



MENU DESIGN BY LISHAS CATERING

Since 2002, Lishas has proved its superiority in quality and service and is known for delivering the best menus on Sydney Harbour. The boutique catering company, run by a husband and wife team, Ralph and Karen Monserrat, has been working exclusively with Enigma Charters for more than eight years.

EXECUTIVE CHEF, RALPH MONSERRAT

With 22 years experience in the world of cooking, Ralph owned his own catering company at the age of 19 and later moved into restaurants and cafes. Since 2000, Ralph quickly rose to the rank of Sous Chef of a well-known catering company before starting Lishas in 2002.

Ralph has catered for groups from 4 to 6,000 people, and his menu has been enjoyed by well-known guests including Prince William, The Duke of Cambridge, and even The Wiggles.

THE MENU

All prices within this menu is inclusive of GST and delivery.

For the chef to be on board, a \$260 fee applies for a four hour charter, where the chef is not already included within the menu price.

Enigma Charters can cater to any food intolerances and preferences. Please advise Enigma of your needs upon booking.

COLD BUFFET MENUS

Minimum 12 guests | Chef not required on board

MENU 1 \$64.00 PER PERSON

- BBQ chicken breast with tomato basil and mozzarella salsa
- Horseradish-infused beef strip loin on asparagus and celeriac
- Rocket radicchio snow pea sprout and slow roasted tomatoes with a balsamic reduction
- Baked cocktail potatoes mixed with dill and cumin-flavoured yoghurt dressing
- Mascarpone and raspberry tart with soft whipped cream

MENU 2 \$76.00 PER PERSON

- Oven baked salmon with sweet chilli and tomato salsa and snow pea shoots
- Peanut crusted chicken breast on black fungus and zucchini noodles
- Butter lettuce radicchio and sprouts mixed with a red wine and eschalot dressing
- Asian glass noodle salad with a sweet soy and sesame dressing
- Roast pumpkin and pecan shallots, drizzled with balsamic reduction and herb oil
- Baileys-flavoured bread and butter pudding with berry compote and cream

MENU 3 \$88.00 PER PERSON

- Whole beef fillet on sautéed forest mushrooms and crisp pancetta
- Oven-baked chicken with tarragon and lemon on baby spinach
- Butter lettuce radicchio and sprouts mixed with a red wine and eschalot dressing
- Baked chat potatoes dressed in crème fraiche chives
- Black quinoa with rose petals, cucumber mint and pistachio salad, with a rose and lemon dressing
- Baby white chocolate cheesecake with pistachio base and caramelized walnuts



- Australian cheese and fruit with lavash crackers
- All menus include a selection of breads and butter

BBQ MENUS

Chef on board included where minimum guest numbers is reached
THE AUSSIE \$55.00 PER PERSON | MIN. 20 GUESTS

- Beef strip loin marinated in garlic and herbs
- Gourmet sausages served with grilled onions
- Cajun-style chicken
- Mesculan salad with slow roasted tomatoes and cucumber
- Chat potato salad with rocket and truffle oil
- Platters of assorted cakes and tarts

THE TEXAN \$72.00 PER PERSON | MIN. 15 GUESTS

- Smokey BBQ'd pork ribs
- Paprika and herb chicken wings and drumsticks
- Rump steaks with rosemary and garlic
- Roasted potato salad with pesto mayonnaise
- Mixed leaf salad
- Texan coleslaw
- Warm Chocolate brownie with ice cream and raspberry compote

THE ISLANDER \$111.00 PER PERSON | MIN. 12 GUESTS

- BBQ'd seafood including, king prawns, marinated octopus, ocean trout, scallops, lobster tail and barramundi.
- Sirloin marinated with thyme and garlic
- Warm chat potato, spinach and pancetta salad, infused with lemon oil
- Watermelon, cucumber, feta, rocket, spanish onion and citrus dressing
- Buckwheat noodle salad with carrot, zucchini black sesame and soy
- Pear and almond tart with vanilla cream and coulis
- Australian cheese and fruit with lavash crackers

CANAPE MENU

Chef on board included where minimum guest numbers is reached

- 10 items + substantial \$65.00 (suitable for a three hour cruise | Min. 20 guests)
- 14 items + substantial \$86.00 (suitable for a three hour cruise | Min. 15 guests)
- 14 items + two substantial \$92.00 (suitable for a four hour cruise | Min. 15 guests)

COLD

- Crab and toasted corn salsa served in bread basket
- Blue cheese polenta cake with vegetable ragout
- Citrus salmon salad in a cucumber cup
- Pacific oyster with lime and sweet soy and shallot dressing
- Asian duck rilletes on crisp pastry and pickled ginger
- Mexican-flavoured scone with bean salsa and avocado
- Crisp beef tortilla with seaweed coriander and sweet soy



- Banana bread, Indian spiced blue eye and coconut
- Tuna ceviche with lemon myrtle and pancetta
- Slow roasted tomato and goats cheese croute with basil
- Roast chicken with coriander onion jam in spinach tortilla basket
- Thai-flavoured beef carrot and ginger jelly
- Roast duck with five spice and apple compote on sourdough
- Caramelized pork belly salad in wonton cup
- Chicken larb with baby cos and crisp onion
- Grilled zucchini with goats cheese and mint
- Seared ocean trout with Asian slaw croute
- Salmon sashimi, tobiko finger, lime and passionfruit
- Crab chorizo and dill salad on crisp pastry
- Black sesame crepe with smoked salmon and soy infused salmon roe
- Port scented mushrooms with sautéed leeks on toasted olive bread

HOT

- Prawns in coriander batter with sweet chilli dip
- Pulled pork slider with slaw
- Prawns with lemon myrtle and macadamia dukka
- Paprika and garlic lamb skewers with basil oil
- Duck confit turnover with peppered cherry dip
- Yorkshire pudding topped with horseradish beef and pea puree
- Seared lamb with truffle and popcorn
- Peking duck pancakes with cucumber and hoisin
- Southern style pork ribs
- Lamb cutlet with lemon and garlic
- Scallop and rocket fritter with sesame mayo
- Mini beef burgers with beetroot relish and salad
- Baby potato filled with Persian feta and prosciutto
- Baby roast potato filled with roast beef and bernaise
- Mini Croque Monsieur
- Thai-flavoured fish cake, with a chilli peanut dip
- Baby wagyu meat loaf, topped with colcannon
- Pumpkin ricotta wonton with ginger vanilla dip

SUBSTANTIAL

- Soba noodles with mirin roasted pumpkin rocket and sesame dressing (v)
- Pan seared duck breast with fried rice drizzled with sweet soy
- Soft baked potatoes with chives and slow roasted salmon fillet, topped with an orange dressing
- Butter chicken with jasmine rice, minted yoghurt and poppadum
- Lamb tagine with preserved lemon and cous cous
- Wild mushroom and parmesan risotto with crisp onion
- Stir-fried beef with soy and garlic served on fried rice
- Beef bourguignon on mashed potato
- Slow roasted lamb on mashed potato and mushroom jus
- Pulled pork with apple slaw and homemade BBQ sauce

SWEETS

- Assorted macaroons
- Assorted sweet tarts



- Brownie topped with vanilla bean ice cream and caramel
- Mini lemon meringue pies
- Chocolate mousse served in a chocolate cup

ORIENTAL

14 items + 2 substantial \$92.00 (suitable for a four hour cruise | Min. 15 guests)

Includes:

- Assorted rice paper rolls, dumplings, dim sims, wontons, and spring rolls
- Hokkien noodles and Asian vegetables
- Five-spiced duck on fried rice

SIT DOWN MENU

Min. six guests | Enigma can comfortably seat up to 12 guests across two tables

2 COURSE \$86.00 PER PERSON

2 COURSE 50/50 MAIN \$93.00 PER PERSON

3 COURSE \$107.00 PER PERSON

3 COURSE 50/50 MAIN \$114.00 PER PERSON

ENTRÉE

- Crisp duck breast, shredded orange crepe, coriander salad and citrus dressing
- Pan seared scallop, herb risotto, yellow curry sauce and coriander salad
- Slow roasted cherry tomato tart with green bean salad and chive oil (v)
- Sushi rice infused with nori, topped with avocado cucumber and seared tuna
- Parcel of beef cheek on glazed carrot emulsion, beetroot jelly and snow pea sprouts
- Citrus and pepper tuna with seaweed and soy
- Creamed cos with roulade of chicken and mushrooms
- Sweet corn potato and herbs with slow roasted salmon and orange dressing
- Crisp pastry with ratatouille, smoked veal and a balsamic raspberry reduction

MAIN

- Beef fillet on a kumera cake with wilted wild rocket and red wine jus
- Crispy skinned barramundi on black olive mash, ratatouille and baby mache
- Pan-seared atlantic salmon rested on minted cannelloni beans with a champagne sabayon
- Herb-cruste beef fillet, cauliflower puree pommes maxim and sugar snap peas
- Hiramasa kingfish, vanilla potatoes, crisp prosciutto, peas and baby herbs
- Asian-flavoured beef fillet with kipfler potatoes, snow pea shoots, and ginger-infused carrot jus
- Confit of pork belly with choy sum, sticky rice and sweet soy beurre blanc
- Pan-seared chicken with char grilled vegetables and hazelnut truffle dressing
- Lamb loin on Moroccan-flavoured potatoes and mint-infused zucchini ribbons
- Kangaroo rump with pickled mango and Thai noodles

DESSERT

- Yoghurt panna cotta with passion fruit glaze and caramelized cashews
- Australian cheese selection with dried fruits and lavash
- Chocolate fondant with passion fruit, chilli sorbet and fairy floss
- Caramelized banana mille feuille with vanilla bean ice cream
- Lemon bavarois with citrus fizz
- Pineapple, ginger and vanilla served with glazed meringue



SEAFOOD PACKAGES

Chef included.

COLD SEAFOOD BUFFET \$107.00 per person (Min. 12 guests)

- Sydney rock and pacific oysters served with lime and shallot dressing,
- King prawns
- Smoked salmon
- Balmain bugs
- Whole blue swimmer crabs
- Whole coral trout
- Eastern rock lobsters
- A selection of salads
- An Australian cheese and fruit platter

SEAFOOD BBQ \$143.00 per person (Min. 10 guests)

- Cold seafood buffet, as above
- Salmon fillet, marinated in lemon myrtle
- Lobster tail cooked in herb butter
- BBQ'd garlic prawns
- Seared barramundi or snapper with tomato
- Oven-roasted scallops

SIX COURSE SEAFOOD SIT DOWN \$169.00 per person (Min. 8 guests)

- Crab rolled in chive crepe with snow pea shoot salad
- Seared scallop on corn puree with wild rocket
- Roasted scampi on tagliatelle with lobster bisque and salmon roe
- Seared blue eye cod on chickpea puree wilted greens and beetroot jus
- Macerated strawberries with raspberry sorbet and mint
- Coffee and caramelized almond bavarois with baby meringues

PLATTER MENU

Minimum three platters

THE FRUITY ONE | Serves 10 \$86.00

Fresh sliced seasonal fruit platter

MORNING TEA | 20 pieces \$86.00

Freshly baked muffins and cookies

FINGER SANGA'S | 20 pieces \$86.00

Chefs selection of mixed finger sandwiches

MIXED TARTS | 30 pieces \$86.00

Flaky pastry filled with mixed savoury flavours

DIPS, BREADS AND CRACKERS | Serves 15 \$86.00

Homemade dips, sliced turkish bread and crackers

CAKES, SLICES AND TARTS | 20 pieces \$86.00

Mix of cakes and yummy little tarts

THE CHEESEY ONE | Serves 10 \$85.00

Australian cheeses, with dried fruit and crackers

ANTIPASTO | Serves 10 \$93.00

Selection of grilled and marinated vegetables served with dips and bread

CHARCUTIERE PLATTER | Serves 10 \$100.00

Selection of meats, pate and accompaniments



SEAFOOD PLATTER

Selection of freshly cooked prawns, oysters, smoked salmon, blue swimmer crabs and Balmain bugs. Served with cocktail sauce, lemons, rye bread and butter.

FOR TWO \$260.00

FOR FOUR \$515.00

FOR SIX \$687.00

BEVERAGES

PREMIUM BEER

Corona	8
Peroni	8
Crown Lager	8
James Boags Premium	8
Coopers Green Pale Ale	8

NON ALCHOHOLIC

Sparkling water 1l	9
Still water 1l	9
Coke	4
Diet. Coke	4
Sprite	4
Ginger Beer	4
Orange Juice	4
Twinings Tea	4

Beverage packages

Premium Champagne Package 22 per hour, per person

Includes your choice of one premium champagne and all other beverages.

Sparkling Wine Package 18 per hour, per person

Includes your choice of one house sparkling wine and all other beverages