



P H O E N I X
O N E

CANAPÉ MENU

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

Silver Selection	\$42 per person
3 hot and 3 cold canapés	
Gold Selection	\$56 per person
4 hot and 4 cold canapés	
Platinum Selection	\$70 per person
5 hot and 5 cold canapés	
Add Dessert Selections	\$7 per selection per person

Hot Selection:

- Pan-fried pork gyoza with ponzu dipping sauce and coriander (df, va)
- Seared scallops, sweet corn purée, crispy spec, charred corn and watercress (df, gf)
- Salt and Szechuan pepper calamari with wasabi aioli (df, gf)
- Spiced lamb kofta served with cucumber, mint and garlic yoghurt (gf)
- Peking duck pancakes with pickled cucumber, coriander and hoisin sauce (df)
- Chicken karaage spoons with avocado and charred corn salsa (df)
- Tempura pumpkin flowers stuffed with onion and pumpkin served with ginger labna (v)
- Wild mushroom arancini served with black garlic aioli (v, gf)

Cold Selection:

- Vietnamese roast pork bao bun with asian pickle, leek and sticky five spice glaze (df)
- Beef carpaccio en croûte, lemon gel, garlic crisp and parmesan foam
- Smoked salmon blini with lemon crème fraîche, fish roe and watercress
- Prawn cutlets served with cocktail sauce, citrus aioli and fresh lemon wedges (df, gf)
- Lime, coriander and coconut fresh market fish ceviche with crispy shallots (df, gf)
- Smoked chicken, camembert and cranberry compote on charcoal wafer
- Caramelised onion and goat cheese tartlet with pickled red onion and parsley (v)
- Heirloom tomato, red onion and basil bruschetta with halloumi and balsamic glaze (v)

Dessert Selection:

- Aged cheddar with port quince on lavosh
- Petit lemon curd tartlets with toasted meringue (gfa)
- Mini salted caramel and chocolate brownies
- Fresh market fruit with mint and seasonal coulis in meringue nest (df, gf)

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