Range Hot Canapés**

- Handmade pies with potato puree and tomato chutney
  - Wagyu beef mince
  - Spring lamb
  - Wagyu beef and pepper
  - Shepherds Pie
  - Spinach and mushroom
  
- House made pizza
  - Margarita with mozzarella and basil pesto
  - BBQ Pulled pork, bacon, shaved red onion and chipotle aioli
  - Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
  - Smoked chorizo, caramelised onion and Persian fetta
  - Artichoke, marinated olive, shaved red onion, chilli and fresh parsley
  
- Authentic Satay chicken skewers w/ roasted peanut sauce (GF)
- Pork and fennel sausage roll w/ tomato, apple chutney
- Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
- Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)
- Thai fish cakes w/ nahm jim and Asian salad

### **Diamond Range Cold Canapés**

- Pepper crusted beef with spiced tomato mascarpone on sourdough crouton
- 5 spice duck rice paper roll with cucumber, mint and hoisin (GF)
- House cured salmon, dill pancake, lemon caviar and caper cream
- Seared haloumi with salsa verde and baby herbs (GF)
- Hand made sushi with pickled ginger, katsu chicken, nam jim (GF)
- Mediterranean roast vegetable tart with rosemary and whipped goats curd
- Mini prawn cocktail with spiced tomato cream and ice berg lettuce (GF)

### **Diamond Range Hot Canapés**

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli
- Roast pumpkin and fetta tart w/ saffron emulsion
- Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam
- Sesame crumbed prawns' w/ yuzu mayonnaise
- King prawn skewers with chilli, garlic, coriander and fingerlime aioli
- Hand made cocktail Pasties – served with Tomato Chutney
  - – Cornish Pastie
  - – Moroccan chickpea and vegetable
  - - Chilli beef
  - – Wagyu beef and red wine
- Braised beef brisket and parmesan arancini with harissa aioli

### **Platinum Cold Range**

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame crusted tuna with wasabi kewpie (GF)
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Ash cured salmon w/ pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce

### **Platinum Range Hot Canapés**

- Lamb wellington w/ wild mushroom duxelle and lamb jus
- Seared sea scallops, cauliflower puree, bacon crumb (GF)
- Hand made wagyu beef and shiraz mini pies with horseradish Paris mash
- King prawns in katifi pastry w/ lemon, dill aioli
- Sous vide lamb fillet with celeriac puree, spring pea and charred shallot(GF)

### **Sweet Canapés**

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess
- Lime curd pannacotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies

### **Substantial Canapé Range**

- Salmon croquettes w/ seasonal salad and a dill, caper aioli
- Lamb tagine, israli cous cous and minted yogurt
- Beef Penang curry w/ kaffir lime and jasmine rice (GF)
- Spicy fried rice nasi goreng w/ shiitake mushrooms and sweet soy
- Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and a cucumber salsa (GF)
  
- Handmade pasta:
  - o Fusilli pasta with wild mushroom, fresh thyme and crispy bacon
  - o Papardelle pasta with slow braised bolognaise and red wine
  
- Handmade brioche sliders:
  - o Cheeseburgers with American mustard aioli, housemade pickle and fried onion
  - o BBQ pulled pork with chipotle slaw
  - o Wagyu beef burger, café de Paris aioli, wild rocket, cheddar
  - o Panko crusted chicken, avocado, thyme and harissa aioli and iceberg
  - o Purezza sparkling battered fish w/ pickled cucumber, iceberg and dill aioli

- Chickpea and white bean fritter with wild roquette, spiced chutney, aioli
  - Mini steak sandwich with pepperonata, cheddar, aioli, caramelised onion
- Salads, served in a noodle box:
- Roast pumpkin, watercress, alfalfa and goats cheese (GF)
  - Poached chicken, quinoa, cucumber and rocket (GF)
  - Thai beef salad with nam jim, fresh mint and crispy onions

### **Mini Buffet Add-On**

*\*A standing buffet that can be added onto any canape menu*

*\*All hot mains are served in chafing dishes*

*\*Self-serve at the buffet with eco-friendly handheld bowls and sporks*

#### **Mini Buffet Package 1 - \$22 per guest**

2x Hot Buffet mains

A selection of 2 Salads

served with freshly baked bread rolls, butter, and condiments

#### **Mini Buffet Package 2 - \$32 per guest**

3x Hot Buffet mains

A selection of 2 Salads

served with freshly baked bread rolls, butter, and condiments

### **Mains-**

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan

Authentic satay chicken with sweet soy and coriander served with jasmine rice

Thai red pumpkin curry with lime leaves and jasmine rice (GF)

Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli and fresh parmesan

Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt

Braised chicken with olives, pancetta, and basil served with charred parmesan polenta

Chickpea tagine with confit garlic and lemon yogurt

Lemon, fresh garlic, italian parsley, chilli and olive oil, casserecce pasta served with shaved parmesan

Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)

Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella

Braised chicken thigh with leek, mushroom and semi dried tomato served with puree potato

Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)

Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)

### **Salads/Sides-**

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)

Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (GF)

Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing

Fresh garden salad with shaved radish, cucumber, cherry tomato and fresh dressing (GF)

Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

## **Signature Grazing Table**

*\*A substantial grazing table that can be added onto any canape or buffet menu*

*\*Consisting of finger foods as well as substantial canape items*

*\*A great addition to not only add extra food to your event but also some beautiful aesthetics*

### **Signature Grazing Table - \$22 per person**

Consisting of:

Handmade danishes, pastries & tarts  
House-made dips, sliced cured & cold meats  
Artisan crackers & rustic breads  
Hand-made hot canapes (chef's selection)

## **FORMAL DINING MENU (Maximum 70 Guests, Min 40)**

*\*All formal dining incurs an additional furniture hire and set-up costs for tables, chairs & basic table decor for your event.*

*POA for pricing*

### **Gold Formal Menu - \$95 per guest**

2x Chef selection canape served on arrival  
Selection of two entrees served alternatively  
Selection of two mains served alternatively  
Seasonal side salad  
Freshly baked sour dough and handmade salted butter

### **Diamond Formal Menu - \$115 per guest**

The package begins with 3 varieties of canapés served to guests on entry  
Selection of two entrees served alternatively  
Selection of two mains served alternatively  
Selection of two desserts served alternatively  
Seasonal side salad  
Freshly baked sour dough and handmade salted butter

### **Platinum Formal Menu - \$130 per guest**

The package begins with our signature grazing table (consisting of handmade pastries and tarts, house made dips, sliced cured meats and cold meats, crackers, rustic breads and a selection of hot canapes)  
Selection of two entrees served alternatively  
Selection of two mains served alternatively  
Selection of two desserts served alternatively  
2x Sides served on tables  
Freshly baked sour dough and handmade salted butter

## **FORMAL MENU ITEMS**

### **Plated Entree**

- Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
- Smoked ham hock arancini, napolitana sauce, shaved parmesan, micro herb salad
- King prawns with lime and avocado puree, sourdough crumb and micro coriander
- Charred onion, goats fetta and fresh thyme risotto with butter and parmesan (GF)
- Sticky onion and gruyere tart with whipped fetta and micro herb salad
- Pork belly with grape, apple and walnut salad (GF)
- Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot
- Caramelised haloumi with asparagus, olives and lemon (GF)
- Smoked sweet potato with caramelised onion and goats cheese tart
- Roast purple carrot arancini, fetta cream, lemon vinaigrette and micro herb salad (GF)
- Goats cheese, roasted tomato, white garlic and basil tart with sherry reduction
- Confit leek, onion and young marjoram tart with house marinated fetta
- Spinach, ricotta caramelised onion & herb pesto canelloni, Napolitana sauce & parmesan

### **Plated Mains**

- Grass fed beef 2 ways with Paris mash, heirloom carrots and bordelaise sauce (GF)
- Sous vide chicken breast, confit of celery and leek with potato puree, chicken jus & herb butter (GF)
- Braised Pork belly, pork rillete, bacon crumb and puree potato and apple jus (GF)
- Harissa spiced chicken breast, pearl cous cous, cucumber dill salsa and lemon tahini yogurt
- Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
- Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby herbs (GF)
- Sous vide chicken breast, crispy skin, puree potato, herb sourdough crumb, wine jus
- Lamb 2 ways with confit garlic, celeriac puree, rosemary jus (GF)
- Crispy skin salmon braised leek, potato croquette, salsa verde (GF)
- Spinach, ricotta caramelised onion & herb pesto canelloni. Napolitana sauce & parmesan
- Lamb rump 2 ways, potato puree, honey roasted carrot, rosemary jus (GF)
- Charred mediterranean chicken breast with rosemary, lemon, and olives, served with pearl cous cous and tahini lemon dressing

### **Plated Dessert**

- Textures of chocolate - served in a glass
- Mango, strawberry and vanilla bean eton mess - served in a glass
- Salted caramel pannacotta with spiced oranges and almond wafer
- Apple and cinnamon crumble with vanilla cream and toasted almonds
- Champagne strawberries, strawberry nectar, whipped vanilla cream eton mess
- Rhubarb and almond tart with orange blossom and cream
- Blueberry trifle with vanilla bean custard and whipped chantilly
- Roasted rhubarb and apple crumble with almond, cinnamon and double cream
- Lime curd and coconut pannacotta with meringue and biscuit crumb



- Passionfruit cremeaux, vanilla bean sponge, burnt meringue and freeze dried raspberry

Gluten Free = (GF)

Attracts extra charge = \*\*\*\*