

AHOY CLUB

M E N U

ENIGMA 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 \$75 per hour thereafter

Minimum spend of \$1,500 applies for canapes, buffet

All prices within this menu is inclusive of GST and delivery

20% surcharge applies on public holidays

Lifestyle Charters can cater for all food intolerances and sit-down menus

and preferences. Please advise us of your needs upon booking.

Classic bbq

Minimum 20 guests

Chef not required on board

Where minimum numbers cannot be reached,

Minimum spend does not apply to this menu

Green salad with balsamic dressing

Coleslaw

Pesto pasta salad

Rocket, pear & parmesan salad

\$50.00 PER PERSON

a \$175 fee applies

DIPS, CHEESE & BREAD TO START

GOURMET BEEF SAUSAGES

SLOW COOKED LAMB SHOULDER

served with tzatziki

CHOICE OF TWO SALADS:

with balsamic dressing

BREAD & BUTTER

SWEETS FOR DESSERT

Bbq enhancements

Marinated chicken.....	\$10 PP
Fresh Australian Prawns.....	\$10 PP
Fresh Pacific Oysters.....	\$10 PP
Fresh Moreton Bay Bug.....	\$12 PP
Fresh Sashimi Platter (suitable for up to 10 guests).....	\$180

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Sydney Harbour Picnic

\$495 for up to five guests, minimum

\$65 per guest thereafter

Delivery included

Choose one fish, two salads, one main and one
dessert.

CURED SALMON & ROE

Lemon fennel salad served with white pepper sour cream and
dill

CURED KINGFISH

Tarragon quinoa salad served with coconut dressing, pickled
almond and caper berries

SEAWEED COUSCOUS SALAD

Lettuce and herbs salad with preserved lemon, dried dates and,
toasted almond

CUCUMBER AND ZUCCHINI SALAD

Cos lettuce salad dressed with a parsley dressing, bocconcini
and toasted buckwheat

ROASTED LAMB

Green olive condiment & roasted carrots and sweet
potatoes

SLOWLY ROASTED BEEF

Potato's Anna crisp and sauteed celery

ROSE DES SABLES

Valrhona dark chocolate and coconut

ORANGE CAKE

Orange purée, lemon curd and meringue

BAGUETTE by PIOIK Bakery

A mixture of Spelt, Khorasan naturally leaven bread stick

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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

Each platter is suitable for 10 people unless otherwise

All platters served with baguettes and butter

Platters

PLATTER #1

FOR TWO - \$315 | FOR FOUR - \$622

FOR SIX - \$830

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

PLATTER #2

\$170

Queensland Tiger prawns, harissa aioli

PLATTER #3

\$170

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

PLATTER #4

\$170

Smoked Salmon, capers red onion, cracked pepper

PLATTER #5

\$140

Charcuterie platter, homemade terrines, pate, condiments

PLATTER #6

\$140

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

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PLATTER #7

\$140

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

PLATTER #8

\$140

Grilled Mediterranean vegetable platter, olives, stuffed peppers,
dips

PLATTER #9

\$140

Cheese platter with French & Tasmanian cheese

PLATTER #10

\$140

Fresh vegetable & assorted dip platter

PLATTER #11

\$140

Assorted baguettes/sourdough sandwiches with mixed fillings

PLATTER #12

\$140

Morning tea including French pastries, muffins & fruit

PLATTER #13

\$100

Seasonal fruit platter

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Canapes

Minimum 25 guests

Chef is included where minimum numbers are met
Where minimum numbers cannot be reached, a \$400
chef charge applies for four hours, plus \$75 per hour
thereafter

\$1500 minimum spend applies

Choose 8 canapes

1 substantial

1 dessert platter

Choose 10 canapes

1 substantial

1 dessert platter

Choose 12 canapes

1 substantial

1 platter (mixed seafood platter not included)

1 dessert platter

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

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

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

COLD CANAPES

Sashimi salmon, avocado, caper and dill salsa, rice crisp (GF)

Blue swimmer crab, corn, dill and celery salsa in a crisp chou

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 tarragon chicken waldorf salad, brioche

Oriental roasted pork salad, crispy baguette slice, nuoc jam
dressing

Roasted baby beet and feta tart, mint (V)

Truffle Egg mimosa, asparagus, chives, rice shell (V)

Grilled Zucchini, goat cheese, mint, chilli, cucumber slice (V, GF)

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HOT CANAPES

- Cauliflower and scallop fritter, truffle sauce (GF)
- Queensland prawns in coriander batter, chilli and pernod aioli
- Seared ocean trout skewers, orange and ponzu dressing (GF)
- Whiting fish fillet 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 skewers, herbs, lemon and garlic yoghurt
- Pan fried Angus beef skewers, shiraz jus (GF)
- Mini cheeseburger, onion chutney, baby beets
- Chive polenta cake, ratatouille, Persian feta, crisp basil (V, GF)
- Mini baked potatoes, black bean ragout, avocado salsa (V, GF)
- Pumpkin, feta and pine nuts on a wonton, tarragon sauce (V)
- Seared tofu, tamari, chili, shitake mushroom, pumpkin, ginger (GF, V)
- Mushroom fricassee vol au vent, pine nuts, crisp parmesan (V)

SUBSTANTIAL

- Confit Tasmanian salmon, potato puree, wilted greens, chive and lemon sauce
- Mini calamari and roast chat potatoes, aioli, lemon
- Pearl cous cous, grilled vegetables, pine nuts, lemon zest, herb dressing (V)
- 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 plumb 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)
- Beyond mince slider, Verde aioli, truss tomato, crisp lettuce (V)

DESSERT

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

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Buffet

Minimum 15 guests

Chef is included where minimum numbers are met

Where minimum numbers are not reached, a \$400

\$1500 minimum spend applies

SILVER BUFFET.....\$99 PP

Canapes on arrival

Avocado, tomato, pine nut & fresh herb bruschetta

Grilled cumin lamb filet, eggplant caviar, olive bread

Ocean trout rilletes on a wonton, topped with caviar & dill

Salads

Fresh mixed leaf salad, carrot, cucumber, feta,

Pearl cous cous salad, grilled vegetables, lemon zest, pine nuts, herb dressing

Mains

Confit pork belly, sage, apple

Szechuan salt and pepper squid with lime aioli and lemon wedges

Salmon fillet served with a chive and yoghurt sauce

Dessert

Chocolate gateau, berries, Chantilly cream

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GOLD BUFFET.....\$121 PP

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

Green bean salad, cherry tomatoes, olives, feta, balsamic glaze

Meat

Grilled lamb cutlets, rosemary, garlic, yogurt sauce

Seared chicken breast, macadamia nuts, apricot, fresh thyme, port jus

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.....\$143 PP

Canapes on arrival

Oysters with caramelised red wine vinegar & 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

Ocean trout filet, salsa verde sauce

Queensland prawns, Brandy cocktail sauce

Dessert

New York cheese cake with a berry sauce

Petit fours to conclude

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DIAMOND BUFFET.....\$165 PP

Canapes on arrival

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 & eschalot dressing

Salads

Baby spinach, roast pumpkin, candied walnuts,

Warm chat potatoes, rocket, chives & a truffle

Rocket, shaved parmesan, confit eschalots cherry tomatoes & pine nuts

Meats

Warm seafood platter with garlic lobster tails,

Seared scallops, ocean trout fillet, black mussels, blue swimmer crab

Pasture fed beef filet, served with béarnaise sauce

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 \$400 chef charge applies, plus \$75 per hour

Enigma and Felix can comfortably seat up to 12 guests

\$1500 minimum spend applies

after four hours

across two tables

2 COURSE.....\$95 PP

3 COURSE.....\$118 PP

ALTERNATE DROP.....+\$10 PP / 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

Wild caught Barramundi, 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 & coco sauce,
dark chocolate shards

Mocha profiteroles, coffee glaze, vanilla ice cream,
shaved chocolate, candied hazelnut

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