

Note: Surcharges apply on public holiday

CANAPE MENUS

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*

Silver Package

\$50pp min 35 guests

7x Gold Range Canapé's

1x Substantial Canapé

Gold Package

\$60pp

2x Diamond Range Canapé's

5x Gold Range Canapé's

1x Slider Canapé

1x Substantial Canapé

Diamond Package

\$70pp

3x Diamond Range Canapé's



Karisma II

2x Gold Range Canapé's

2x Substantial Canapé

1x Slider canapé

Platinum Package

\$85pp

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.

Substantial Grazing Table can be added to any menu

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

Moroccan 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)



Karisma II

Sticky korean with caramelised kimchi glaze (GF)

Thai style with lemongrass, ginger and lime leaf (GF)

Indian Style with Tandoori, and minted yogurt (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-cruste 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)



Karisma II

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

Substantial Canapé Range

Salmon croquettes w/ seasonal salad and a dill, caper aioli

Lamb tagine, israli 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:

Fusilli pasta with wild mushroom, fresh thyme and crispy bacon

Casserecia pasta with slow braised bolognese and red wine

Casserecia pasta with spicy napolitana sauce, olives, pesto, fresh parmesan

sourdough crumb

Fusilli pasta with 3 cheese sauce, Italian parsley, sourdough crumb

Hand made brioche sliders: (GF options available)

Cheeseburgers with American mustard aioli, ketchup housemade pickle



Karisma II

BBQ pulled pork with chipotle slaw

Maple bacon, cheeseburgers with wagyu beef, aioli and caramelised onion

Wagyu beef burger, café de Paris aioli, mesculin, cheddar

Panko-crusted chicken, avocado, thyme and harissa aioli and iceberg

Purezza sparkling battered fish w/ pickled cucumber, iceberg and dill aioli

Chickpea and white bean fritter with wild rocket, spiced chutney, aioli

Mini steak roll with pepperonata, cheddar, aioli, caramelised onion

Mini steak roll with aioli, south american chimmi churri, tomato

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

Chicken Caesar salad with maple bacon, shaved parmesan

BUFFET MENUS

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 *Saturday & Sunday bookings (plus Thurs to Sun in December)*

**Min 40 guest charge on all other dates*

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



Karisma II

Gold Buffet Menu

\$65pp

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

\$78pp

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 (served upon request)

Platinum Buffet Menu

\$100pp

Premium 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



Karisma II

2x Salads/Sides

Freshly baked sourdough

2x Chef selection Dessert Canapés

Coffee & Assorted Teas (served upon request)

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

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

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



Karisma II

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

Gluten Free = (GF)

Attracts extra charge = ****



MINI BUFFET ADD-ON MENU

**A standing buffet that can be added onto any canape menu on Karisma 1.*

**All hot mains are served in chafing dishes*

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

Mini Buffet Package 1

\$22pp

2x Hot Buffet mains

A selection of 2 Salads served with freshly baked bread rolls, butter, and condiments

Mini Buffet Package 2

\$32pp

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, cassarecce 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



Karisma II

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 french dressing (GF)

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

FORMAL MENUS

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) on Sat/Sun

**Minimum spend of \$3000 applies (plus chef charge) on weekdays*

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

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

event - POA

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

Karisma II

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 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 &



Karisma II

parmesan

Lamb rump 2 ways, potato puree, honey roasted carrot, rosemary jus (GF)

Charred mediterranean chicken breast with rosemary, lemon, and olives, served
with pea 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

ANTIPASTO GRAZING TABLE

\$45pp 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



BOAT HIRE SYDNEY

table.

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

SIGNATURE GRAZING TABLE

\$22pp (Add-on only)

*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.

Consisting of:

Handmade danishes, pastries & tarts

House-made dips, sliced cured & cold meats

Artisan crackers & rustic breads

Hand-made hot canapes (chef's selection)

ADDITIONAL PLATTERS

**Can be added to any menu by our on board chef.*

Seafood platters - MARKET PRICE (POA)

Freshly cooked large king prawns with lime mayonnaise

Freshly shucked oysters with lemon wedges

Freshly shucked oysters with gin, cucumber and dill

Freshly Shucked oysters with lemon



Karisma II

House beetroot cured ocean trout with horseradish cream

House cured salmon with dill and caper cream

Freshly caught from the east coast of Australia – Crystal bay prawns, Sydney rock oysters, house cured salmon, blue swimmer crab all served with fresh lemon and handmade condiments

Antipasto platter - \$170.00 per platter (serves 10 - 15 guests)

Cured and smoked cold meats, chargrilled vegetables, olives, housemade dips with sourdough and grissini

Sweet Pastries Platter - \$90.00 per platter - Mix of 15 pieces

A selection of freshly baked mini sweet pastries

Petit Four Sweets Platter - \$140.00 per platter - Mix of 30 pieces

Selection of housemade friands, caramel slice, mini tarts, brownie and banana bread

Dip Platter - \$90.00 (serves 10 - 15 guests)

A selection of 3 housemade dips with sourdough, flatbread and grissini, roast beetroot hummus/caramelised onion and thyme/avocado and feta cream/Roasted eggplant/confit garlic hummus/charred capsicum/market fresh

Cheese platter - \$155.00 per platter (serves 10 - 15 guests)

Selection of Australian cheeses, dried fruits, fresh grapes with crackers.

Fruit platters:

Seasonal Fruit Platter - \$135.00 (serves 10 - 15 guests)

Selection of seasonal fresh fruit

Tropical Fruit Platter - \$155.00 per platter (serves 10 - 15 guests)

A selection of seasonal tropical fruits



CHILDREN'S MENU

**Can be added to any menu by our on board chef on Karisma 1.*

**Children's menus are for guests 12 and under only.*

**Please only select 1 type per every 10 children on board*

\$35pp

Penne pasta with Napolitano sauce

Lightly battered market fresh fish with chips

Mini chicken burgers with mayonnaise and iceberg lettuce served with chips

Ham and pineapple house made pizza

Crumbed chicken tenders served with chips

TRANSFER MENU

Our Transfer Menu's are available for 1-2 hour transfers.

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

Light Canape Menu -

\$35pp (min 40 pax)

Includes: 5 x Gold or Diamond Range Canapes

Gold Range Cold Canapés

Smoked capsicum, whipped feta and olive crumb tart

Chimmi churri roasted beef, on sourdough baguette with whipped feta cream

Whipped marinated feta, salsa verde and cherry tomato tart



Karisma II

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:

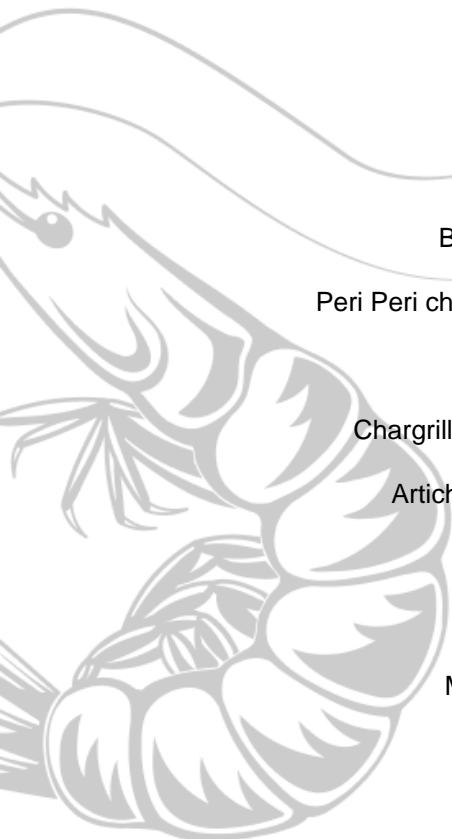
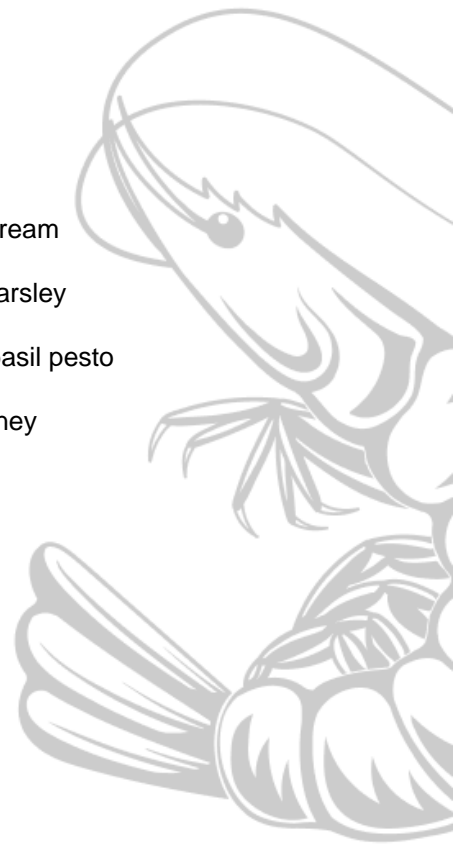
Malaysian Style Satay chicken skewers (GF)

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)



Karisma II

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 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



Karisma II

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

