

***Note: Surcharges apply on public holiday***

## **MENU**

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 uponbooking

### **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. Blackolive 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

Enigma



BOAT HIRE SYDNEY

## **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

## **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

## 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 cocktailsauce.

### *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, garlitzatziki 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

### **Canapes**

Minimum 25 guests

Chef is included where minimum numbers are met for upto four hours. Chef is \$80 per hour thereafter

Where minimum numbers cannot be reached, a \$400chef charge applies for four hours, plus \$80 per

hourthereafter

\$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

## 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]

## 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]

## 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, plum sauce, crackling [GF]

Lemon and coriander confit chicken, pearl couscous, grilled zucchini, chive garlic sauce [GF]

Battered fish, chips, lemon and tartare sauce

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

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

## DESSERT

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

## Buffet

Minimum 15 guests

Chef is included where minimum numbers are met for upto 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, avocade 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, rasberry dressing [GF]

Pearl cous cous, rocket, lemon zest, pomegranate,pumpkin seeds, edamame, eschalot and apple cidervinegar dressing [V]

## Mains

Grilled chicken breast, lemon, garlic, tarragon, yogurtsauce [GF]

Seared Barramundi fillet, soy lime and sesame [gf]

## Dessert

Almond and pear tart, elderflower glaze, Chantilly cream

## 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, bearnaise 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

## **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, greenbeans, 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]

## **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, babyrocket, 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

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.

## 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 gravlax, lemon, chive blinis, crème fraîche, caviar

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

## 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]

## 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, Chantillycream (GF)

Raspberry Millefeuille, berry sauce, pistachio croquant

