

# KARISMA 1

## IN-HOUSE BBQ MENUS

All of our in-house BBQ Menus are self-serve at the buffet and are suitable for groups of 10 to 65 guests wanting something simple for lunch or dinner without the requirement of an on-board chef.

**\*December – available Sun to Wed only**

**\*Produce delivery surcharge of \$100 applicable to groups with under 30 guests**

**\*Disposable biodegradable plates and cutlery provided**

**\*Please note, for In-House BBQ Menus, no dietary requirements are catered for. These are a set menu. Those with dietary requirements/allergies may BYO their own food**

**\*Additional platters can be added on by application only. Alternatively, BYO platters are accepted free of charge**

### Simple BBQ \$28pp

Includes:

Beef sausages

Seasonal garden salad

Potato salad

Fresh bread rolls

Assorted condiments



### Charcoal Chicken BBQ \$35pp

Includes:

Piri Piri marinated OR regular charcoal chicken pieces

Choice of 2 salads

Fresh sourdough bread

Assorted condiments



### Salads (select 2):

Seasonal garden salad with French dressing

Aioli chat potato salad (contains almonds)

Pasta salad

Greek Salad



## **PREMIUM BBQ MENUS**

**\*Self-serve at the buffet and cooked by our on-board chef**

**\*Chef charge applicable to all Premium BBQ Menus**

**\$75 per hour (min 3 hour charge)**

**\*Minimum spend of \$2000 applies on Saturdays and Sundays (plus chef charge above)**

**\*Includes all porcelain plates and stainless steel cutlery**

**\*All dietary requirements are able to be catered for with prior notice**

### **Diamond BBQ Menu \$62pp**

A selection of cheeses, olives, fruit, nuts and bread

A choice of:

1 x items from our silver range

2x Main dishes from the gold range

2x Salads from our salads plus range

Freshly baked bread rolls and condiments

Tea and coffee station (at request)



### **Seafood BBQ Menu \$75pp**

A selection of cheeses, olives, fruit, nuts and bread

A choice of 1 x item from our silver range

**OR** A choice of 1 x main dish from our gold range

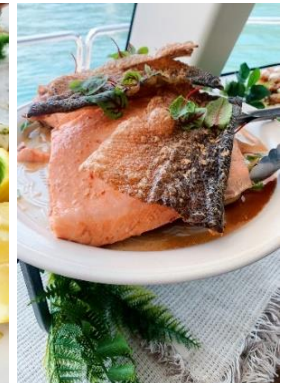
2x Seafood items from our BBQ seafood range

2x salads from our salads plus range

Freshly baked bread rolls and condiments

Market Fresh Chef's Selection Dessert

Tea and coffee station with petit fours



## **PREMIUM BBQ ITEMS...**

### **Silver Range Menu-**

Loaded hotdogs – (1 per guest)

-Worcestershire and cracked pepper sausages, chilli 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 w/ 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 housemade pickle (1 per guest)

**Gold Range Menu-**

Charred beef rump, South American chimmi churri, roasted carrots  
Smokey beef and bacon burger w/ cheddar, café de paris aioli on milk bun (1 per guest)  
Native pepperberry beef rump skewers, w roasted onions, horseradish cream  
Lamb souvlaki skewers, cucumber and dill salsa, lemon yogurt and 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)

**Seafood Range Menu-**

Whole king prawns, charred with asian salad (GF)  
Charred salmon, creamed leek and salsa verde (GF)  
Char grilled Barramundi with Vietnamese noodle salad (GF)  
Thai fish cakes, with chilli jam and Asian slaw  
Balmain bugs with lemon dressing \*\*\*\*\*

**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, chimmi churri  
Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds  
Pearl cous cous 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

**\*\*\*\*\* Attracts extra charge of \$8.50 per person**