ENIGMA AND FELIX 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*

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*

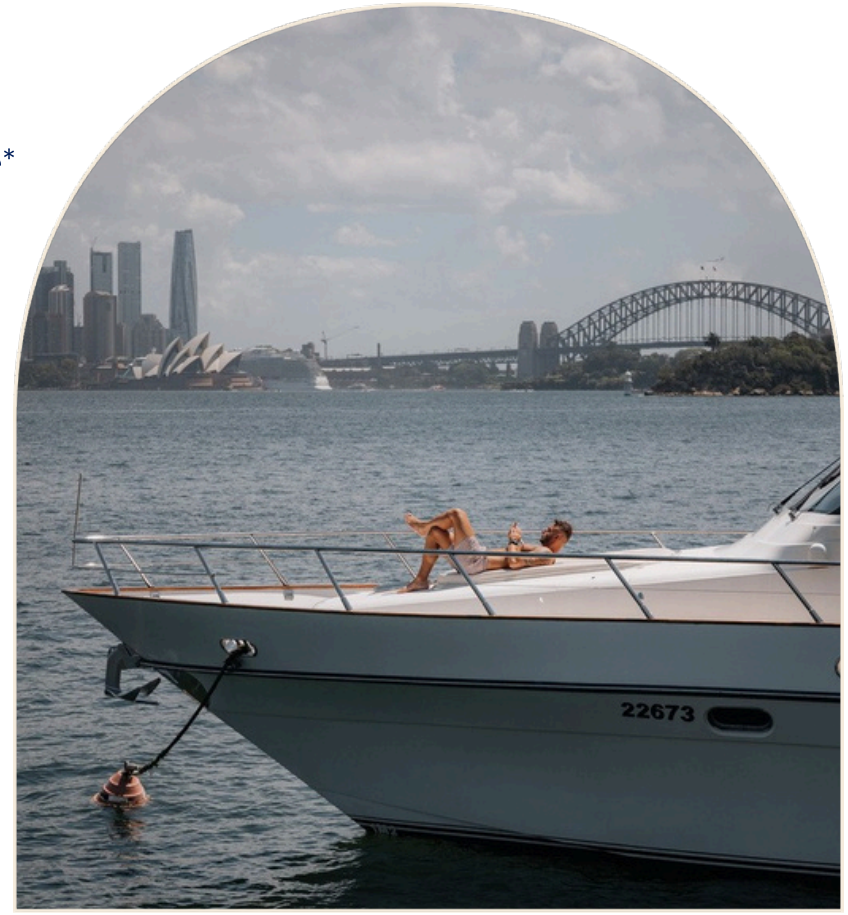
DIETARIES GLOSSARY

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 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

10pax minimum spend

For 10-15 guests, a 20% surcharge applies

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 substantials for $13 per substantial, per person

10pax minimum spend

For 10-15 guests, a 20% surcharge applies

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 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.

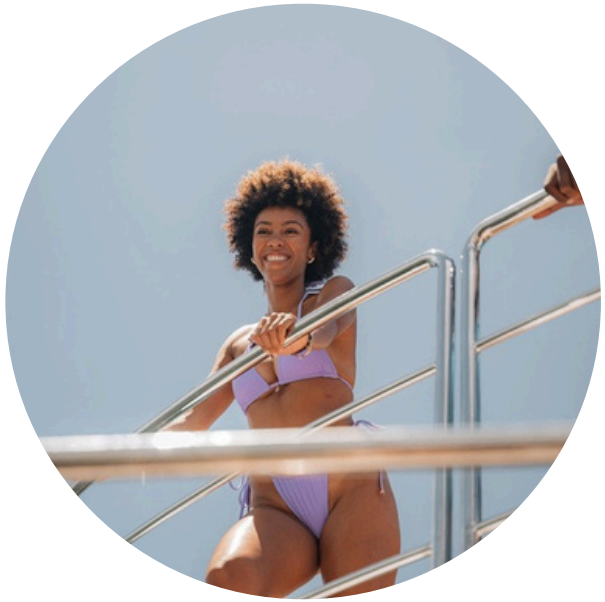
SUBSTANTIALS

- *Sri Lankan chicken or fish curry, baby eggplants, curry leaf, 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*
- *Slow cooked smoked salmon, pea puree, preserved lemon, roasted heirloom tomatoes, fried kipfler potatoes GF*

DESSERTS

- *Decadent chocolate 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



10pax minimum spend

For 10-15 guests, a 20% surcharge applies

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

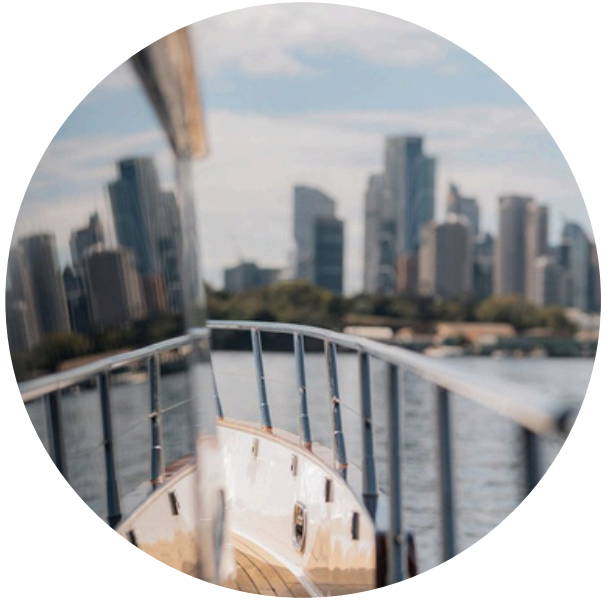
- Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley GF VEGAN
- Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF VEGAN
- Sourdough Breads, Pepe saya butter

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, jalepeno, 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 ALERNATE 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