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

Cheeseandcharcuterieboard - \$19PP

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





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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

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

All platters served with baguettes and butter

OYSTERS PLATTER - \$240
Selection of overters conved with loman and s

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 drummettes, 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

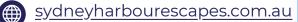
Morning tea including pastries, muffins & fruit

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 substantials 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



- 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







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CANAPES BY RUKUS CONT.

HOT ITEMS

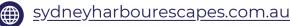
- WA scallop, cauliflower puree, herb and garlic butter, chives GF
- Sesame prawn toast, sriracha mayo, finger lime DF
- Pork and Fennel Sausage roll, black garlic puree
- Roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG
- Green pea arancini, shaved pecorino, crisp sage VEG
- Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF
- Grilled Moroccan lamb skewer, smoked yoghurt, almond dukkah GF
- Carne asada beef taco, corn tortilla, salsa roja, pickled onion GF DF
- Japanese salmon taco, daikon, wasabi, cabbage, corn tortilla GF DF
- 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

- SriLankan chickenor fishcurry, babyeggplants, curryleaf,fragrant rice GF DF
- Thai beef curry, baby eggplant, cucumber salsa, jasmine rice GF DF
- 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 GF DF
- Chicken Saltimbocca, celeriac mousse, spring peas, snow pea tendril salad GF
- Slowcooked smoked salmon, pea puree, preserved lemon, roasted heirloom tomatoes, fried kipfler potatoes GF

DESSERTS

- Decadentchocolate brownie, dulche 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

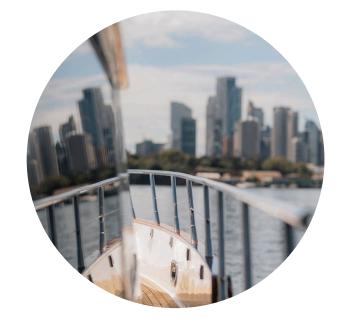
- BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
- Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF

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





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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

- Herbedricotta, fresh fig, truffle oil, honey encroute 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

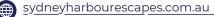
- Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley VEGAN GF
- Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing VEGAN GF
- Heirloom tomatoes, buffalo mozzarella, kombu, oregano, lemon myrtle dressing GF
- Green Garden Salad, chervil dressing, chives 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, jalepeno, pineapple GF
- Burrata, salsa roja, lime GF



- 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;Upto 12 guestsmax.

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

MAINALERNATE SERVE

- Connor dry aged sirloin, potato gratin, green peppercorn and red wine jus, snow pea tendril 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





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