

MENU

Please note

- 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
- Lifestyle Charters 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 & BREAD TO START

GOURMET BEEF SAUSAGES

SLOW COOKED LAMB SHOULDER

served with aioli

CHOICE OF TWO SALADS:

- Green salad with balsamic dressing
- Coleslaw
- Pesto pasta salad
- Rocket, pear & parmesan salad with balsamic dressing

BREAD & BUTTER

SWEETS FOR DESSERT

Bbq enhancements

Fresh Australian Prawns.....	\$10 PP
Fresh Pacific Oysters.....	\$10 PP
Fresh Moreton Bay Bug.....	\$12 PP
Fresh Sashimi Platter.....	\$12 PP

Platters

- Minimum spend of \$600 if only platters are ordered
- Chef not required on board
- Each platter is suitable for 10 people unless otherwise
- All platters served with baguettes and butter

PLATTER #1

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

PLATTER #2.....\$152
Queensland Tiger prawns, harissa aioli

PLATTER #3.....\$152
Selection of oysters, natural, lemon or red wine eschalot dressing

PLATTER #4.....\$152
Smoked Salmon, capers red onion, cracked pepper

PLATTER #5.....\$126
Charcuterie platter, homemade terrines, pate, condiments

PLATTER #6.....\$126
Drummettes, coriander, chili, sesame, lime, ginger

PLATTER #7.....\$126
Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips

PLATTER #8.....\$126
Cheese platter with French & Tasmanian cheese

PLATTER #9.....\$126
Fresh vegetable & assorted dip platter

PLATTER #10.....\$126
Assorted baguettes/sourdough sandwiches with mixed fillings

PLATTER #11.....\$126
Morning tea including French pastries, muffins & fruit

PLATTER #12.....\$90
Seasonal fruit platter

MENU

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.....\$70 PP

- Choose 9 canapes
- 1 substantial
- 1 dessert platter

#OPTION 2.....\$90 PP

- Choose 12 canapes
- 1 substantial
- 1 dessert platter

#OPTION 3.....\$100 PP

- Choose 14 canapes
- 1 substantial, 1 platter*
- 1 dessert platter.
- *Mixed seafood platter not available

HOT CANAPES

Seared scallops, black rice galette, broccoli truffle sauce (GF)

Queensland prawns in coriander batter, chilli & pernod aioli

Seared ocean trout skewers, orange & 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 & red cabbage on a grilled baguette

Grilled lamb cutlet, herbs, lemon & 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 & pine nuts on a wonton, tarragon sauce (V)

Grilled Zucchini, seared haloumi & salsa verde (V)

COLD CANAPES

Coffin Bay, Sydney Rock & Tasmanian Oysters, with caramelised red wine vinegar & eschalot dressing (GF)

Sashimi salmon, avocado, caper & dill salsa, rice crisp (GF)

Blue swimmer crab, corn, dill & celery salsa in a crisp choux pastry

Brandy Queensland prawn cocktail, avocado mousse, crisp lettuce (GF)

Ocean trout rillettes, chive & 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 & 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)

SUBSTANTIAL

Confit Tasmanian salmon, potato puree, wilted greens, chive & lemon sauce

Mini calamari & 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 & plumb glaze

Seared duck breast, roast root vegetables, sweet & 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 & chocolate mousse

MENU

Buffet

- 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 PP

Canapes on arrival

- Avocado, tomato, pine nut & fresh herb bruschetta
- Grilled cumin lamb filet, eggplant caviar, olive bread
- Ocean trout rillettes on a wonton, topped with caviar & 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 & lemon wedges
- Salmon fillet served with a chive & yoghurt sauce

Dessert

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

GOLD BUFFET.....\$110 PP

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 & yoghurt sauce
- Seared duck breast with a sweet & sour berry sauce
- Ocean trout fillet with a salsa verde sauce

Dessert

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

PLATINUM BUFFET.....\$130 PP

Canapes on arrival

- Oysters with caramelised red wine vinegar & 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, & a seeded mustard dressing
- Sliced tomato, mozzarella, capers, eschalots, balsamic cream, & 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 filet, salsa verde sauce
- Queensland prawns, Brandy cocktail sauce

Dessert

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

DIAMOND BUFFET.....\$150 PP

Canapes 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 & eschalot dressing

Salads

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

MENU

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 PP
3 COURSE.....\$107 PP
ALTERNATE DROP.....+\$10 PP / 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 & 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

Butterfly Okra Salmon filet, coco & 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)

MAIN

Pear and Almond tart, caramel shiraz sauce, vanilla ice cream, pistachio croquant

Mango and passion fruit pavlova, lime & coco sauce, dark chocolate shards

Mocha profiteroles, coffee glaze, vanilla ice cream, shaved chocolate, candied hazelnut