

**\*Chef charge applicable to all BBQ menus (3-4 hour charge)**  
**Mon to Fri - \$270, Sat - \$285, Sun - \$310**

## **Karisma BBQ Price Guide**

### **Silver BBQ package**

**\$40.00 Per guest**

**(min 30 guests)**

A selection of local cheeses, fruit, dips and bread  
2x Choice of Silver menu range  
1x Salads from silver salad range  
Freshly baked bread rolls and condiments

### **Gold BBQ package**

**\$50 Per guest**

A selection of cheeses, olives, fruit, nuts and bread  
A choice of 2 x silver menu range  
1x Main dishes from the gold range  
1 x Salad range 1x salad plus range  
Freshly baked bread rolls and condiments  
Tea and coffee station with petit fours

### **Diamond BBQ package**

**\$57 Per guest**

A selection of cheeses, olives, fruit, nuts and bread  
A choice of 2 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 with petit fours

### **Seafood BBQ package**

**\$67 Per guest**

A selection of cheeses, olives, fruit, nuts and bread  
A choice of 1 x item from our silver range  
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

## **KARISMA BBQ Items**

### **Silver Range Menu-**

Loaded hotdogs- (1 per guests)  
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 sausages, red cabbage slaw on brioche roll

Smokey, Pere Pere chicken fillet w. Mexican salsa  
Lamb kofta with charred pita bread, corn salsa, chipotle yogurt (1 per guest)  
Charred beef burger, brioche bun, cheddar, tomato, caramelised onion (1 per guest)

### **Gold Range Menu-**

Charred beef rump, salsa verde, carrot puree  
Smokey beef and bacon burger w/ cheddar, café de paris aioli on milk bun (1 per guest)  
Beef rump skewers, w/ chimmi churri and herb salad  
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

### **Seafood Range Menu-**

Whole king prawns, charred with asian salad  
Charred salmon, green beans, smoked lemon butter  
Char grilled Market fresh white fish with lemon,  
Thai fish cakes, with chilli jam and Asian slaw  
Scampi with herb butter \*\*\*\*  
Balmain bugs with lemon dressing \*\*\*\*

### **Silver Salads Range –**

Garden salad with French dressing  
Wild rocket salad with shaved parmesan, pear and balsamic  
Potato salad with green shallot  
Pasta salad with tomato and parsley and lemon  
Moroccan cous cous salad

### **Salads Plus Range -**

Roast heirloom carrot and shaved fennel salad with baby rocket and sherry dressing  
Rocket, grilled pear, crispy bacon, fetta and walnut  
Pumpkin, watercress, sprouts and marinated fetta cheese  
Orrechiette pasta salad with lemon, thyme and mushrooms  
Seasonal garden salad with French dressing  
Roasted aioli and herb chat potato salad with crispy pancetta

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