

Phoenix One

CATERING MENU

CANAPÉ PACKAGES

Silver Selection

\$85 Per Person

5 canapés, 2 substantials, 1 dessert

CANAPÉS

- Heirloom Tomato, Burrata, olive – V, (VE no feta)
- Falafel, hummus, dukha VE
- Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- Ceviche, coconut, lime, coriander, chili DF GF
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF

SUBSTANTIALS

- Wagyu mini beef burger, cheese, house pickles, milk buns
- Haloumi burger, rocket, relish, aioli – V

DESSERT

- Salted Chocolate Pistachio Brownie – N

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 PACKAGES

Gold Selection

\$95 Per Person

7 canapés, 1 substantial, 1 dessert



CANAPÉS

- Heirloom Tomato, Burrata, olive (VE no feta)
- Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
 - Quattro fromage, Arancini V
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori – GF
 - Crab, fennel, limoncello, radish DF
- Coconut Snapper ceviche, coriander, lime, chili – DF – GF
- Chicken san choy bow, nam jim, herb salad GF



SUBSTANTIAL

- Chicken, smoked tomato tarragon vinaigrette, rocket GF

OR

- Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta & parsley



DESSERT

- Salted Chocolate Pistachio Brownie – N



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CANAPÉ PACKAGES

Platinum Selection

\$105 Per Person

8 canapés, 2 substantials, 1 dessert

CANAPÉS

- 🍷 Heirloom Tomato, Burrata, olive (VE no feta)
- 🍷 Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- 🍷 Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori – GF
 - 🍷 BBQ duck boa buns, shallot, hoisin
 - 🍷 Crab, fennel, limoncello, radish DF
- 🍷 Coconut Snapper ceviche, coriander, lime, chili – DF – GF
 - 🍷 Lamb kofta, yogurt mint, dukha salt N
 - 🍷 Scallop shells, cauliflower, herb butter crumb

SUBSTANTIALS - Choose 2

- 🍷 Lobster rolls, crème fraiche, caviar, potato crisps
 - 🍷 Miso Salmon, pickled ginger, sesame, nori, cucumber GF DF
 - 🍷 Tuna poke, avocado, wasabi, sesame, wakame boats GF DF
 - 🍷 BBQ Chicken, smoked tomato tarragon vinaigrette, rocket GF DF
 - 🍷 Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley DF
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DESSERT

- 🍷 Salted Chocolate Pistachio Brownie – N

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CANAPÉ PACKAGES

BUFFET Selection

\$125 Per Person

2 canapés, 2 proteins, 2 veg/salad,
1 fruit platter or dessert

CANAPÉS

- 🍴 Chef's selection

PROTEIN

- 🍴 Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)
 - 🍴 Roast beef, rocket, grana Padano, cherry tomato, truffle aioli GF
- 🍴 Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF
 - 🍴 Pulled lamb, feta, cous cous, currants, toasted almond N
 - 🍴 Frittata, pea, mint, feta, spinach V, GF
 - 🍴 Haloumi, lemon, caper, chili (mild), parsley salad V, GF

VEGETABLES AND SALADS

- 🍴 Roasted root vege, salsa Verde, rocket VE, GF
 - 🍴 Frittata, pea, mint, feta, spinach V, GF
- 🍴 Haloumi, lemon, caper, chili (mild), parsley salad V, GF
- 🍴 Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts n seeds, tahini yoghurt dressing N V GF
 - 🍴 Quinoa, mint, tomato, lemon oil, tabouli VE GF
- 🍴 Chermoula potato salad with crispy chorizo, sweet corn, olives GF
- 🍴 Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing VE GF
 - 🍴 Basil Rocket Pesto, penne, tomato confit, parmesan V
 - 🍴 Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranite VE

DESSERT

- 🍴 Chocolate pistachio brownie
 - 🍴 Berry polenta cake,
 - 🍴 Fig friands
 - 🍴 Sweet slices

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GRAZING SELECTIONS

**Grazing plates can be ordered for a minimum of 10 - 15 guests when ordered in accompaniment of another menu*

MEZZE PLATTER

\$225

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips - V

CURED MEATS

\$265

Salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions

OYSTERS

\$280

Wakame seaweed, pickled ginger, ponzu sauce, lemon

DESSERT PLATTER

\$180

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices (GF options available)

FRUIT PLATTER

\$160

Selection of in season fresh fruit

FROMAGE PLATE

\$265

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

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