



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

ENTREE

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