



P H O E N I X
O N E

BUFFET MENU

GOLD COAST | BRISBANE | MORETON BAY
WHITSUNDAY ISLANDS | GREAT BARRIER REEF

Silver Selection	\$80 per person
2 hot, 3 cold and 1 dessert selection	
Gold Selection	\$90 per person
3 hot, 4 cold and 2 dessert selections	
Platinum Selection	\$115 per person
4 hot, 5 cold and 3 dessert selections	

To Start:

A selection of artisan breads served with a trio of fresh dips, olive oil and balsamic

Hot Selection:

- Crispy skin salmon with fennel, orange, and dill (df, gf)
- Sticky five spice pork short ribs with lime (df, gf)
- Beef Wellingtons with smashed mint peas
- Crispy skin Tuscan stuffed chicken breast with romesco sauce (gf)
- Wild mushroom and truffle risotto with parmesan (v, gf)
- Linguine cooked with fresh seafood in olive oil, garlic, hint of chilli, tomato and white wine (df, va)
- Herb-crust lamb rack with blistered Heirloom tomatoes with sherry jus (df, gf) (Platinum only)

Cold Selection:

- Poached prawns served with Waterline signature sauce and lemon (df, gf)
- Wild rocket, blue cheese, toasted walnuts and pear (v, gf)
- Freshly shucked oysters served with Mignonette sauce, Thai Nam Jim and lemon (df, gf)
- Roasted butternut pumpkin, charred zucchini and fresh herbs with burnt orange dressing (v, df, gf)
- Caprese of Heirloom tomatoes, baby bocconcini, fresh basil and balsamic glaze (v, gf)
- Israeli cous cous, roast cherry tomatoes, charred peppers, toasted almonds and dates (v, df)
- Local Moreton Bay bugs drizzled with gremolata butter and muslin lemon (df, gfa) (Platinum only)

Dessert Selection:

- French macaroons - chocolate, green tea, rose, passionfruit, salted caramel, vanilla, raspberry
- Lemon curd tarts, torched meringue, lime zest and toasted coconut (gfa)
- Sticky date pudding, salted caramel, Chantilly cream and praline
- Dark chocolate orange tarts, macerated orange and pistachio (gfa)
- Fresh locally sourced seasonal fruit served with Greek yoghurt and bush honey drizzle (gf)
- Tasmanian cheeses with muscatels, quince paste, nuts and lavosh

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

Minimum 20 people | Valid until 30 December 2020

Items are subject to seasonal availability and some menu items may change | Dietary requirements can be catered to, please advise ahead of charter