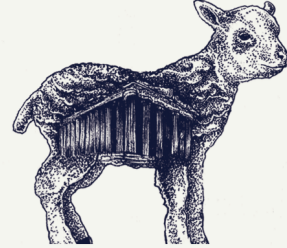
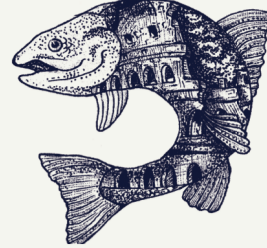


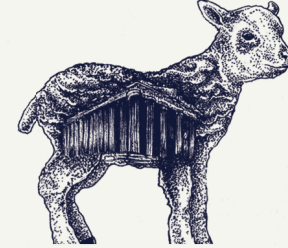
a



REAL GREEK FOOD



e



e/a

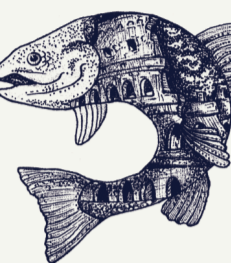
AT THE PIAZZA

# enigma

REAL GREEK FOOD



enigma



## Starters

### CHARGRILLED PITA BREAD \$7.5 (v)

Chargrilled pita bread served with aged olive oil and bal-samic reduction

### GARLIC & HERB PITA BREAD \$7.5 (v)

Chargrilled pita with garlic and herb butter

### ASSORTED HOUSE DIPS \$25

TZATSIKI - yoghurt, cucumber and garlic

TARAMASALATA - authentic fish roe

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

### ASSORTED OLIVES \$14 (v-gf)

Marinated Greek olives in lemon oil, roasted fennel seed and garlic, sprinkled with oregano



e/a

## Entrée

### ENIGMA MEZE PLATE \$45

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

### SPANAKOPITA \$23 (v)

Wilted spinach mixed with feta cheese, fresh herbs, leeks, shallots and cracked pepper wrapped in filo pastry and golden baked.

### DOLMADES \$22 (v-gf)

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

### GRILLED HALOUMI CHEESE \$23 (v-gf)

Flat grilled haloumi cheese topped with tomato relish and drizzled with a balsamic reduction

### SOUZOUKAKIA \$22

Authentic Greek style beef meatballs braised in rich tomato basil coulees, served with sour dough bread

### CHARGRILLED OCTOPUS \$25 (gf)

Chargrilled octopus tossed in lemon dressing with a salad garnish and citrus aioli. (Also available in Main \$38)

### SAGANAKI PRAWNS \$25

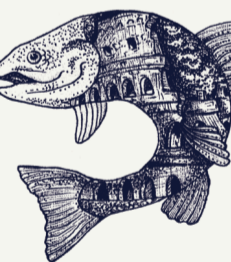
Sautéed prawns in olive oil, garlic and shallot, simmered in a tomato sauce, topped with feta cheese and served with grilled sourdough. (Also available in Main \$36)

### SALT AND PEPPER CALAMARI \$24

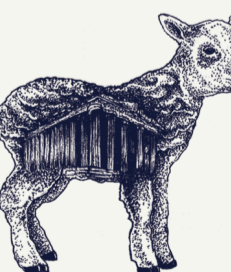
Lightly floured with house made salt & pepper mix, golden fried and served with citrus aioli. (Also available in Main \$34)



enigma



REAL GREEK FOOD



## Salads

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

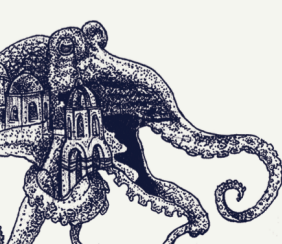
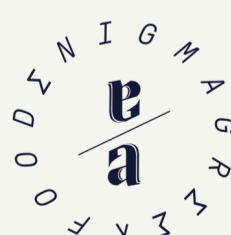
Tomato, cucumber, capsicum, olives, Spanish onion and Dodoni feta with oregano and lemon citrus dressing

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

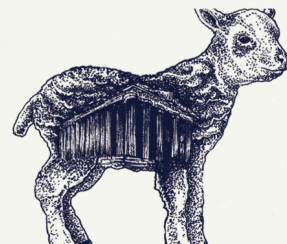
Baby spinach leaves tossed with olives, tomato, onion and feta cheese with balsamic and olive oil dressin

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

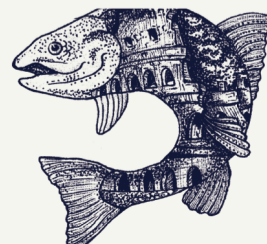
Mixed lettuce, tomato, olives, capsicum, onion and cucumber served with lemon herb dressing



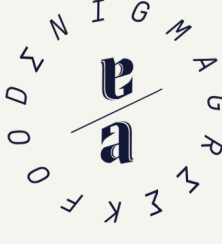
e



REAL GREEK FOOD



a



enigma

## Main

### FLAME GRILLED SOUVLAKIA \$38

LAMB, CHICKEN OR MIXED

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

### SEAFOOD HOTPOT \$65

Lobster, mussels, Balmain bugs, prawns, calamari, and salmon simmered in a tomato sauce, garlic and a hint of chilli, served with chargrilled sourdough

### LAMB SHOULDER (gf)

FOR ONE \$49 / FOR TWO \$96

6-hour slow braised lamb shoulder infused with lemon, garlic and fresh herbs, served with roasted potatoes, steamed broccolini, heirloom carrots and a red wine jus

### CHICKEN BREAST \$38 (gf)

Chicken breast stuffed with spinach and feta served with roasted potatoes, heirloom carrots and broccolini, and a chardonnay cream sauce

### MOUSSAKA \$38

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

### BEEF STIFADO \$32 (gf)

Beef infused in red wine, fresh herbs, tomato and cocktail onions, served with roasted potatoes and drizzled with thyme chilli oil

### GRILLED JUMBO PRAWNS \$49 (gf)

Jumbo prawns with garlic, parsley and a hint of chilli, topped with sautéed

### ATLANTIC SALMON \$40 (gf)

Pan seared salmon fillet served with roasted potatoes and steamed broccolini, finished with a citrus beurre blanc

### YEMISTA \$35 (v)

Stuffed capsicum with tomato and dill infused rice, served with dolmades and tomato basil sauce

### LINGUINI MARINARA \$52

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

### OP GRAIN FED RIB EYE STEAK \$46

Prime grain fed OP rib eye served on roasted potatoes, topped with wilted spinach and red wine jus

## Sides

Steamed broccolini topped with roasted almond flakes and lemon dressing \$14 (v-gf)

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

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

## Children's Menu (under 12)

Served with a choice of juice or soft drink \$25

LAMB SOUVLAKI with chips and salad

CALAMARI served with chips, salad and tomato sauce

GRILLED CHICKEN SKEWERS served with chips and salad

PASTA NAPOLITANA with parmesan cheese (v)



REAL GREEK FOOD



e/a



enigma



REAL GREEK FOOD



enigma

## Set Menu

**MEGA GREEK BANQUET \$65pp**  
*(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 chat potatoes, heirloom carrots and steamed broccolini

**FOUR COURSE MENU \$69pp**  
*(Minimum 2 people)*  
Choose your courses from.

**Starters**

**HOUSE DIPS**  
Assorted house dips with grilled pita bread

**Entree**

**SALT AND PEPPER CALAMARI**  
Lightly dusted with Himalayan pink salt and pepper mix, flash fried and served with lemon aioli

**GRILLED HALOUMI CHEESE (v-gf)**  
Grilled haloumi cheese drizzled with balsamic reduction

**Mains**

**ATLANTIC SALMON (gf)**  
Pan-seared salmon fillet served with roasted potatoes, steamed broccolini and a beurre blanc sauce

**BEEF STIFADO (gf)**  
Beef infused in red wine, fresh herbs, tomato and cocktail onions, served with roasted potatoes and drizzled with thyme chilli oil

**CHICKEN BREAST (gf)**  
Chicken breast stuffed with spinach and feta served with roasted potatoes and topped with wilted spinach and chardonnay cream sauce

**Dessert**

**CHEF'S SELECTION**