

CANAPE 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 \$2,200 applies (plus chef charge) to all Sat & Sun bookings (plus Thurs to Sun in December)
 *Minimum spend of \$1,850 charge on all other dates

Silver Package \$53.00 per guest

7x Gold Range Canapé's
 1x Substantial Canapé

Diamond Package \$73.00 per guest

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

Gold Package \$63.00 per guest

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

Platinum Package \$88.00 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 **(K2)**
 Substantial Grazing Table can be added to any menu **(K2)**

Additional Canapes

- Gold Range - \$7.00
- Diamond Range - \$7.50
- Platinum Range - \$8.50
- Dessert Range - \$7.50
- Slider Range - \$8.50
- Substantial Range - \$9.50

**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.*



CANAPE ITEMS

Gold Range Cold Canapés

- Smoked capsicum, whipped sheep's milk feta, olive pangrattato tart
- Sous vide beef with charred herb oil, creamy feta, sourdough baguette
- Roasted cherry tomato, salsa verde & whipped ricotta tart
- Roast pumpkin, brown butter, sage, pepita crumb tart
- Smoked beef rump baguette with horseradish cream, parsley oil and cracked pepper

Gold Range Hot Canapés

Handmade pies with potato puree and tomato chutney:

- Wagyu beef
- Thai curry chicken
- Shepherds Pie
- Wagyu beef and pepper
- Chicken, thyme and leek
- Spinach and mushroom
- Moroccan chickpea (vegan)

House made pizza (can be made GF):

- Margarita with mozzarella and basil pesto
- American pepperoni, with hot honey aioli
- Pulled pork, fennel seed, caramelised onion, mozzarella
- Roasted mushroom, parmesan, shaved onion, pesto aioli
- Harissa-spiced chicken, caramelised onion, mozzarella & herbed yoghurt
- Chargrilled eggplant, marinated olives, shaved red onion, salsa verde, aioli

House-made Chicken skewers:

- Malaysian Style Satay chicken skewers (GF)
- Harissa, honey & lemon skewers with yoghurt drizzle (GF)
- Tomato, olive, rosemary with herb pesto (GF)
- Kimchi glazed Korean chicken skewers
- Chilli, coriander, garlic and lime skewers (GF)
- Pork and fennel sausage roll w/ tomato, apple chutney
- Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
- Caramelised pumpkin arancini, whipped ricotta and Canadian maple (GF)

Diamond Range Cold Canapés

- Pepper-crusted beef, whipped confit garlic cream, seeded baguette
- House-dried cherry tomato, basil oil & whipped stracciatella tart
- Freshly shucked Sydney rock oysters with gin, cucumber & dill (GF)
- Freshly shucked Sydney rock oysters with classic mignonette (GF)
- Beetroot-cured salmon, citrus crème fraiche & dill oil on rye
- Cooked king prawns with chilli, avocado & 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)



CANAPE ITEMS CONT..

Diamond Range Hot Canapés

- Caramelised onion & gruyere puff pastry twist with harissa aioli
- Mini spinach & fetta quiche with whipped ricotta and herb oil
- Sweet potato croquette with ginger chilli jam and wakame (GF)
- White onion soubise, thyme & parmesan arancini with aioli (GF)
- Seared halloumi, lemon herb oil & baby herbs, toasted seeds
- Crispy pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli (GF)
- Seeded baguette with sous vide beef rump, horseradish cream & bordelaise

Platinum Cold Range

- Caramelised leek, thyme & gruyere tart
- Sydney rock oysters with champagne and finger lime
- Seared sesame-crusting tuna with wasabi kewpie (GF)
- Ash-cured salmon with pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola with pickled purple carrot and whipped horseradish crème fraiche on sourdough
- Handmade sushi with fresh salmon, wakame & ponzu
- Handmade sushi with seared tuna, pickled ginger & wasabi kewpie

Platinum Range Hot Canapés

- Lamb wellington with wild mushroom duxelles and rosemary jus
- King prawn skewers with chilli, garlic, coriander (GF)
- Seared sea scallops, cauliflower purée & lemon brioche crumb
- Hand-made wagyu beef and shiraz mini pies with horseradish Paris mash
- Sous vide lamb fillet with celeriac puree, spring pea and charred shallot (GF)
- Sesame-panko crumbed prawns with yuzu & ginger mayonnaise (GF)

Sweet Canapés

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



CANAPE ITEMS CONT..

Substantial Canapé Range

- Salmon croquettes w/ seasonal salad and a dill, caper aioli
- Lamb tagine, Israeli cous cous and minted yogurt
- Thai red pumpkin curry with aromatic jasmine rice (GF)
- Beef Penang curry w/ kaffir lime and jasmine rice (GF)
- Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and cucumber salsa (GF)
- Hand made pasta:
 - Slow-cooked beef ragu with parmesan
 - Spicy napolitana with olives, basil pesto and parmesan sourdough crumb
 - Wild mushrooms with fresh thyme and crispy bacon
 - Roasted zucchini, lemon, chilli & pecorino
- Hand made brioche sliders: (GF options available)
 - Mini steak sandwich, roasted onions, horseradish cream, bordelaise sauce
 - Crispy Korean chicken, sriracha slaw
 - Pureza sparkling battered fish w/ pickled cucumber, iceberg and dill aioli
- Mini Cheeseburger range:
 - Classic cheeseburger with cheddar, pickle & house burger sauce
 - Maple bacon cheeseburger with cheddar & house burger sauce
 - Crispy onion ring cheeseburger with cheddar & house burger sauce
 - Grilled haloumi, lemon aioli, roasted capsicum and wild rocket
- Salads, served in a noodle box:
 - Roast pumpkin, watercress, alfalfa and goats' cheese (GF)
 - Poached chicken, quinoa, cucumber and rocket (GF)
 - Roast cauliflower with romesco, currants & almonds (GF, V optional)
 - Thai beef salad with nam jim, fresh mint and crispy onions
 - Chicken Caesar salad with maple bacon, shaved parmesan

