



KARISMA 2 CANAPE MENU



Terms and Conditions

- Chef charge applies to all bookings / menus
- 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 (Thurs to Sun for December)
- Minimum spend of \$1850 charge on all other dates





CANAPE MENU



SILVER PACKAGE - \$53.00 PER GUEST

*7 x Gold Range Canapés
1 x Substantial Canapé*

GOLD PACKAGE - \$63.00 PER GUEST

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

DIAMOND PACKAGE - \$73.00 PER GUEST

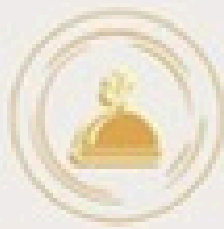
*3 x Diamond Range Canapés
2 x Gold Range Canapés
2 x Substantial Canapé
1 x Slider canapé*

PLATINUM PACKAGE - \$88.00 PER GUEST

*3 x Platinum Range Canapés
3 x Diamond Range Canapés
1 x slider Canapés
2 x Substantial Canapé
1 x Sweet Canapé
Tea & Coffee Station (at request)*

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*



CANAPE MENU



CANAPÉ ITEMS

GOLD RANGE (COLD)

- 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)

- 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 gluten free)

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)



CANAPE MENU



CANAPÉ ITEMS

DIAMOND RANGE (COLD)

- 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, wakame and kewpie mayo (GF)

Teriyaki beef, cucumber and pickled ginger (GF)

Avocado, pickled ginger, kewpie and cucumber (GF)

Kimchi-glazed chicken, cucumber, black sesame & kewpie

DIAMOND RANGE (HOT)

- 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





CANAPE MENU



CANAPÉ ITEMS

PLATINUM RANGE (COLD)

- Caramelised leek, thyme & gruyere tart
- Sydney rock oysters with champagne and finger lime
- Seared sesame-crusted 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)

- 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 MENU



CANAPÉ ITEMS

SUBSTANTIAL 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)

- Handmade 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

- Handmade 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



BUFFET MENU



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, WHICH INCURS THE \$25PP ADDITIONAL FURNITURE HIRE & SET-UP COST. PLEASE ENQUIRE FOR PRICING

Terms and Conditions

- Chef charge applies to all bookings / menus
- 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 (Thurs to Sun for December)
- Minimum spend of \$1850 charge on all other dates



BUFFET MENU



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

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

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

EXTRAS

Platters can be added to any packages (See platters menu)

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

Additional Buffet Main - \$14.00

Additional Buffet Salad - \$8.50



BUFFET MENU



BUFFET ITEMS

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)





BUFFET MENU



SALAD / 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



FORMAL DINING MENU



Terms and Conditions

- 70 guests max
- Not available in December
- 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.
- All formal dining incurs an additional furniture hire and set-up costs for tables, chairs & basic table decor for your event - \$25 per person



FORMAL DINING MENU



FORMAL DINING MENU

GOLD FORMAL MENU - \$98 PER GUEST

*2 x 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 - \$118 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 - \$133 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 DINING MENU



FORMAL DINING MENU

PLATED ENTREE

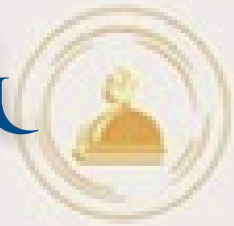
Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
Smoked ham hock arancini, napolitana sauce, shaved parmesan, micro herb salad
King prawns with lime and avocado puree, sourdough crumb and micro coriander
Charred onion, goats fetta and fresh thyme risotto with butter and parmesan (GF)
Sticky onion and gruyere tart with whipped fetta and micro herb salad
Pork belly with grape, apple and 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 fetta
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 pearl cous cous and tahini lemon dressing*



FORMAL DINING MENU



FORMAL DINING MENU

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





SIGNATURE GRAZING TABLE ADD ON



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

PLEASE NOTE:

MENU QUANTITIES ARE ADJUSTED TO SUIT
THE FINAL NUMBER OF CONFIRMED GUESTS,
WITH PORTIONS SCALED TO PROVIDE BOTH VARIETY
AND GENEROUS SERVINGS FOR YOUR EVENT AND SIZE.





SIGNATURE GRAZING TABLE ADD ON



OPTION 1 - \$ 22PP

Cold Grazing Table consists of:

Sliced charcuterie (ham, sopressa, serrano, salami)
Chargrilled vegetables - (eggplant, capsicum, olives, semi-dried tomatoes)
Marinated fetta platter with pesto and tomatoes
Cheese platter - Australian cheeses - grapes, strawberries, apricots, dates, crackers
Fruit platter
Dip platters
Wheel of sourdough bread rolls
Sliced sourdough baguette
Mini poached chickens and avo rolls
Assorted mini danish
House made cake - (Carrot cake, brownie etc)

OPTION 2 - \$35PP

Cold Grazing Table consists of:

Sliced charcuterie (ham, sopressa, serrano, salami)
Chargrilled vegetables - (eggplant, capsicum, olives, semi-dried tomatoes)
Marinated fetta platter with pesto and tomatoes
Cheese platter - Australian cheeses - grapes, strawberries, apricots, dates, crackers
Fruit platter
Dip platters
Wheel of sourdough bread rolls
Sliced sourdough baguette
Mini poached chicken and avo rolls
Assorted mini danish
House-made cake - (carrot cake, brownie, etc)
Mini glass dessert
Pork and fennel sausage rolls
Assorted mini pies
Arancinis
Pastry scrolls





MINI BUFFET ADD-ON



A STANDING BUFFET THAT CAN BE ADDED TO ANY CANAPE MENU ON BOARD KARISMA 2.

*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 PER GUEST

*2x Hot Buffet mains
A selection of 2 Salads
served with freshly baked bread rolls, butter, and condiments*

MINI BUFFET PACKAGE 2 - \$35 PER GUEST

*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, casserecce 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
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 fresh dressing (GF)
Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)*



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

House beetroot cured ocean trout with horseradish cream

House cured salmon with dill and caper cream

SEAFOOD PLATTERS - MARKET PRICE (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 PLATTER - \$175 PER PLATTER (SERVES 10 - 15 GUESTS)

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

SWEET PASTRIES PLATTER - \$95 PER PLATTER

Mix of 15 pieces

A selection of freshly baked mini sweet pastries

PETIT FOUR SWEETS PLATTER - \$145 PER PLATTER

Mix of 30 pieces

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





ADDITIONAL PLATTERS



CAN BE ADDED TO ANY MENU BY OUR ON-BOARD CHEF

DIP PLATTER - \$95 (SERVES 10 - 15 GUESTS)

A selection of 3 housemade dips with sourdough, flatbread and grissini

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

CHEESE PLATTER - \$160 PER PLATTER (SERVES 10 - 15 GUESTS)

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

SEASONAL FRUIT PLATTER - \$140 (SERVES 10 - 15 GUESTS)

Selection of seasonal fresh fruit

TROPICAL FRUIT PLATTER - \$160 PER PLATTER (SERVES 10 - 15 GUESTS)

A selection of seasonal tropical fruits





TRANSFER CANAPE MENU



OUR TRANSFER MENUS ARE AVAILABLE FOR 1-2 HOUR TRANSFERS

Terms and 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 all Sat & Sun bookings (Thurs to Sun for December)
- Minimum spend of \$1850 charge on all other dates





TRANSFER CANAPE MENU



OUR TRANSFER MENUS ARE AVAILABLE FOR 1-2 HOUR TRANSFERS.

TRANSFER CANAPE MENU - \$38 PER GUEST

Includes: 5 x Gold or Diamond Range Canapes

GOLD RANGE (COLD)

- 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)

- 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 gluten free)

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)



TRANSFER CANAPE MENU



DIAMOND RANGE (COLD)

- *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, wakame and kewpie mayo (GF)

Teriyaki beef, cucumber and pickled ginger (GF)

Avocado, pickled ginger, kewpie and cucumber (GF)

Kimchi-glazed chicken, cucumber, black sesame & kewpie

DIAMOND RANGE (HOT)

- *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*

