

BUFFET MENUS

***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 \$2200 applies (plus chef charge) to Saturday & Sunday bookings (plus Thurs to Sun in December)

*Minimum spend of \$1850 charge on all other dates

A casual, self-serve at the buffet menu and guests are free to sit at their preferred location around the vessel.

Buffet Menus can be turned into a seated buffet (at dining tables) which incurs the \$25pp additional furniture hire & set-up cost

Please enquire for pricing - POA

Gold Buffet Menu

\$68 per guest

Cold grazing board – served on arrival- rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
 2 x Main dishes selected from our buffet menu
 2 x Salads
 Freshly baked sourdough

Platinum Buffet Menu

\$103 per guest

Premium Cold grazing board – served on arrival – rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
 1 x Seasonal fresh fruit platter –
 3 x Main dishes from our buffet menu
 2 x Salads/Sides
 Freshly baked sourdough
 2 x Chef selection Dessert Canapés
 Coffee & Assorted Teas (served upon request)

Diamond Buffet Menu

\$81 per guest

Cold grazing board – served on arrival - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
 3 x Main dishes selected from our buffet menu
 2 x Salads/Sides
 Freshly baked sourdough
 1 x Dessert Canapé
 Coffee & Assorted Teas (served upon request)

Extras

Platters can be added to any packages (see platters menu)
 Canapes can be added -
 Gold Range - \$7
 Diamond Range - \$7.50
 Platinum Range - \$8.50
 Dessert Range - \$7.50
 Slider Range - \$8.50
 Substantial Range - \$9.50
 Additional Buffet Main – \$14.00
 Additional Buffet Salad – \$8.50

**While we do our best to accommodate genuine dietary requirements, not all menu items can be modified to suit every need. Some items may need to be substituted or adjusted depending on your group's requirements. Please inform us in advance so we can consult with our chef about the most suitable options. Kindly note that we are unable to cater to individual food preferences.*



BUFFET ITEMS

MAIN DISHES

- 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 (Veg)
- 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 (veg)
- 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/Veg)
- Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (Veg)
- Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing (veg)
- Fusilli pasta with chilli, confit garlic, lemon and parsley (veg)
- 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

Gluten Free = (GF)

