

**Note: Surcharges apply on public holidays**

\*\*Items are subject to seasonal availability and some menu items may change

Dietary requirements can be catered to, please advise ahead of charter.

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available

## **CANAPÉ CATERING PACKAGE SELECTIONS**

**SILVER SELECTION** - Choose 5 canapés, 2 substantial, 1 dessert - \$85 PP

**GOLD SELECTION** - Choose 7 canapés, 1 substantial, 1 dessert - \$95 PP

**PLATINUM SELECTION** - Choose 8 canapés, 2 substantial, 1 dessert - \$105 PP

## **CANAPÉS**

Wild mushroom, truffe arancini, truffle aioli (V)

Heirloom tomato, basil, buffalo crostini, aged balsamic (V) (ve – no buffalo)

Hiramas King fish ceviche noir cones, coconut cream, lime pearls

Peking duck pancake, hoisin, micro shiso

Caramelized onion, camembert tartlets (V)

Compressed watermelon, whipped goats curd, micro mint (V,GF)

Huon smoked salmon blini, horseradish cream, dill, black caviar

Mini chicken katsu, avocado, pickled cabbage (DF)

Tuna lollipop, lime aioli, black sesame (GF,DF)

Ham hock croquette, white bean puree

Buttermilk chicken taco, pickled cabbage, chipotle

## **SUBSTANTIALS**



Bug roll; Moreton Bay bug, lemon kewpie, chives, black brioche  
Pepper crusted Thai beef, Asian vegetables, chilli, lime dressing, black sesame  
Vietnamese prawn and glass noodle salad, Nam Jim (GF,DF)  
Beef slider, brie, wild rocket, truffled kewpie, brioche bun  
Thai coconut chicken salad, galangal dressing, roasted peanuts (V,DF,GF)  
Marinated tofu salad, Nam Jim dressing, cucumber, radish (V,DF,GF)

## DESSERT

Rich chocolate ganache tart, mascarpone, raspberry  
Coconut panacotta, macerated berries, coconut crumble (GF,DF)  
Pavlova nests, vanilla cream, seasonal berries, passionfruit (GF)  
Lemon meringue tartlet

## BUFFET CATERING PACKAGE SELECTIONS

**BUFFET SELECTION** - 2 canape's, 2 proteins, 2 sides, 1 fruit platter  
or 1 dessert, artisan breads | \$125 PP

## CANAPÉS

Chefs selection

## PROTEIN

Sesame crusted salmon, avocado, kale, shaved radish, fennel (GF,DF)  
Char-grilled Moroccan chicken, chickpeas, lemon, roasted red capsicum (GF,DF)  
Smoked BBQ pork ribs, rainbow slaw (GF,DF)  
Marinated tofu, roasted heirloom carrot, coriander hummus (GF,DF,VG)  
Rare roasted beef eye fillet, confit tomato, watercress, horseradish cream (GF)



## **SALAD/SIDES**

Roasted cauliflower, wild rocket, currants, toasted almonds, cumin yoghurt (V,GF)

Charred broccolini, lemon oil, Persian fetta (V,GF)

Heirloom tomato caprese, buffalo mozzarella, torn basil (V,GF)

Roasted baby beetroot, citrus segments, goats cheese, candied walnuts (V,GF)

Roasted Hasselback potatoes, lemon butter (V,GF)

Super greens salad, avocado, baby gem, green goddess (VG,DF,GF)

## **DESSERT**

Rich chocolate ganache tart, mascarpone, raspberry

Coconut panacotta, macerated berries, coconut crumble (GF,DF)

Pavlova nests, vanilla cream, seasonal berries, passionfruit (GF)

Lemon meringue tartlet

## **BBQ CATERING PACKAGE SELECTIONS**

**BBQ SELECTION** - 2 canape's, 3 proteins, 2 salads, 1 fruit platter

or 1 dessert, artisan breads | \$125pp

## **CANAPÉS**

Chefs selection

## **PROTEIN**

Locally made gourmet sausages (2 types)

Moroccan spiced chicken thighs (DF,GF)

Aged beef skewers, honey, soy, garlic (DF,GF)



Garlic prawn skewers (DF,GF)

Lemon pepper Red Throat Emperor (DF,GF,)

## **SALAD/SIDES**

Heirloom tomato, basil, boconcini salad (GF,V)

Roasted baby potato, mustard salad (GF,DF,V)

Asian style brown rice salad, spinach, balsamic dressing (GF,DF,V)

Roasted cauliflower, wild rocket, currants, toasted almonds, cumin yoghurt (V,GF)

Vegetable skewers, thyme garlic marinade (DF,GF,V)

## **DESSERT**

Rich chocolate ganache tart, mascarpone, raspberry

Coconut panacotta, macerated berries, coconut crumble (gf)

Pavlova nests, vanilla cream, seasonal berries, passionfruit (gf)

Lemon meringue tartlet

## **GRAZING BOARDS**

*Serves 10 - 15 guests*

### **FRUIT PLATTER \$160**

Selection of in season fresh fruit

### **DESSERT PLATTER \$180**

Rich chocolate ganache tart w mascarpone & raspberry, Coconut panacotta w macerated berries & coconut crumble (GF), Lemon meringue tartlet, Chocolate brownie

### **MEZZE PLATTER \$225**



# Phoenix One

Trio of dips, marinated olives, fetta, crudities, grilled vegetables,  
Sourdough baguette (V)

## **CURED MEATS \$265**

Salami selection, prosciutto, bresaola, chorizo, pickles, olives

## **FROMAGE PLATE \$265**

Selection Australian cheeses, quince, fresh and dried fruits, quince, artisan  
crackers, sourdough

## **SEAFOOD PLATTER \$285**

Whitsunday poached prawns, salmon sashimi, natural Coffin Bay oysters,  
Dippers, squeezers, lime caviar

