



MENU

Please note

- Where a chef is required on board and minimum numbers are not met, a \$400 chefs fee applies for up to four hours and \$80 per hour thereafter
- Minimum spend of \$1,500 applies for canapes, buffet and sit-down menus
- All prices within this menu is inclusive of GST
- 20% surcharge applies on public holidays
- 100% surcharge applies to chef fee on public holidays
- Lifestyle Charters can cater for all food intolerances and preferences. Please advise us of your needs upon booking

Classic bbq

\$50.00 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

GOURMET BEEF SAUSAGES

SLOW COOKED LAMB SHOULDER

served with tzatziki

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

Cheese and charcuterie (suitable for 10 people)	\$190
Marinated chicken.....	\$10 PP
Fresh Australian Prawns.....	\$12 PP
Fresh Pacific Oysters.....	\$12 PP
Fresh Moreton Bay Bug.....	\$14 PP
Fresh Sashimi Platter (suitable for 10 guests).....	\$180

Sydney Harbour Picnic

**\$560 for up to five guests, minimum
\$75 per guest thereafter**

Delivery included

Add Oyster or Prawn platter for \$240

**Choose one entree, two salads, one main and
dessert.**

SNACK - ROSEMARY FOCACCIA

French radishes basket with black sesame dressing. Black olive tapenade with capers

CURED SALMON & ROE

Lemon fennel salad served with white pepper sour cream and dill

CHICKEN BALLOTINES

Rocket salad with lemon dressing, pear, charred red pepper and button mushrooms

PAPRIKA COUSCOUS SALAD

Lettuce and herbs salad with lemon, red capsicum and toasted sesame

CAULIFLOWER AND LEEK SALAD

Iceberg salad dressed with mustard dressing, parmesan and toasted sunflower

ROASTED LAMB

With provencal ratatouille and thyme tomatoes

SLOWLY ROASTED BEEF

Roasted chat potatoes with rosemary and kale

VANILLA BISCUIT

Citrus marmalade and condiment

ALMOND CAKE

Coconut and chocolate coating

MENU

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.

PLATTER #1 - MIXED SEAFOOD
FOR TWO - \$355
FOR FOUR - \$662
FOR SIX - \$870

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

PLATTER #2 - PRAWNS
\$240

Queensland Tiger prawns, harissa aioli

PLATTER #3 - OYSTERS
\$240

Selection of oysters, natural, lemon or red wine eschalot dressing

PLATTER #4 - SMOKED SALMON
\$240

Smoked Salmon, capers, red onion, cracked pepper

PLATTER #5 - CHARCUTERIE
\$230

Charcuterie platter, homemade terrines, pate, condiments

PLATTER #6 - LAMB CUTLETS
\$230

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

PLATTER #7 - CHICKEN DRUMMETTES
\$230

Chicken drummettes, coriander, chili, sesame, lime, ginger

PLATTER #8 - GRILLED VEGES
\$190

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips

PLATTER #9 - CHEESE
\$190

Cheese platter with French & Tasmanian cheese

PLATTER #10 - FRESH VEGES & DIPS
\$190

Fresh vegetable & assorted dip platter

PLATTER #11 - SANDWICHES
\$230

Assorted baguettes/sourdough sandwiches with mixed fillings

PLATTER #12 - MORNING TEA
\$200

Morning tea including French pastries, muffins & fruit

PLATTER #13 - FRUIT
\$160

Seasonal fruit platter

MENU

Canapes

- Minimum 25 guests
- Chef is included where minimum numbers are met for up to four hours. Chef is \$80 per hour thereafter
- Where minimum numbers cannot be reached, a \$400 chef charge applies for four hours, plus \$80 per hour thereafter
- \$1500 minimum spend applies

#OPTION 1..... \$80 PP

- Choose 8 canapes
- 1 dessert platter

#OPTION 2..... \$100 PP

- Choose 10 canapes
- 1 dessert platter

#OPTION 3..... \$110 PP

- Choose 12 canapes
- 1 platter (mixed seafood platter not included)
- 1 dessert platter

#ADD A SUBSTANTIAL..... \$11 EACH

- Minimum numbers apply
- Must select same substantial

COLD CANAPES

Aburi Tasmanian salmon, cucumber, avocado and mango salsa, coriander, black sesame crisp [GF]

Coffin Bay, Sydney Rock or Tasmanian oysters, caramelised red wine vinegar and eschalot dressing, or with lemon [GF]

Quail egg tart, asparagus, truffle hollandaise, micro herbs [V]

Confit ocean trout, capers, lemon zest, pickled red onion, crisp baguette, caviar

Waldorf blue swimmer crab, green apple, rice crisp [GF]

Grilled eggplant slice, zucchini, haloumi, semi-dried tomato, verde sauce [V] [GF]

Brandy duck mousse, truffle jelly, toasted brioche

Grilled herb polenta, miso eggplant, shitake mushroom, fresh herbs [V] [GF]

Melon, mozzarella, serrano ham, port-glazed skewers [GF]

Teriyaki chicken salad, fresh herbs, wonton

Persian feta mousse tart, grilled pears, pistachios, chives [GF]

Queensland prawns, avocado mousse, crisp lettuce, caviar [GF]

HOT CANAPES

Miso pumpkin and shitake mushroom wonton, sweet and sour dipping sauce [V]

Scallop and roasted cauliflower fritters, truffle dipping sauce [GF]

Slow cooked pulled beef toastie, cheddar cheese, smokey BBQ sauce

Mini cheeseburgers, aioli and crisp lettuce, on brioche

Locally caught prawns, sesame tempura, chili garlic sauce

Mini Yorkshire pudding, rare roast beef, bearnaise sauce

Goat cheese and caramelized fennel tart, hazelnut dust [V] [GF]

Pan fried Angus beef skewers, shiraz jus [GF]

Seared scallops, tarragon mousse, green risotto galette, caviar [GF]

Grilled chicken skewers, macadamia, spring onions, tarragon sauce [GF]

Chive polenta cake, ratatouille, persian feta, crisp basil [V] [GF]

SUBSTANTIAL - \$11 EACH

Grilled Huon salmon, potato puree, steamed greens, lemon sauce, salmon pearls, fresh herbs [GF]

Seared Angus beef fillet, garlic mash, seasonal greens, shiraz jus [GF]

Slow cooked Berkshire pork belly, garlic potato mash, steamed bok choy, plur sauce, crackling [GF]

Lemon and coriander confit chicken, pearl cous cous, grilled zucchini, chive gar sauce [GF]

Battered fish, chips, lemon and tartare sauce

Stuffed confit truss tomatoes, rice, pumpkin seeds, basil [V]

Eggplant, miso ,edamame beans, shitake mushrooms, jasmine rice, crisp eschalots [V]

DESSERT

Mixed French sweet platter including French berry tarts, profiteroles, nougat and chocolate mousse

MENU

Buffet

- Minimum 15 guests
- Chef is included where minimum numbers are met for up to four hours. Chef is \$80 per hour thereafter
- Where minimum numbers are not reached, a \$400 chef charge applies for four hours, plus \$80 per hour thereafter
- \$1,500 minimum spend applies

SILVER BUFFET \$110 PP

Canapes on arrival

- QLD prawns, avocado mousse, crisp lettuce, caviar [GF]
- Persian feta mousse tart, grilled pears, pistachios, chives [GF] [V]

Salads

- Baby spinach, roast pumpkin, feta, tomato, green beans, kalamata olives, raspberry dressing [GF]
- Pearl cous cous, rocket, lemon zest, pomegranate, pumpkin seeds, edamame, eschalot and apple cider vinegar dressing [V]

Mains

- Grilled chicken breast, lemon, garlic, tarragon, yogurt sauce [GF]
- Seared Barramundi fillet, soy lime and sesame [gf]

Dessert

- Almond and pear tart, elderflower glaze, Chantilly cream

GOLD BUFFET \$140 PP

Canapes on arrival

- Brandy duck mousse, truffle jelly, toasted brioche
- Confit ocean trout, capers, lemon zest, pickled red onion, crisp baguette and caviar
- Grilled eggplant slice, zucchini, haloumi, semi dried tomato, verde sauce [V] [GF]

Salads

- Roasted chat potatoes, garlic, thyme, rocket, chive dressing [GF] [V]
- Green leaf medley salad, tomatoes, feta, cucumber, green beans, olives, balsamic cream dressing [GF] [V]

Meat

- Chateau brilliant, angus beef fillet, shiraz jus [GF]
- Side of Huon salmon, verde sauce, lemon zest, caper berries, grilled asparagus [GF]
- Grilled tarragon chicken, yogurt and chive sauce [GF]

Dessert

- Mixed French dessert platter including profiteroles, berry tarts, meringues, nougat, lemon slice [GF options]

PLATINUM BUFFET \$152 PP

Canapes on arrival

- Seared scallops, tarragon mousse, green risotto galette, caviar [GF]
- Quail egg tart, asparagus, truffle hollandaise, micro herbs [V]
- Miso pumpkin and shitake mushroom wonton, sweet and sour dipping sauce [V]

Salads

- Green bean salad, smoked almonds, eschalot and cherry vinegar dressing [GF] [V]
- Baby rocket, garlic croutons, saute lardons, eschalot and garlic dressing [GF]
- Warm roast potatoes, lemon zest, capers, dill, virgin olive oil, lemon juice [GF]

Meat

- Locally caught prawns, pernod, chilli, coriander, lemon and chive aioli sauce [GF]
- Seared beef fillet, bernaïse sauce [GF]
- Snapper fillet, ginger, chilli, lime, leaves, soy and sesame sauce [GF]

Dessert

- Peach Melba, meringue, chocolate sauce, candied pistachio, chantilly cream [GF]
- Petit fours to conclude

DIAMOND BUFFET \$170 PP

Canapes on arrival

- QLD prawns, avocado mousse, crisp lettuce, caviar [GF]
- Quail egg tart, asparagus, truffle hollandaise, micro herbs [V]
- Brandy duck mousse, truffle jelly, toasted brioche
- Seared scallops, tarragon mousse, green risotto galette, caviar [GF]

Salads

- Fresh burrata, basil, ox heart tomatoes, red onion, baby rocket, olive oil [GF] [V]
- Nicoise salad, green beans, cherry tomatoes, olives, boiled eggs, garlic croutons, corn, eschalot dressing [GF] [V]
- Roasted Kipfler potatoes, thyme, garlic, salt [GF] [V]

Meat

- Gravalax-style ocean trout, lemon and chive sauce [GF]
- Smoked BBQ pork fillet, sage and apple sauce [GF]
- Seared Angus beef tenderloins, cafe de paris, shiraz jus [GF]
- Organic chicken supreme, tarragon, chive yogurt sauce [GF]

Dessert

- Brandy profiteroles, salted caramel, meringues, chocolate mousse
- Petit fours to conclude

MENU

Formal sit down

- Minimum six guests
- A \$400 chef charge applies, plus \$80 per hour after four hours
- Enigma and Felix can comfortably seat up to 12 guests across two tables
- \$1500 minimum spend applies

3 COURSE **\$150 PP**
ALTERNATE DROP **+\$10 PP / PER MEAL**

MAIN

Beef filet en croute (mushrooms, spinach pastry)

Seared spring lamb backstrap, pine nuts, thyme, merlot jus [GF]

Twice cooked Berkshire pork belly, apple sauce, crackling, Port jus [GF]

Flathead filet, spring onions, macadamia, lemon sauce [GF]

CANAPES ON ARRIVAL

Select two canapes from the canape menu above, to be served on arrival.

SIDES *choose two*

Roasted chat potatoes, garlic, thyme, [GF] [V]

Potato gratin Dauphinois [GF] [V]

Steamed seasonal vegetables, virgin olive oil, salt [V]

Sautéed in duck fat kipfler potatoes, garlic, thyme, rosemary

Zucchini gratin, fresh herbs, lemon zest [V]

ENTREE

Ocean trout Florentine with puff pastry, lemon chive sauce

Sauté locally caught prawns, chives, coriander, chili [GF]

Smoked duck breast, candied hazelnuts, pomegranate, confit plum sauce [GF]

Seared quail breast, fresh thyme, eschalots, figs, candied pistachios [GF]

Huon salmon gravalax, lemon, chive blinis, crème fresh, caviar

Ox heart tomato, fresh burrata, caper berries, balsamic cream, crisp basil [GF] [V]

DESSERT

Opera chocolate cake, hazelnuts, meringues, coffee glaze

Chocolate fondant tart, berries, chantilly cream

Grand Marnier profiteroles, chocolate sauce, caramel crisp

Peach Melba, meringue, raspberry, chocolate sauce, Chantilly cream (GF)

Raspberry Millefeuille, berry sauce, pistachio croquant