



Karisma Platters

Seafood platter - \$20.00 per guest

*Choose 1 of the following:

- Freshly cooked large king prawns with lime mayonnaise
- Freshly shucked oysters with lemon wedges
- Freshly shucked oysters with gin, cucumber and dill
- House beetroot cured ocean trout with horseradish cream
- Hot smoked ocean trout with herb aioli
- Seared Tuna with baby capers and salsa verde ****
- Smoked salmon with Lemon cream

Seafood Platters- \$70.00 per guest

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

*Hot seafood platters can be arranged.

Antipasto platter - \$15.00 per guest

Assorted house char grilled and roasted vegetables, assorted sourdough breads, Italian cured meat and gorgonzola cheese

Dip platters - \$10.00 per guest

Garlic toasted Turkish bread with assorted dip flavours
(Smokey eggplant / spinach, garlic and cheese / Rocket and cashew pesto / beetroot/ avocado and tomato / spicy roasted capsicum or market fresh)

Cheese platters

Gold range \$10.00 per guest
(Local cheeses)

Diamond range \$16.00 per guest
(Best of Australian cheeses)

Platinum range \$20.00
(Best of Australian and international cheeses)

* All cheese served with grapes, quince paste assorted sourdough and crackers

Fruit platters

Gold - Seasonal fresh fruit with assorted summer fruits \$8.00
Diamond – Tropical style fruit platter with summer berries \$13.00

****** = Attracts extra charge of \$2.00 per guest**