
Starters

CHARGRILLED PITA BREAD \$6 (v)

Char-grilled pita bread with olive oil and balsamic reduction

WOOD FIRED GARLIC & HERB PITA BREAD \$6 (v)

FRESHLY SLICED SOURDOUGH \$6 (v)

ASSORTED HOUSE DIPS \$20 (v)

TZATZIKI- yoghurt, cucumber and garlic

EGGPLANT- roasted eggplant, garlic, roasted onion and tahini

TARAMOSALATA- authentic fish roe

SPICY FETA- yoghurt, feta, capsicum and chilli
served with chargrilled pita bread

SARDELLES \$10

Sardelles with grilled sourdough

ASSORTED OLIVES \$12 (v-gf)

Marinated Greek olives

Entrée

ENIGMA MEZE PLATE \$40

Assorted house dips, char-grilled pita bread, marinated olives, dolmades, sardelles, Greek sheeps feta, grilled 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 and grated zucchini.
Served with beetroot tzatziki

GRILLED HALOUMI CHEESE \$20 (v-gf)

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

SOUZOUKAKIA \$20

Authentic Greek style meatballs braised in rich tomato coulees & fresh herbs, served with sour dough

CHAR-GRILLED OCTOPUS \$22 (gf)

Marinated char-grilled octopus tossed in lemon oil served with mixed salad leaves, sweet pimento, pickled cauliflower and feta salad
(Also available in Main \$36)

Entrée

MELITZANES \$20 (gf - v)

Pan fried eggplant filled with feta and parmesan cheese infused with fresh herbs, served with spicy red cabbage sauce

SOFT SHELL CRAB \$26

Crispy fried soft shell crabs on a bed of baby spinach, Spanish onion, feta and pinenut salad with sweet chilli jam

LOCAL WHITEBAIT \$18

Salt and pepper fried local whitebait served with lemon and lime aioli

SAGANAKI PRAWNS \$22 (gf)

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

SALT AND PEPPER CALAMARI \$20

Lightly floured with salt & pepper, golden fried & served with preserved lemon aioli
(Also available in Main \$32)

Main

FLAME GRILLED ARNI SOUVLAKI \$35

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

SEAFOOD HOTPOT \$50

Blue swimmer crab, black mussels, balmain bugs, prawns, calamari, pipis and salmon simmered in a tomato and herb based sauce, with a hint of chilli and served with chargrilled sourdough

LAMB SHOULDER (gf)

FOR ONE \$40

FOR TWO \$75

6 hour slow braised lamb shoulder served with roasted Greek style potatoes, steamed broccolini and Dutch carrots, finished with a rosemary jus

STUFFED CHICKEN BREAST \$35 (gf)

Free range chicken breast stuffed with spinach, feta and pinenuts served on black truffle mash with a tarragon sauce

MOUSSAKA \$35

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

SWORDFISH STEAK \$39 (gf)

Char-grilled swordfish with jumbo prawns served on roasted truss cherry tomatoes and wilted spinach, with toasted almond flakes and splashed with pomegranate dressing

LAMB STIFADO \$29 (gf)

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

Main

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

Slow roasted salt bush lamb served on garlic green beans with herb roasted potatoes and red wine jus, drizzled with lemon oil

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 chicken souvlakia served with mixed leaves, cucumber, cherry tomato and feta salad, pita bread and tzatziki

GRILLED VEGETABLE MOUSSAKA \$30 (v)

Layers of grilled vegetables topped with a three cheese sauce, baked and served with hortha and toasted sourdough

GRAIN FED BEEF TENDERLOIN \$42 (gf)

Char-grilled eye fillet (250g) served with steamed heirloom carrots and buttered potato gallet, finished with a jus lie

SEAFOOD PLATE \$55

Jumbo garlic prawns, salt and pepper calamari, scallops, grilled salmon and Tasmanian octopus served with Greek salad and lemon aioli

Main

GRILLED JUMBO PRAWNS (QLD) \$45 (gf)

Oven baked jumbo prawns with fresh herbs, hint of chili, garlic and lemon oil served on wilted spinach

PORK BELLY \$39 (gf)

Twice cooked pork belly served with sweet potato rosti, braised red cabbage and maple vanilla jus

ATLANTIC SALMON \$38 (gf)

Pan fried salmon fillet served on cauliflower skordalia with green beans and caviar

YEMISTA \$29 (v - gf)

Capsicum stuffed with flavoured rice, herbs and spices served on a tomato sauce with a grilled vegetable and haloumi stack and a balsamic reduction

Sides

Steamed broccolini topped with roasted almond flakes \$12 (v – gf)

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

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

Garlic green beans \$12 (v – gf)

Mashed potato \$10 (v – gf)

Braised hortha drizzled with olive oil and lemon \$12 (v – gf)

Salads

ENIGMA GREEK SALAD \$16 (v - gf)

Tomato, cucumber, capsicum, olives, Spanish onion and Greek sheeps feta with tangy oregano dressing

MEDITERRANEAN SPINACH SALAD \$16 (v - gf)

Baby spinach leaves tossed with semi dried tomatoes, caramelised onion, olives and pearl bocconcini with balsamic dressing

ROQUETTE & PECORINO SALAD \$16 (v - gf)

Wild roquette, pear and pecorino cheese tossed in honey balsamic dressing and topped with roasted walnuts

BABY ENDIVE \$14 (v-gf)

Baby endives in an olive oil and lemon dressing

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

Served with a choice of juice or soft drink

LAMB SOUVLAKI with pita bread and salad

CALAMARI served with chips and tomato sauce

GRILLED CHICKEN TENDERLOINS served with chips & salad

PASTA NAPOLITANA with parmesan cheese (v)

Set Menu

MEGA GREEK BANQUET \$49.50pp

(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 \$55pp

(Minimum 2 people)

Choose your courses from.

Starters

HOUSE DIPS

TZATZIKI - yoghurt, cucumber and garlic

TARAMOSALATA - authentic fish roe

SPICY FETA- yoghurt, feta and chilli

EGGPLANT- roasted eggplant, garlic, roasted onion and tahini

Entree

SALT AND PEPPER CALAMARI

Lightly floured with salt & pepper, golden fried & served with lime aioli

GRILLED HALOUMI CHEESE (v - gf)

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

Main

ATLANTIC SALMON (gf)

Pan-fried salmon fillet served on cauliflower skordalia, green beans and caviar

ENIGMA'S ARNI STO FOURNO (gf)

Slow roasted salt bush lamb served on garlic green beans, herb roasted potatoes and red wine jus, drizzled with lemon oil

Dessert

Chef's selection