

2021 CATERING MENU

Where a chef is required on board and minimum numbers are not met, a \$300 chefs fee applies for up to four hours and \$60 per hour thereafter.

Minimum spend of \$1,200 applies for canapes, buffet and sit-down menus.

All prices within this menu is inclusive of GST and delivery.

We can cater for all food intolerances and preferences.

Please advise us of your needs upon booking.

CLASSIC BBQ

\$40.00 per person

Minimum 20 guests | Chef not required on board | Where minimum numbers cannot be reached, a \$175 fee applies | minimum spend does not apply to this menu

- 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 and butter
- Sweets for dessert

BBQ enhancements

- + Add fresh Australian prawns for \$10.00 per person
- + Add fresh Pacific Oysters for \$10.00 per person
- + Add fresh Morton Bay Bug for \$12.00 per person
- + Add Sashimi platter for \$12 per person

CANAPES

Minimum 25 guests | Chef is included where minimum numbers are met | Where minimum numbers cannot be reached, a \$300 chef charge applies for four hours, plus \$60 per hour thereafter | \$1200 minimum spend applies

OPTION 1: \$70pp

Choose 9 canapes, 1 substantial and 1 dessert platter

OPTION 2: \$90pp

Choose 12 canapes, 1 substantial and 1 dessert platter

OPTION 3: \$100pp

Choose 14 canapes, 1 substantial, 1 platter* and 1 dessert platter

**Mixed seafood platter not available*

COLD

- Coffin Bay, Sydney Rock and Tasmanian Oysters, with caramelised red wine vinegar and eschalot dressing (GF)
- Sashimi salmon, avocado, caper and dill salsa, rice crisp (GF)
- Blue swimmer crab, corn, dill and celery salsa in a crisp choux pastry
- 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 Vietnamese chicken salad, cucumber, coco, chilli, crisp pancake
- Crisp beef tortilla, black bean salsa, soy, sesame
- Roasted baby beet and feta tart, Mint (V)
- Bocconcini, cherry tomato, olives, sauce vert (V)
- Truffle Egg mimosa, asparagus, chives, rice shell (V)
- Grilled Zucchini, goat cheese, mint, chilli, cucumber slice (V)

HOT

- Seared scallops, black rice galette, broccoli truffle sauce (GF)
- Queensland prawns in coriander batter, chilli and pernod aioli
- Seared ocean trout skewers, orange and ponzu dressing (GF)
- Black mussels, marinere sauce, in a spoon (GF)
- Thai fish cake 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 cutlet, herbs, lemon and garlic yoghurt
- Pan fried wagu beef skewers, shiraz jus (GF)
- Mini cheese burger, onion chutney, baby beets
- Chive polenta cake, ratatouille, Persian feta, crisp basil (V)

- Mini baked potatoes, black bean ragout, avocado salsa (V)
- Pumpkin, feta and pine nuts on a wonton, tarragon sauce (V)
- Grilled Zucchini, seared haloumi and salsa verde (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 \$600 where only platters are ordered | Chef not required on board | Each platter is suitable for 10 people unless stated otherwise

Mixed seafood platter including prawns, smoked salmon, oysters, blue swimmer crab, lobster tails, scallops, brandy cocktail sauce

FOR TWO	\$286
FOR FOUR	\$566
FOR SIX	\$755

Queensland Tiger prawns, harissa aioli \$152

Selection of oysters, natural, lemon or red wine eschalot dressing \$152

Smoked Salmon, capers red onion, cracked pepper \$152

Charcuterie platter, homemade terrines and pate, condiments \$126

Sticky chicken drumettes, coriander, chili, sesame, lime, ginger \$126

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips \$126

Cheese platter with French and Tasmanian cheese \$126

Fresh vegetable and assorted dip platter \$126

Assorted baguettes/sourdough sandwiches with mixed fillings \$126

Morning tea including French pastries, muffins and fruit \$126

Seasonal fruit platter \$90

All platters served with baguettes and butter

BUFFET MENUS

Minimum 15 guests | Chef is included where minimum numbers are met | Where minimum numbers are not reached, a \$300 chef charge applies for four hours, plus \$60 per hour thereafter | \$1200 minimum spend applies

SILVER BUFFET

\$90 PER PERSON

Canapes on arrival

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

Salads

- Fresh mixed leaf salad, carrot, cucumber, feta, balsamic dressing
- Brown rice, mixed seeds, roasted pumpkin, cherry tomatoes, capsicum, corn, with a fresh herb dressing

Mains

- Seeded mustard pork filet with rosemary
- Szechuan salt and pepper squid with lime aioli and lemon wedges
- Salmon fillet served with a chive and yoghurt sauce

Dessert

- Apple tart served with whipped cream and a homemade caramel sauce

GOLD BUFFET

\$110 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
- Soba noodles, cucumber, carrots, rocket, black sesame seeds, mirin dressing

Meat

- Butterfly lamb shoulder, rosemary, garlic and yoghurt sauce
- Seared duck breast with a sweet and sour berry sauce
- Ocean trout fillet with a salsa verde sauce

Dessert

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

PLATNIUM BUFFET

\$130 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

\$150 PER PERSON

Canapes

- 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 filet, served with béarnaise sauce

Dessert

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

FORMAL SIT DOWN

Minimum six guests | A \$300 chef charge applies, plus \$60 per hour after four hours | Enigma can comfortably seat up to 12 guests across two tables | \$1200 minimum spend applies

2 COURSE	\$86 PER PERSON
3 COURSE	\$107 PER PERSON
ALTERNATE DROP	+\$10 PER PERSON, PER MEAL

ENTREE

- Ceviche Tasmanian Ocean Trout, mignonette salad, shaved fennel
- Brandy flambé Queensland prawns, hazelnut aioli, watercress salad
- Duck confit Florentine, plum chutney, sauté spinach, pistachio
- De-boned spatchcock, cumin and harissa crust, eggplant chips, smoked almond and 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 and 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
- Butterfly Okra Salmon filet, 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 and Almond tart, caramel shiraz sauce, vanilla ice cream, pistachio croquant
- Mango and passion fruit pavlova, lime and coco sauce, dark chocolate shards
- Mocha profiteroles, coffee glaze, vanilla ice cream, shaved chocolate, candied hazelnut