

Enigma Menu

*Menu is provided by French Fare Catering – A boutique and professional caterer
Where a chef is required on board and minimum numbers are not met, a \$400 chefs fee
applies for up to 4 hours; \$75 per hour thereafter.*

Minimum spend of \$1200 applies for canapes, buffet and sit-down menus.

CLASSIC BBQ

\$50 per person

Minimum 20 guests | Chef not required on board

Where minimum numbers cannot be reached, a \$175 fee applies

Dips, cheese and bread to start

Gourmet beef sausages

Slow cooked lamb shoulder served with aioli

Choice of two salads from the below:

Green salad with balsamic dressing

Coleslaw

Pesto pasta salad

Rocket, pear and parmesan salad with balsamic dressing

Bread rolls and butter

Sweets for dessert

BBQ enhancements

Add fresh Australian prawns for \$10 per person

Add fresh Pacific Oysters for \$10 per person

Add fresh Morton Bay Bug for \$12 per person

Add Sashimi platter (suitable for 10 guests approx.) for \$180

Add Marinated chicken for \$10 per person

CANAPES

Minimum 25 guests otherwise a \$400 chef charge applies for 4 hours; \$75 per hour thereafter

Minimum spend of \$1200 applies

Option 1: \$80 per person

Choose 8 canapes, 1 substantial, 1 dessert platter

Option 2: \$100 per person

Choose 10 canapes, 1 substantial, 1 dessert platter

Option 3: \$110 per person

Choose 12 canapes, 1 substantial, 1 platter*, 1 dessert platter

**Mixed seafood platter not included*

COLD

- Sashimi salmon, avocado, caper and dill salsa, rice crisp (GF)
- Blue swimmer crab, corn, dill and celery salsa in a crisp chou
- Brandy Queensland prawn cocktail, avocado mousse, crisp lettuce (GF)
- Ocean trout rillettes, chive and lemon sauce, on a wonton
- Duck pancake, Hoisin sauce, cucumber, crisp eschalots
- Five spice pork rillettes, pear chutney, crisp rye bread
- Organic tarragon chicken waldorf salad, brioche
- Oriental roasted pork salad, crispy baguette slice, nuoc jam dressing
- Roasted baby beet and feta tart, mint (V)
- Truffle Egg mimosa, asparagus, chives, rice shell (V)
- Grilled Zucchini, goat cheese, mint, chilli, cucumber slice (V, GF)

HOT

- Cauliflower and scallop fritter, truffle sauce (GF)
- Queensland prawns in coriander batter, chilli and pernod aioli
- Seared ocean trout skewers, orange and ponzu dressing (GF)
- Whiting fish fillet burger, crisp lettuce, aioli sauce
- Mini pulled pork croque monsieur, green apple, sage
- Seared duck breast, confit cherry tomato and red cabbage on a grilled baguette
- Grilled lamb skewers, herbs, lemon and garlic yoghurt
- Pan fried Angus beef skewers, shiraz jus (GF)
- Mini cheeseburger, onion chutney, baby beets
- Chive polenta cake, ratatouille, Persian feta, crisp basil (V, GF)
- Mini baked potatoes, black bean ragout, avocado salsa (V, GF)
- Pumpkin, feta and pine nuts on a wonton, tarragon sauce (V)
- Seared tofu, tamari, chili, shitake mushroom, pumpkin, ginger (GF, V)
- Mushroom fricassee vol au vent, pine nuts, crisp parmesan (V)

SUBSTANTIAL

Confit Tasmanian salmon, potato puree, wilted greens, chive and lemon sauce
Mini calamari and chips, aioli, lemon
Noodle salad, sauté prawns, nuoc cham sauce
Chicken chasseur (smoked pancetta/mushrooms), roasted chat potatoes, garlic, thyme,
green beans, (GF)
Beef fillet, sweet onion, garlic mash, greens (GF)
Twice cooked pork belly, chive puree potatoes, Asian greens, soy and plumb glaze
Seared duck breast, roast root vegetables, sweet and sour berry sauce
Brown rice salad, edamame, fried egg, seasonal greens, chickpeas, roasted beets,
cashew dressing (V)
Chickpea and sweet potato slider, Verde aioli, truss tomato, crisp lettuce (V)

DESSERT

Mixed French sweet platter including French berry tarts, profiteroles, nougat, and chocolate
mousse

PLATTERS

Minimum order of \$650 where only platters are ordered | \$80 delivery fee applies

Chef not required on board

Each platter is suitable for 10 people unless stated otherwise

All platters served with baguettes & butter

Mixed seafood platter

Mixed seafood platter including prawns, smoked salmon, oysters, grilled octopus, lobster tails, scallops, brandy cocktail sauce

FOR TWO \$315

FOR FOUR \$622

FOR SIX \$830

QLD Tiger prawns, harissa aioli: \$170

Selection of Oysters natural, lemon or red wine eschalot dressing: \$170

Smoked Salmon, capers red onion, cracked pepper: \$170

Charcuterie platter, homemade terrines & pate, condiments: \$140

Grilled lamb cutlet platter, fresh herbs, lemon zest, garlic and tzatziki dressing \$140

Sticky chicken drumettes, coriander, chili, sesame, lime, ginger: \$140

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips: \$140

Cheese platter with French & Tasmanian cheese: \$140

Fresh vegetable and assorted dip platter \$140

Assorted baguettes/sourdough sandwiches with mixed fillings \$140

Morning tea including French pastries, muffins and fruit \$140

Seasonal fruit platter: \$100

BUFFETS

*Minimum 15 guest otherwise otherwise a \$400 chef charge applies for 4 hours; \$75 per hour thereafter
Minimum spend of \$1200 applies*

Silver Buffet

\$99 per person

Canapes on arrival

Avocado, tomato, pine nut and fresh herb bruschetta
Grilled cumin lamb filet, eggplant caviar, olive bread
Ocean trout rillettes on a wonton, topped with caviar and dill

Salads

Fresh mixed leaf salad, carrot, cucumber, feta, balsamic dressing
Pearl cous cous salad, grilled vegetables, lemon zest, pine nuts, herb dressing

Mains

Confit pork belly, sage, apple
Szechuan salt and pepper squid with lime aioli and lemon wedges
Salmon fillet served with a chive and yoghurt sauce

Dessert

Chocolate gateau, berries, Chantilly cream

Gold Buffet

\$121 per person

Canapes on arrival

Smoked salmon blinis, crème fresh, pearls
Confit pork on a wonton, with apple sauce
Mushroom fricassee on a croute with crisp parmesan

Salads

Roasted chat potatoes, garlic, thyme, Murray river salt
Mixed leaf salad, boiled eggs, garlic croutons, sauté lardons
Green bean salad, cherry tomatoes, olives, feta, balsamic glaze

Meat

Grilled lamb cutlets, rosemary, garlic, yogurt sauce
Seared chicken breast, macadamia nuts, apricot, fresh thyme, port jus
Ocean trout fillet with a salsa verde sauce

Dessert

Mixed French dessert platter including profiteroles, berry tarts, meringues, nougat, lemon slice

Platinum Buffet

\$143 per person

Canapes on arrival

Oysters with caramelised red wine vinegar and eschalot dressing
Sashimi king fish, avocado salsa, on a black quinoa crisp
Seared duck breast, crisp eschalots, cucumber, with plum sauce

Salads

Roasted chat potatoes with a verde mayo dressing
Mixed leaf salad, cucumber, tomato, carrot, feta, and a seeded mustard dressing
Sliced tomato, mozzarella, capers, eschalots, balsamic cream, and virgin olive oil

Meat

Seared beef sirloin with a red wine jus
Twice cooked free-range pork belly, served with calvados sauté apples
Ocean trout fillet, salsa verde sauce
Queensland prawns, Brandy cocktail sauce

Dessert

New York cheese cake with a berry sauce
Petit fours to conclude

Diamond Buffet

\$165 per person

Canapés on arrival

Quail egg, truffle Hollandaise, asparagus tart
Sashimi salmon, wakame salsa on a wonton
Queensland prawn cocktail, crisp lettuce, served in a glass
Selection of oysters, ponzu or red wine and eschalot dressing

Salads

Baby spinach, roast pumpkin, candied walnuts, kalamata olives, fetta, apple cider and seeded mustard dressing
Warm chat potatoes, rocket, chives and a truffle mayo dressing
Rocket, shaved parmesan, confit eschalots, cherry tomatoes and pine nuts

Meat

Warm seafood platter with garlic lobster tails, seared scallops, ocean trout fillet, black mussels, blue swimmer crab
Pasture fed beef fillet, served with béarnaise sauce

Dessert

French dessert selection including lemon meringue tart, profiteroles, chocolate Hazelnut mousse
Petit fours to conclude

FORMAL SIT DOWN

Minimum 6 guests | Chef is included where minimum numbers are met otherwise a \$400 chef charge applies for 4 hours; \$75 per hour thereafter

*Enigma can comfortably seat up to 12 guests across two tables
Minimum spend of \$1200 applies*

2 COURSE \$95 PER PERSON
3 COURSE \$118 PER PERSON
ALTERNATE DROP \$10 PER PERSON, PER MEAL

ENTREE

Ceviche Tasmanian Ocean Trout, mignonette salad, shaved fennel
Brandy flambé QLD prawns, hazelnut aioli, watercress salad
Duck confit Florentine, plum chutney, sauté spinach, pistachio
De-boned spatchcock, cumin & harissa crust, eggplant chips, smoked almond & cherry dressing
Roasted vegetable salad, grilled pears, watercress, candied pecan, eschalot sauce
Fresh vine tomato, toasted pine nuts, bocconcini, balsamic cream

MAIN

Pasture fed Angus beef filet, confit Dutch cream potatoes, Shiraz jus, seasonal greens
Lamb filet, pine nut & thyme crust, hasselback potatoes, wilted greens
Confit pork belly, wilted spinach, potato mousse, sauté nashi pear, rosemary oil
Pan fried snapper filet, coriander pesto, sweet potato chips, sauté greens
Wild caught Barramundi, coco and lemon grass sauce, rice, Asian greens
Eggplant mille feuille, wilted spinach, confit tomato, crisp basil, Persian feta, olive salt (V)
Black rice risotto, sauté purple kale, edamame, spring onion, candied pistachio (V)

DESSERT

Pear & Almond tart, caramel shiraz sauce, vanilla ice cream, pistachio croquant
Mango & passion fruit pavlova, lime & coco sauce, dark chocolate shards
Mocha profiteroles, coffee glaze, vanilla ice cream, shaved chocolate, candied hazelnut