

## FORMAL SIT DOWN

Minimum six guests | \$300 chef charge applies, plus \$60 per hour after four hours

[Enigma can comfortably seat up to 12 guests across two tables] \$1200 minimum spend applies

**2 COURSES \$86 Per person**

**3 COURSES \$107 Per person**

**ALTERNATE DROP + \$10 Per person, 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

• Butterfly Okra Salmon filet, 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)

## DESSERT

- Pear and Almond tart, caramel shiraz sauce, vanilla ice cream, pistachio croquant
- Mango and passion fruit pavlova, lime and coco sauce, dark chocolate shards
- Mocha profiteroles, coffee glaze, vanilla ice cream, shaved chocolate, candied hazelnut