

---

## Starters

CHARGRILLED PITA BREAD \$7 (v)

Chargrilled pita bread served with aged olive oil and zataar

GARLIC & HERB PITA BREAD \$7 (v)

Chargrilled pita with garlic and herb butter

FRESHLY SLICED SOURDOUGH \$6 (v)

Freshly sliced sour dough, grilled and drizzled with olive oil

ASSORTED HOUSE DIPS \$22

TZATZIKI- yoghurt, cucumber and garlic

GARLIC CHICKPEA DIP- roasted chickpeas, tahini, onion, garlic and olive oil

TARAMOSALATA- authentic fish roe

SPICY FETA- yoghurt, feta, capsicum and chilli

served with chargrilled pita bread

FETA CHEESE \$14 (gf)

Sliced Dodoni feta topped with tomato, olive oil and cracked black pepper

ASSORTED OLIVES \$13 (v-gf)

Marinated Greek olives in lemon oil, sprinkled with oregano

---

## Entrée

### ENIGMA MEZE PLATE \$40

Assorted house dips, char-grilled pita bread, marinated olives, dolmades, Dodoni feta, souzoukakia, haloumi, grilled octopus and salt and pepper calamari

### SPANAKOPITA \$20 (v)

Freshly oven baked spinach and feta filo pastries infused with fresh herbs and cracked pepper

### DOLMADES \$20 (v - gf)

Vine leaves filled with seasoned rice, fresh herbs, tomato, iceberg, grated zucchini and a hint of chilli.  
Served with dill aioli

### GRILLED HALOUMI CHEESE \$22 (v - gf)

Flat grilled haloumi cheese served with a cherry tomato compote and aged balsamic reduction

### SOUZOUKAKIA \$20

Authentic Greek style meatballs braised in rich tomato basil coulees & fresh herbs

### CHAR-GRILLED OCTOPUS \$24 (gf)

Marinated char-grilled octopus tossed in lemon oil served with mixed salad leaves, sweet pimento, fennel and feta salad

(Also available in Main \$38)

---

## Entrée

### SAGANAKI PRAWNS \$22 (gf)

Sautéed prawns simmered in rich garlic tomato sauce and white wine topped with crumbled feta  
(Also available in Main \$36)

### SALT AND PEPPER CALAMARI \$22

Lightly floured with salt & pepper, golden fried & served with wild rocket, fire roasted pimento and pear salad  
and dill aioli  
(Also available in Main \$34)

### VEAL PAPPARDELLE \$22

Slow braised veal in red wine and tomato sauce, tossed with mushrooms and pappardelle pasta, topped with  
shaved pecorino cheese

### SALMON AND CRAB CAKES \$24

Salmon and crab meat mixed with dill, shallots, lemon rind and a hint of chilli, lightly fried and served with a  
spinach and feta salad

### ZUCCHINI FLOWERS \$26

Zucchini flowers stuffed with eggplant caviar, spinach, semi dried tomato and feta cream, lightly battered and  
golden fried served on salsa verde and balsamic reduction.

---

# Main

## FLAME GRILLED LAMB SOUVLAKIA \$36

Traditional style lamb souvlaki skewers with Greek salad, pita bread and tzatziki

## SEAFOOD HOTPOT \$50

Blue swimmer crab, mussels, Moreton Bay bugs, prawns, calamari, and salmon simmered in a tomato and basil sauce, garlic and white wine, served with chargrilled sourdough

## LAMB SHOULDER (gf)

FOR ONE \$45

FOR TWO \$85

6-hour slow braised lamb shoulder infused with lemon and garlic, served with roasted Greek style potatoes, steamed broccolini, Dutch carrots, tzatziki and rosemary jus

## CORN FED CHICKEN BREAST \$36 (gf)

Chicken breast stuffed with eggplant, spinach, feta and semi dried tomatoes served on Greek style roast potatoes, topped with wilted spinach and served with a tomato cream beurre blanc

## MOUSSAKA \$36

Beef mince cooked with fresh herbs layered between roasted potato and eggplant topped with Béchamel sauce and parmesan cheese

## SWORDFISH STEAK \$39 (gf)

Grilled swordfish steak with jumbo prawns served on skordalia with roasted almond flakes and splashed with pomegranate dressing

## BEEF STIFADO \$29 (gf)

Beef infused in rich tomato sauce, red wine, fresh herbs and cocktail onions, served with mashed potato and drizzled with thyme chilli oil

---

## Main

### ENIGMA'S ARNI STO FOURNO \$39 (gf)

Slow roasted lamb infused with garlic and Greek oregano, served with mixed bean casserole, mashed potatoes and topped with tzatziki

### LINGUINI MARINARA \$39

Combination of fresh seafood simmered in a rich Napolitana sauce, tossed with linguini pasta and chopped parsley

(Also available in entrée size \$26)

### CHICKEN SOUVLAKI \$32

Grilled lemon pepper chicken souvlakia served with mixed salad, pita bread and tzatziki

### BAKED VEGETABLE MOUSSAKA \$30 (v)

Baked eggplant, zucchini, sweet potato, capsicum and potato in garlic cream, topped with parmesan and feta cheese, served with baby cos and grilled sourdough bread

### GRAIN FED BEEF TENDERLOIN \$45

Prime grain fed beef eye fillet served on beetroot, pumpkin and goats cheese cake with heirloom carrots and red wine jus

### SEAFOOD PLATE \$56

Jumbo garlic prawns, salt and pepper calamari, grilled salmon and octopus served with baby cos salad, chips and aioli

---

## Main

### GRILLED JUMBO PRAWNS \$48 (gf)

Garlic jumbo prawns with a hint of chili, parsley, tomato and baby capers served on garlic asparagus

### ATLANTIC SALMON \$38 (gf)

Pan seared salmon fillet served with chive butter mash, steamed asparagus and juniper berries finished with a lemon cream

### YEMISTA \$30 (v)

Stuffed capsicum with tomato and dill infused rice, served on mixed bean casserole and zucchini fritters drizzled with herb oil

### REEF AND BEEF \$44 (gf)

Grilled sirloin steak topped with garlic prawns, served on roasted pumpkin puree with steamed broccolini

## Sides

Steamed broccolini topped with roasted almond flakes \$13 (v – gf)

Greek style roasted potatoes \$10 (v – gf)

Golden fried potato chips with aioli \$10 (v)

Green beans in a tomato sauce with crumbled feta \$12 (v – gf)

Butter mashed potato drizzled with aged olive oil \$10 (v – gf)

---

## Salads

### ENIGMA GREEK SALAD \$16 (v-gf)

Tomato, cucumber, capsicum, black olives, Spanish onion and Dodoni feta with lemon citrus dressing

### SPINACH SALAD \$16 (v-gf)

Baby spinach leaves tossed with semi dried tomatoes, fennel, olives, roasted capsicum and feta cheese with extra virgin olive oil and lemon dressing

### WILD ROQUETTE SALAD \$16 (v-gf)

Wild roquette, pear, roasted walnut and pecorino cheese drizzled with truffle oil and balsamic reduction

### BABY COS SALAD \$15 (v-gf)

Baby cos leaves served with a lemon and olive oil dressing

## Children's Menu (under 12) - \$20

Served with a choice of juice or soft drink

LAMB SOUVLAKI with chips and salad

CALAMARI served with chips and salad

GRILLED CHICKEN SKEWERS served with chips & salad

PASTA NAPOLITANA with parmesan cheese (v)

FISH AND CHIPS with salad and tomato sauce

---

# Set Menu

## MEGA GREEK BANQUET \$55pp

(Minimum 4 people - Available only when entire table participates)

Mezze platter (assorted dips, marinated olives, haloumi cheese, pita bread), Greek salad, salt & pepper calamari, souzoukakia, slow braised lamb shoulder with jus, tzatziki, roasted potatoes, Dutch carrots and steamed broccolini

## FOUR COURSE MENU \$60pp

(Minimum 2 people )

Choose your courses from.

### Starters

#### HOUSE DIPS

Assorted house dips with grilled pita bread

### Entree

#### SALT AND PEPPER CALAMARI

Lightly floured with salt & pepper, golden fried & served with wild roquette, roasted pimento and pear salad and dill aioli

#### GRILLED HALOUMI CHEESE (v - gf)

Grilled haloumi cheese served with cherry tomato compote and aged balsamic reduction

### Main

#### ATLANTIC SALMON (gf)

Pan-fried salmon fillet served with chive butter mash with steamed asparagus and a citrus beurre blanc

#### ENIGMA'S ARNI STO FOURNO (gf)

Slow roasted lamb infused with garlic and Greek oregano, served with mixed bean casserole, mashed potatoes and topped with tzatziki

### Dessert

Chef's selection

---

# Sweets

## BOUGATSA \$14

Custard filo parcel served with vanilla bean ice cream, dusted with snow sugar and cinnamon

## FIG & DATE PUDDING \$14

Caramelised fig and date pudding served warm with butterscotch sauce and vanilla bean gelato

## CREME BRULEE \$14 (gf without biscotti)

Crème brulee infused with vanilla bean served with walnut biscotti and pavlova gelato

## TRIO OF GELATO & SORBET \$14

Chef's choice

## GREEN APPLE & RHUBARB CRUMBLE \$14

Stewed green apple and rhubarb topped with house made crumble mix served with pistachio gelato

## AFFOGATO \$18 (gf)

Vanilla bean ice cream served with espresso coffee with a choice of Frangelico, Galliano or Baileys

## EKMEK \$14

Kattaifi pastry with walnuts layered with custard and vanilla cream and almond flakes, drizzled with passionfruit coulis and served with raspberry sorbet

## REVANI \$14

Coconut and semolina cake served with orange syrup, strawberry salad and vanilla bean gelato

## Special

## PASSIONFRUIT GELATO \$15

Dark chocolate coated passionfruit gelato served on almond soil and passionfruit coulis

---

# Beverages

COFFEE \$4.40

Double shot, decaf & soy milk extra 50c

Cappuccino, Long Black, Short Black, Flat White, Latte, Mocha, Macchiato,

Vienna, Chai Latte

Greek Coffee \$5

Hot chocolate \$4.40

Hazelnut, Vanilla or Caramel syrup \$1

TEA \$4.00

English Breakfast, Earl Grey, Irish Breakfast, Truffle, Caramel, Grannys  
Garden, Punjabi Chai, Peppermint, China Jasmine, Rose Grey and  
Cammomile

Greek Frappe \$5

Traditional Greek style frappe

MILKSHAKE \$6

Caramel, chocolate, strawberry, vanilla

ICED BEVERAGE \$7

Iced Mocha, Iced Coffee, Iced Chocolate

ICED TEA \$5.50

Lemon, Peach, Mango and Raspberry

---

## Liqueur Coffees \$12

### ENIGMA

Ouzo 12 and fresh cream

### JAMACIAN

Tia Maria and fresh cream

### IRISH

Irish whiskey and fresh cream

### LEPRECHAUN

Baileys and fresh cream

### AFFOGATO \$18 (gf)

Vanilla bean ice cream served with espresso coffee with choice of

Frangelico, Baileys or Galliano

## Dessert Wines

Muscat of Samos, Ritsona, Greece \$33 bottle \$8 glass

Bird of Fire Botrytis Semillon, Riverina, NSW \$42 bottle \$9 glass