



QUAYSIDE CHARTERS

ENIGMA CATERING MENU

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

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.

Enigma Charters can cater for all food intolerances and preferences.

Please advise us of your needs upon booking.



QUAYSIDE CHARTERS

SYDNEY PICNIC for 9 guest or fewer

\$260 for two guests and \$100 per person thereafter

- Roasted and salted almonds
- Burrata, charred zucchini, chilli, mint and lemon
- Free range roast chicken, Dutch cream potatoes, charred green beans, walnuts and tarragon mustard dressing
- Selection of La Boqueria cured meats
- Figs, chevre, hazelnut, honey and rocket
- Cheese platter including Le Dauphin – France, Cashel Blue – Ireland, Manchego – Spain, served with quince and Misura crackers
- Organic l'ancienne baguette
- Brownies with walnuts and cranberries



QUAYSIDE CHARTERS

CLASSIC BBQ

\$40.00 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 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



QUAYSIDE CHARTERS

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

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 rilletes, chive and lemon sauce, on a wonton
- Duck pancake, Hoisin sauce, cucumber, crisp eschalots
- Five spice pork rilletes, 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, marinier 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



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- 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 plum 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



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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



QUAYSIDE CHARTERS

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.

SILVER BUFFET PERSON

\$90 PER

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
- 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 PERSON

\$110 PER

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



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PLATINUM BUFFET PERSON

\$130 PER

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 PERSON

\$150 PER

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 fillet, served with béarnaise sauce



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Dessert

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



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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

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)



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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