



## Karisma 2 (K2)

### Terms & Conditions:

Chef charge applicable to all bookings  
Mon to Sat - \$100 per hour / Sundays - \$150 per hour  
Min 4 hour charge Sat-Sun / Min 3 hour charge Mon-Fri  
Minimum spend of \$4000 applies (plus chef charge) to  
all Sat & Sun bookings (plus Thurs to Sun in December)  
\*Min 40 guest charge on all other dates

## CANAPE MENUS

### Silver Package

**\$50.00 per guest**

K1 - \*Minimum 35 guests for this package

7x Gold Range Canapé's  
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

### Gold Package

**\$60.00 per guest**

2x Diamond Range Canapé's  
5x Gold Range Canapé's  
1x Slider Canapé  
1x Substantial 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, Antipasto Grazing Table & Mini Buffet can be added onto any menu  
**(K1 and K2)**

Substantial Grazing Table can be added to any menu **(K2 only)**

### Additional Canapes

Gold Range - \$6.00  
Diamond Range - \$6.50  
Platinum Range - \$7.50  
Dessert Range - \$6.50  
Slider Range - \$7.50  
Substantial Range - \$9.00



## CANAPE ITEMS

### Gold Range Cold Canapés

- Smoked capsicum, whipped fetta and olive crumb tart
- Chimmi churri roasted beef, on sourdough baguette with whipped feta cream
- Whipped marinated feta, salsa verde and cherry tomato 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 whipped goats cheese, and basil pesto
- Caramelised onion and blue cheese tart with vanilla bean honey

### Gold Range Hot Canapés

**Handmade pies** with potato puree and tomato chutney:

- Wagyu beef
- Spring lamb
- Wagyu beef and pepper
- Chicken, thyme and leek
- Spinach and mushroom
- Morrocan chickpea (vegan)

**House made pizza:**

- Margarita with mozzarella and basil pesto
- American pepperoni, napolitana sauce, mozzarella
- 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
- Chargrilled eggplant, marinated olives, shaved red onion, salsa verde, aioli
- Artichoke, marinated olive, shaved red onion, chilli and fresh parsley

**House-made Chicken skewers:**

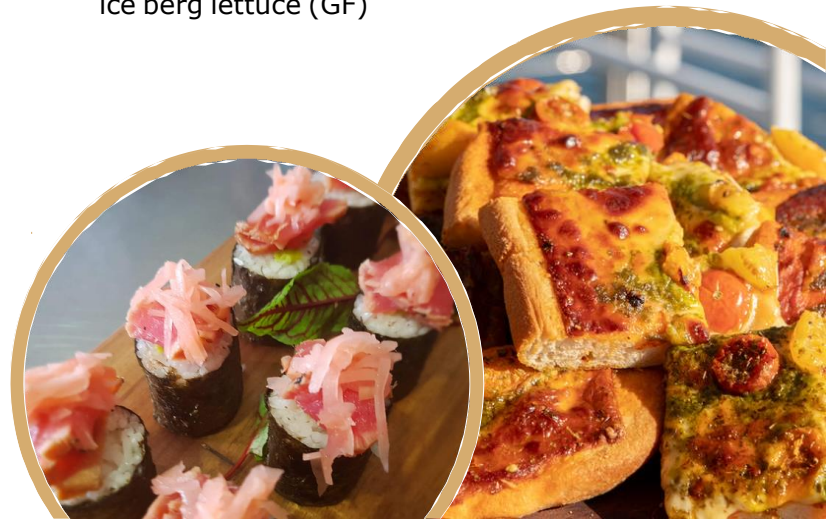
- Malaysian Style Satay chicken skewers (GF)
- Mediterranean style with olives, rosemary and parsley (GF)
- Sticky korean with caramelised kimchi glaze (GF)
- Thai style with lemongrass, ginger and lime leaf (GF)
- Indian Style with Tandoori, and minted yogurt (GF)

### Gold Range Hot Canapés cont..

- 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-crust beef with whipped confit garlic cream on a sourdough baguette and salsa verde
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Freshly shucked Sydney rock oysters with mignonette dressing (GF)
- House-cured salmon, dill pancake, lemon caviar and caper cream
- Seared halloumi with salsa verde and baby herbs (GF)
- Cured Salmon with dill, caper cream, sourdough crumb, shaved red onion
- Cooked king prawns with spiced mango and lime salsa (GF)
- **Hand-made sushi:**
  - Katsu chicken, avocado and kewpie mayo (GF)
  - Teriaki beef, cucumber and pickled ginger (GF)
  - Avocado, pickled ginger, kewpie and cucumber (GF)
  - Kimchi glazed chicken with, cucumber, black sesame and kewpie (GF)
  - Cured salmon, shaved red onion, wasabi kewpie mayo (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 (GF)
- Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam
- Mediterranean style puff pastry scrolls with herb pesto and olives
- Mini spinach and fetta quiche with whipped fetta and salsa verde
- Hand made cocktail Pasties – served with Tomato Chutney:
  - Cornish Pastie
  - Moroccan chickpea (vegan)
  - Chilli beef
  - Wagyu beef and red wine
- Braised beef brisket and parmesan arancini with harissa aioli
- Seeded french baguette, sous vide beef rump, horseradish cream and bordelaise sauce

## 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 with 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)
- Sesame crumbed prawns' w/ yuzu mayonnaise (GF)
- King prawn skewers with chilli, garlic, coriander (GF)

## Sweet Canapés

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and whipped 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 (GF)
- Lime curd pannacotta, biscuit crumb and meringue(GF)
- Mini lemon meringue pies





## ANTIPASTO GRAZING TABLE

**\$45pp**

**Available on Karisma 1 and Karisma 2..**

Min charge 30 guests

\*Only available for morning or lunch charters.

Each grazing table will include a selection of local or imported cheeses, cold meats, olives, marinated or pickled vegetables, dips, fresh and dried fruit, nuts, honeycomb, fruit pastes, breads, crackers, and bread sticks.

For an additional charge you can add optional extras such as salads, tomato and bocconcini skewers, smoked salmon, pate, desserts, sweets, and seasonal products that will work well with your table.

\*Florals and foliage can also be supplied at an additional cost.



## FORMAL MENUS

### Available on Karisma 2 only.

Chef + Assistant applicable to all Formal Dining Menus

Mon to Sat - \$150 per hour / Sundays - \$200 per hour

Min 4 hour charge Sat-Sun / Min 3 hour charge Mon-Fri

Minimum spend of \$4000 applies (plus chef charge)

\*Please note in December, this menu is only available on Wednesdays.

\*Min 25 guest charge on all other dates

\*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 walnutsalad (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 feta
- 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 peal 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