

ENIGMA CATERING MENU



PLEASE NOTE

Selections to be confirmed with at least five days notice*

Chef on board menus to be confirmed with at least two weeks notice*

Dietaries to be advised with at least three days notice*

Canape, Family Sharing and Mexican menu has a 12pax minimum

Chef fee is \$400 for up to four hours and \$80 per hour thereafter

All prices are inclusive of GST

20% surcharge applies on public holidays

100% surcharge applies to chef fee on public holidays

Lifestyle Charters can cater for most food intolerances and preferences. Please advise upon booking.

**less time than this on application*

DIETARIES GLOSSARY

GF - Gluten free

DF - Dairy free

VEG - Vegetarian

VEGAN - Vegan



CLASSIC BBQ - \$50PP

Minimum 20 guests

Chef not required on board

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

\$500 minimum spend applies

Minimum 10 person charge applies to enhancements

Gourmet beef sausages GF, DF

Slow cooked lamb shoulder, served with tzatziki GF, DF

Choice of two salads:

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

Bread & butter

Sweets for dessert



BBQ ENHANCEMENTS

Minimum 10 person charge applies

Cheese and charcuterie board - \$19 PP

Marinated chicken GF, DF - \$10 PP

Fresh Australian Prawns GF (3 pieces pp) - \$12 PP

Fresh Pacific Oysters GF (3 pieces pp) - \$15 PP

Fresh Sashimi Platter, suitable for 10pax - \$240

PLATTERS

Minimum spend of \$650 if only platters are ordered

\$80 delivery fee, not included in minimum spend

Chef not required on board

As a guide, three-to-five platters recommended per 10 guests

All platters served with baguettes and butter

FRESH SEAFOOD PLATTER - FOR 2, \$360 | FOR 3, \$650 | FOR 6, \$850

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

FRESH AUSTRALIAN PRAWNS PLATTER - \$240

Queensland Tiger prawns, seafood sauce

OYSTERS PLATTER - \$240

Selection of oysters served with lemon and seasonal dressing

SMOKED SALMON PLATTER - \$240

Smoked Salmon, dill, capers, cream cheese, red onion, cracked pepper



PLATTERS CONT.

MIXED CHARCUTERIE PLATTER - \$230

Charcuterie, pate, pickles, mustards

MARINATED LAMB CUTLETS - \$230

Grilled lamb cutlet platter, fresh herbs, lemon zest, garlic tzatziki dressing

MARINATED CHICKEN DRUMMETTES - \$230

Chicken drumettes, coriander, chili, sesame, lime, ginger

GRILLED VEGE PLATTER - \$190

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips

CHEESE BOARD - \$190

Cheese platter featuring our favourite three cheeses, fruit and quince paste

FRESH VEGES & DIPS - \$190

Fresh vegetable & assorted dip platter

MIXED SANDWICHES - \$230

Assorted sandwiches/wraps with mixed fillings

MORNING TEA - \$200

Morning tea including pastries, muffins & fruit

SEASONAL FRUIT PLATTER - \$160

Fresh seasonal fruit

DROP OFF CANAPE MENU BY RUKUS - \$70PP

This delicious set menu includes six canapes and one substantial
12pax minimum spend
Chef not required

CANAPES

- Caramelised onion and chevre tart, chervil VEG
- Warm pork and Fennel Sausage roll, black garlic puree
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF
- Warm roasted pumpkin, thyme, Adelaide Hills goats cheese quiche VEG
- Grilled Moroccan lamb skewer, smoked yoghurt, almond dukkah GF
- Baja fish taco, lime crema, mango salsa, corn tortilla *DF*

SUBSTANTIAL

- Moroccan beef, cous cous, smoked yoghurt, dried fruits and nuts, red pepper salsa



CANAPES BY RUKUS - \$80PP

Includes your choice of seven canapes, two substantial and one dessert

Add extra canapes for \$7 per canape, per person

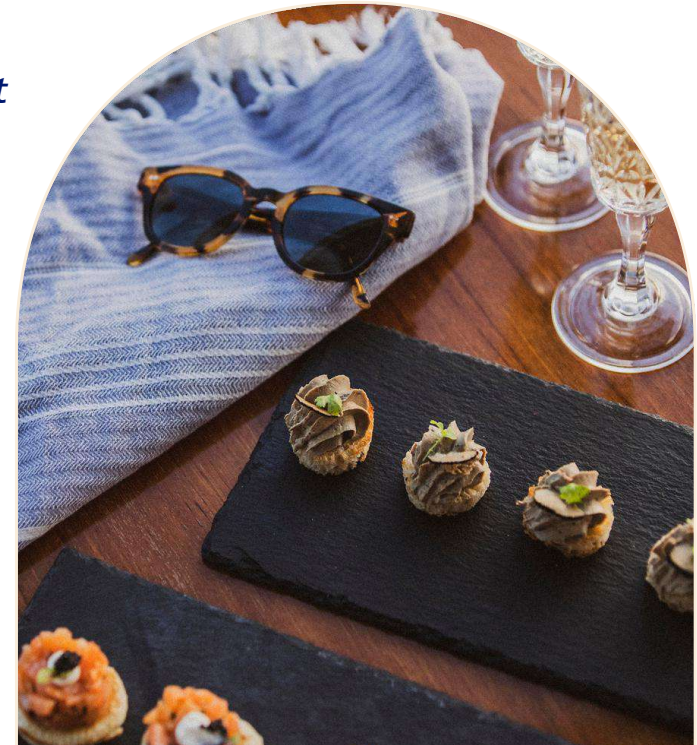
Add extra substantial for \$13 per substantial, per person

12pax minimum spend

Chef required at \$400 up to four hours, and \$80ph thereafter

COLD ITEMS

- *Herbed ricotta, fresh fig, truffle oil, honey en croute VEG*
- *Spring pea tart, whipped Persian feta, shaved pecorino VEG*
- *Caramelised onion and chevre tart, chervil VEG*
- *Spanner Crab, green apple, creme fraiche, trout roe served on brioche*
- *Sydney rock oysters, yuzu vinaigrette, cucumber and sliced shallots GF DF*
- *Hot smoked trout rillette, cucumber disc GF*
- *Peeled QLD King prawns, bloody mary dressing GF DF*
- *Szechuan steak tartare served on crisp rice paper, chilli oil, sesame GF*
- *Peking duck pancake, cucumber, spring onion DF*



CANAPES BY RUKUS CONT.

HOT ITEMS

- *WA scallop, cauliflower puree, herb and garlic butter, chives GF*
- *Sesame prawn toast, sriracha mayo, finger lime DF*
- *Pork and Fennel Sausage roll, black garlic puree*
- *Roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG*
- *Green pea arancini, shaved pecorino, crisp sage VEG*
- *Chicken yakitori skewer, wasabi aioli, furikake, shallots GFDF*
- *Grilled Moroccan lamb skewer, smoked yoghurt, almond dukkah GF*
- *Carne asada beeftaco, corn tortilla, salsa roja, pickled onion GFDF*
- *Japanese salmon taco, daikon, wasabi, cabbage, corn tortilla GFDF*
- *Baja fish taco, lime crema, mango salsa, corn tortilla DF*
- *Homestyle chicken & leek pie, carrot puree*
- *Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots*



CANAPES BY RUKUS CONT.

SUBSTANTIALS

- *Sri Lankan chicken or fish curry, baby eggplants, curry leaf, fragrant rice GFDF*
- *Thai beef curry, baby eggplant, cucumber salsa, jasmine rice GFDF*
- *Crab rigatoni pasta, Calabrian chilli, lemon, parsley, stracciatella*
- *Pasta Alla Vodka, oven roasted tomato, shaved parmigiano VEG*
- *Rukus burgers - American style cheeseburger, dill pickles, secret burger sauce, tomato, lettuce, pickled onion*
- *Middle eastern lamb shoulder pilaf, dried fruits, crisp shallots, cucumber and tomato salsa, smoked yoghurt GF*
- *Burrito bowl of chipotle grilled chicken, guacamole, tomatillo salsa, tomato rice, pico de galo, avocado GFDF*
- *Chicken Saltimbocca, celeriac mousse, spring peas, snow pea tendrils salad GF*
- *Slow cooked smoked salmon, pea puree, preserved lemon, roasted heirloom tomatoes, fried kipfler potatoes GF*

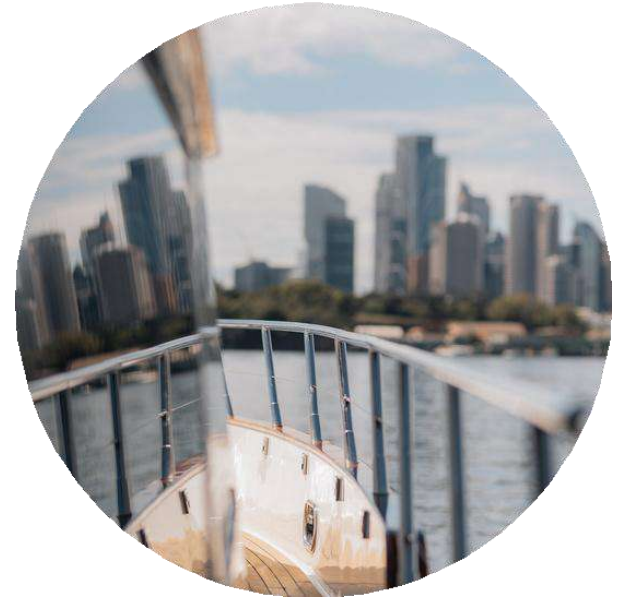
DESSERTS

- *Decadent chocolate brownie, dulce de leche GF*
- *NY style passionfruit cheesecake*
- *Dark chocolate dipped strawberries GF*
- *Salted chocolate and roasted hazelnut tart*
- *Raspberry, lemon and yuzu curd tart, shaved white chocolate*

FAMILY-STYLE SHARE MENU

12pax minimum spend

Chef required at \$400 up to four hours, and \$80ph thereafter



MENU 1 - \$92PP

CANAPÉ

- *Herbed ricotta, fresh fig, truffle oil, honey en croute VEG*
- *Raw kingfish tostada, jalapeno, avocado crema, sumac GF*

MAINS

- *BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF*
- *Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF*

SIDES

- *Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley GF VEGAN*
- *Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF VEGAN*
- *Sourdough Breads, Pepe saya butter*

DESSERT

- *Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries*

FAMILY-STYLE SHARE MENU

MENU 2 - \$125PP

CANAPÉ

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF
- Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF DF

MAINS

- Peeled QLD king prawns, bloody mary dressing GF DF
- BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
- Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF
- 8 hour slow cooked lamb shoulder, rosemary and garlic, pomegranate jus, green pea puree GF

SIDES

- Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley GF VEGAN
- Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF VEGAN
- Sourdough Breads, Pepe saya butter

DESSERT

- Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

FAMILY-STYLE SHARE MENU

MENU 3 - \$165PP



CANAPÉ

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF
- Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF

MAINS

- Peeled QLD king prawns, bloody mary dressing GF
- Moreton bay bugs, dill and caper mayo GF
- BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
- Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF DF
- Connor Bistecca steak, served medium rare, lemon, salsa verde GF DF

SIDES

- Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley VEGAN GF
- Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing VEGAN GF
- Heirloom tomatoes, buffalo mozzarella, kombu, oregano, lemon myrtle dressing GF
- Green Garden Salad, chervil dressing, chives VEGAN GF
- Sourdough Breads, Pepe saya butter

DESSERT

- Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

MEXICAN FEAST - \$105PP

STARTERS

- Totopos GF
- Traditional guacamole GF VEGAN
- Kingfish tostada, avocado creme, jalapeño, finger lime GF
- Garlic prawn ceviche, tomato, jalapeno, pineapple GF
- Burrata, salsa roja, lime GF



STREET TACOS

- Lamb barbacoa taco, pickled onion, cabbage, jalapeno mayo GF
- Baja fish taco, mango salsa, cabbage, lime crema GF
- Garlic mushroom, cotija cheese, salsa verde, pickled onion, coriander GF VEG

SALADS

- Quinoa salad, black beans, red cabbage, currants, kale, bbq corn, roasted almonds VEGAN GF
- Tossed green leaves, avocado, chervil dressing VEGAN GF

DESSERT

- Spiced chocolate brownie, vanilla bean ice cream, lime zest, cinnamon, butterscotch sauce GF

FORMAL SIT DOWN - \$150PP

Minimum spend of \$1,500; Up to 12 guests max.

Includes three canapes, alternate drop entrée and main, side salad and dessert. Alternate serve optional.

Chef required at \$400 up to four hours, and \$80ph thereafter (included in minimum spend)

CANAPES ON ARRIVAL

- ♦ Herbed ricotta, fresh fig, truffle oil, honey en croute
VEG
- ♦ Raw kingfish tostada, jalapeno, avocado crema, sumac
GF
- ♦ Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF, DF

ENTRÉE ALTERNATE SERVE

- ♦ Buffalo mozzarella and heirloom tomato salad, fresh fig, fig reduction, hazelnut crumble, nasturtium leaf GF
- ♦ Beetroot and gin cured ocean trout, shaved fennel salad, orange segments, labne, trout roe GF

MAIN ALTERNATE SERVE

- ♦ Connor dry aged sirloin, potato gratin, green peppercorn and red wine jus, snow pea tendrill salad, tarragon mustard GF
- ♦ Pan seared snapper, green olive salsa, cauliflower puree, zucchini and squash salad, kipfler potatoes GF (VEG option substitute for whole portobello mushroom)

SIDES

- ♦ Green garden salad, avocado, chervil vinaigrette GF
VEGAN
- ♦ Sourdough breads, Pepe Saya butter

DESSERT

- ♦ Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

A man and a woman are standing on a boat, looking out over a body of water towards a city skyline. The woman is in the foreground, wearing a white polka-dot dress and sunglasses, holding a glass. The man is behind her, wearing a dark patterned shirt and sunglasses. The background features a large bridge and a city skyline under a clear blue sky.

ENIGMA BEVERAGE LIST

BEVERAGE PACKAGES

BEVERAGE PACKAGE - \$20pp/ph

Includes unlimited sparkling, white and red wine,
beer, soft drinks, tea and coffee.

Waitstaff not included.

Minimum three-hour charge.

BEVERAGE PACKAGE w/ SPIRITS - \$25pp/ph

Includes unlimited sparkling, white and red wine,
beer, spirits and non-alcoholic drinks.

BEVERAGE PACKAGE W/ SPIRITS AND

FRENCH CHAMPAGNE - \$30pp/ph

Includes unlimited Champagne, white and red
wine, beer, spirits and non-alcoholic drinks.

BYO - \$20pp

Includes crockery, cutlery, glassware, utensils,
serving equipment, eskies.

Waitstaff and ice not included.

NON-ALCOHOLIC - \$6.25pp

Includes unlimited soft drink, juice,
tea and coffee.

Waitstaff not included.

CONSUMPTION BAR

Freely order from our beverage list on board and
fix up the bill at the end of the charter.

Waitstaff not included.

DRINKS LIST

CHAMPAGNE

Moet Chandon Brut, France - \$130

Verve Clicquot, France - \$150

SPARKLING WINE

Aurellia Prosecco, Australia - \$60

NV Chandon Brut - \$70

WHITE WINE

Lost Buoy Sauvignon Blanc, Adelaide Hills - \$60

Corte Giara, Pinot Grigio, Italy - \$65

Robert Oatley Chardonnay, Margaret River - \$75

From Sunday Pinot Gris, Orange - \$75

Geologie Riesling, Clare Valley - \$70

From Sunday Rose, Orange - \$65

BEER

Peroni - \$10

Corona - \$10

150 Lashes Pale Ale - \$10

Apple Cider - \$10

RED WINE

Tomero Malbec, Argentina - \$70

Disco Valante Pinot Noir, Adelaide Hills - \$70

Lost Buoy Cliff Black Grenache, McLaren Vale - \$75

Heretic Wines Cabernet Sauvignon, Margaret River - \$75

Kennedy Shiraz, Hunter Valley - \$75

NON-ALCOHOLIC

Coke, Coke Zero, Sprite, Fanta, Ginger Beer - \$5

San Pelligrino Sparkling water, 1L - \$10

Orange and Apple Juice - \$5

Nespresso Coffee - \$4

Twinings Tea - \$4

SPIRITS (30ml)

Absolute Vodka - \$15

Tanqueray Gin - \$15

Johnny Walker Black Label Scotch - \$15

Jim Beam Bourbon - \$15

Jose Cuervo Tequila - \$15

Aperol Spritz - \$18

**No shots allowed, prices include a mixer*

**Special request spirits available with notice and POA*