

# **KARISMA 2**

## **Platters**

***\*Can be added to any menu***

### **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** - \$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 fetta cream/Roasted eggplant/Confit  
garlic hummus/Charred capsicum/Market fresh

### **Cheese platter** - \$110.00 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