



Karisma

CATERING MENU

Canapé Menu

SILVER PACKAGE | \$53.00 PER PERSON

7x Gold Range Canapés & 1x Substantial Canapé

GOLD PACKAGE | \$63.00 PER PERSON

2x Diamond Range Canapés, 5x Gold Range Canapés, 1x Slider Canapé, 1x Substantial Canapé

DIAMOND PACKAGE | \$73.00 PER PERSON

3x Diamond Range Canapés, 2x Gold Range Canapés, 1x Slider Canapé, 2x Substantial Canapés

PLATINUM PACKAGE | \$88.00 PER PERSON

3x Diamond Range Canapés, 3x Gold Range Canapés, 1x Slider Canapé, 2x Substantial Canapés,
1x Sweet Canapés, Coffee, & Assorted Teas (made on request)

Gold Range Cold Canapés

- Smoked capsicum, whipped fetta and olive crumb tart
- Chimichurri 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 with 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

- Pork and fennel sausage roll w tomato, apple chutney
- Caramelised onion, marinated fetta puff pastry scrolls with chimichurri
- Roast purple carrot and marinated fetta arancini with chipotle aioli (GF)
- Thai fish cakes with Nam Jim and Asian salad
- **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)

CANAPÉ MENU CONT...

Gold Range Hot Canapés

Continuation...

- **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, chili 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)

Diamond Range Cold Canapé

- 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)
- Mediterranean roast vegetable tart with rosemary and whipped goats curd
- Mini prawn cocktail with spiced tomato cream and ice berg lettuce (GF)
- **Hand-made Sushi:**
 - Katsu chicken, avocado and kewpie mayo (GF)
 - Teriyaki beef, cucumber and pickled ginger (GF)
 - Kimchi glazed chicken with, cucumber, black sesame and kewpie (GF)
 - Cured salmon, shaved red onion, wasabi kewpie mayo (GF)

Diamond Range Hot Canapé

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried popcorn chicken with house made ranch aioli (GF)
- Wild mushroom, rosemary, and marinated fetta scrolls with tomato chili jam
- Mediterranean style puff pastry scrolls with herb pesto and olives
- Mini spinach and fetta quiche with whipped fetta and salsa verde
- Braised beef brisket and parmesan arancini with harissa aioli
- Seeded French baguette, sous vide beef rump, horseradish cream & bordelaise sauce
- **Hand-made cocktail Pasties – served with tomato chutney**
 - Cornish Pastie
 - Moroccan chickpea (vegan)
 - Chili beef
 - Wagyu beef and red wine



CANAPÉ MENU CONT...

Platinum Range Cold Canapés

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame-crust tuna with wasabi kewpie (GF)
- Ash-cured salmon with 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
- Handmade sushi with seared tuna, pickled ginger, wasabi kewpie

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 with lemon, dill aioli
- Sous vide lamb fillet with celeriac puree, spring pea and charred eshallot (GF)
- Sesame crumbed prawns with yuzu mayonnaise (GF)
- King prawn skewers with chili, garlic, coriander (GF)

Substantial Range Canapés

- Salmon croquettes with 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 with kaffir lime and jasmine rice (GF)
- Authentic Satay Chicken with jasmine rice and roasted peanut sauce (GF)
- Harissa chicken with 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 house-made pickle
 - 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-crust chicken, avocado, thyme and harissa aioli and iceberg
 - Purezza sparkling battered fish with pickled cucumber, iceberg and dill aioli
 - Chickpea and white bean fritter with wild roquette, spiced chutney, aioli
 - Mini steak roll with pepperonata, cheddar, aioli, caramelised onion
 - Mini steak roll with aioli, south american chimichurri, 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



CANAPÉ MENU CONT...

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 & 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 panna cotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies

Premium BBQ Menus

MINIMUM 25 GUESTS

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

GOLD BBQ MENU | \$51.00 PER PERSON

*A selection of local cheese, fruit, olives, nuts & bread
2x Silver Range, 1x Gold Range, 1x Salad Range, 1x Salad Plus Range*

DIAMOND BBQ MENU | \$65.00 PER PERSON

*A selection of local cheese, fruit, olives, nuts & bread
A choice of:
1x Silver Range, 2x Gold Range, 2x Salad Plus Range
Freshly-baked bread rolls & condiments, Tea & coffee station (at request)*

SEAFOOD BBQ MENU | \$78.00 PER PERSON

*A selection of local cheese, fruit, olives, nuts & bread
A choice of 1x Silver Range OR a choice of 1x Gold Range,
2x Seafood BBQ Range, 2x Salad Plus Range
Freshly-baked bread rolls & condiments, Market Fresh Chef's Selection Dessert
Tea & coffee station (at request)*

Silver Range

- Loaded hotdogs (1 per guest)
 - Worcestershire and cracked pepper sausages, chili jam, crispy onions on brioche roll
 - Wagyu beef sausages, caramelised onion, cheddar, mustard aioli on brioche roll
 - Rustic Italian sausage, tarragon, dill and parsley aioli, slaw
- Smokey, Peri Peri chicken fillet with Mexican corn salsa
- Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus (1 per guest)
- Charred beef burger, brioche bun, cheddar, tomato, caramelised onion (1 per guest)
- Cheeseburgers with American mustard aioli, fried onions and house-made pickle (1 per guest)

PREMIUM BBQ MENU CONT...

Gold Range

- Charred beef rump, South American chimichurri, roasted carrots
- Smokey beef & bacon burger with cheddar, cafe de Paris aioli on milk bun (1 per guest)
- Native pepperberry beef rump skewers, with roasted onions, horseradish cream
- Lamb souvlaki skewers, cucumber & dill salsa, lemon yogurt & pita bread (1 per guest)
- Charred chicken thigh, lemon, confit garlic, parsley and chickpea salad
- Harissa chargrilled baby eggplants with roasted onion, cucumber salsa and tahini dressing (GF)

Salads Range

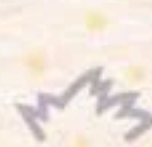
- Garden salad with French dressing
- Wild rocket salad with shaved parmesan, pear and balsamic
- Potato salad with crispy bacon and green shallot

Salads Plus Range

- Rocket, grilled pear, crispy bacon, fetta and walnut
- Cumin roasted sweet potato, baby spinach, fried chickpeas, chimichurri
- Roasted pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds
- Pearl couscous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
- Seasonal garden salad with French dressing
- Roasted aioli and herb chat potato salad with crispy pancetta

Seafood Range

- Whole King prawns, charred with Asian Salad (GF)
- Charred salmon, creamed leek and salsa verde (GF)
- Chargrilled Barramundi with Vietnamese noodle salad (GF)
- Thai fish cakes, with chili jam and Asian slaw
- Balmain bugs with lemon dressing *** | **Additional \$9.50 per person**





Buffet Menus

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

GOLD BUFFET MENU | \$68.00 PER PERSON

Served on arrival - Cold grazing board (rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums, & assorted crackers),
2x Main Dish, 2x Salads, Freshly-baked sourdough

DIAMOND BUFFET MENU | \$81.00 PER PERSON

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

PLATINUM BUFFET MENU | \$103.00 PER PERSON

Served on arrival - Premium cold grazing board (rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums, & assorted crackers),
1x Seasonal Fresh Fruit Platter, 3x Main Dish, 2x Salads / Sides,
2x Chef Selection Dessert Canapé, Freshly-baked sourdough,
Coffee & Assorted Teas (served upon request)

EXTRAS

Platters can be added to any packages (see Platters Menu)

CANAPÉS:

Gold Range | \$7.00

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

Main Dishes

- Lamb kofta with charred pita bread, fresh onion, parsley, and sumac salad with confit garlic hummus
- Pumpkin, thyme and ricotta cannelloni with napolitana sauce and shaved parmesan
- Charred beef rump, South American chimichurri, roasted carrots
- Whole chargrilled Barramundi with Vietnamese noodle salad (GF)
- Salmon with crispy skin, bok choy and oyster sauce (GF)
- Sous vide beef 2 ways with potato puree and red wine jus (GF)
- Pepper crusted beef rump skewers, with roasted onions, horseradish cream (GF)
- Salmon croquettes with 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 & oregano crumbed eggplant, napolitana sauce, fresh basil & fresh mozzarella
- Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus
- Slow-braised beef brisket croquettes with smoked cauliflower puree, roast onion jus
- Charred salmon, crispy skin, creamed leek and salsa verde (GF)



BUFFET MENUS CONT...

Salads / Sides

- Rocket, grilled pear, crispy bacon fetta and walnut (GF)
- Cumin roasted sweet potato, baby spinach, fried chickpeas, chimichurri (GF)
- Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds
- Pearl couscous salad with Moroccan roasted vegetable, baby spinach & tahini dressing
- Fusilli pasta with chili, confit garlic, lemon and parsley
- Roasted chat potato salad with crispy bacon, shallots and aioli (GF)

Dessert Canapés

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate - whipped chocolate mousse, chocolate fudge & 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 panna cotta, 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

** All hot mains are served in chafing dishes

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

MINI BUFFET PACKAGE 1 | \$25.00 PER PERSON

2x Hot Buffet Mains, Selection of 2 Salads served with
Freshly-Baked Bread Rolls, Butter and Condiments

MINI BUFFET PACKAGE 2 | \$35.00 PER PERSON

3x Hot Buffet Mains, Selection of 2 Salads served with
Freshly-baked Bread Rolls, Butter and Condiments

Mains

- Pumpkin, thyme and ricotta cannelloni with 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 & fresh parmesan
- Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt
- Braised chicken with olives, pancetta, & basil served with charred parmesan polenta
- Chickpea tagine with confit garlic and lemon yoghurt
- Lemon, fresh garlic, Italian parsley, chili and olive oil, cassarecce pasta served with shaved parmesan

V = VEGETARIAN VE = VEGAN GF = GLUTEN FREE DF = DAIRY FREE

MINI BUFFET ADD-ON MENU CONT...

Mains

Continuation...

- Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
- Panko & oregano crumbed eggplant, napolitana sauce, fresh basil & 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, chimichurri (GF)
- Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)
- Roasted pumpkin, watercress, sprouts & marinated fetta cheese & mixed seeds (GF)
- Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing (GF)
- Fresh garden salad with shaved radish, cucumber, cherry tomato & french dressing (GF)
- Roasted chat potato salad with crispy bacon, shallots and aioli (GF)

Additional Platters

** Can be added to any menu by on-board Chef

SEAFOOD PLATTERS | \$ 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, House beetroot cured ocean trout with horseradish cream, House cured salmon with dill and caper cream

SEAFOOD PLATTERS | \$ POA

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 PLATTERS (10-15 GUESTS) | \$174.00 PER PLATTER

Cured and smoked cold meats, chargrilled vegetables, olives, house-made dips with sourdough and grissini

SWEET PASTRIES PLATTER | \$94.00 PER PLATTER

Mix of 15 pieces

A selection of freshly baked mini sweet pastries

ADDITIONAL PLATTERS MENU CONT...

PETIT FOUR SWEETS PLATTER | \$144.00 PER PLATTER

Mix of 30 pieces

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

DIP PLATTER (10-15 GUESTS) | \$94.00 PER PLATTER

A selection of 3 house-made dips with sourdough, flatbread and grissini:

- Roast beetroot hummus
- Caramelized onion and thyme
- Avocado and fetta cream
- Roasted eggplant
- Confit garlic hummus
- Charred capsicum
- Market fresh

CHEESE PLATTER (10-15 GUESTS) | \$159.00 PER PLATTER-

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

Fruit Platters

SEASONAL FRUIT PLATTER (10-15 GUESTS) | \$139.00

Selection of seasonal fresh fruits

TROPICAL FRUIT PLATTER (10-15 GUESTS) | \$159.00

Selection of seasonal tropical fruits

Children's Menu

** Can be added to any menu by on-board Chef

** Children's Menu are for guests 12 years old and under only

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

** Alternatively, if children will be having the same meal as the adults, we will charge this at half price

\$25.00 PER PERSON

- 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

Terms & Conditions

- Minimum 25 guests for all menus
- Chef charge applicable to all menus:
 - Monday to Saturday - \$100 per hour
 - Sunday - \$150 per hour
- Minimum 4 hour charge on Saturday - Sunday
- Minimum 3 charge on Monday - Friday
- Minimum spend of \$2,200 applies (plus chef charge) on:
 - Saturday and Sunday bookings
 - Thursday to Sunday in December
- Minimum spend of \$1,850 applies on all other dates

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 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 preference.

