



PHOENIX HOSPITALITY  
GROUP



# DINING

*Culinary Catering & Events Menu*

# WEDDING MENU

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## CANAPÉ'S

Please select five canapés from the following:

Caprese Tartlets with Basil Dressing **VG**

Sydney Rock Oysters, Shiraz Mignonette

Cured Beetroot Gravlax, Sourdough Crouton, Lime, Chili Pearls **VG**

Salmon Ceviche **GF**

Crab, Cucumber Chive Mousse, Wafer Crisp **GF**

Prawn, Goat's Cheese Tartlets

Candied Tomato on Basil Leaves, Aged Balsamic **GF VG**

Vegetable Lollipops, Soya, Sweet Chili Sauce **VG** Smoked

Salmon Mousse on Cucumber Sticks **GF** Asparagus Wraps,

Lemon Mayonnaise **GF**

Prawn, Dill, Cream Cheese Bites

Red Pepper, Kale, Coriander Shots **VG**

Veal Meatballs Stuffed, Mozzarella **GF**



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Two varieties of freshly baked bread served warm with cultured butter & Olive oil.

## ENTRÉE

Please select two from the following (Alternately Served):

**Moreton Bay Bug** - served whole, with fermented chili charred lime **GF**

**Lobster and Shrimp Bisque** (Western Australia Lobster) - served spinach flan.

**Champagne Lobster** (Northern Territory) - shallots, chili butter, charred greens, black garlic **GF**

**Crab Parfait** (Frasier Island) – Spanner crab meat layered with smoked salmon, avocado mousse, sourdough crouton.

**Crispy Pork Belly** (Borrowdale Free Range) - Hickey, Smoked Pork with celeriac puree, confit apple, crispy brussels sprouts, 10-year aged port wine jus **GF**

**Scallops** (Harvey Bay) - Miso butter, toasted sesame seeds, chervil, garlic chives **GF**

**Beef Tartar** (Jacks Creek Beef) - crispy capers, red onions, lemon confit, rocket, quail egg **GF**

**Goat's Cheese Soufflé** (Manly Cheese) - crispy parmesan cheese crust, onion marmalade, pesto, **and** tomato reduction **V**

**Wild Mushroom Soup** - porcini mushrooms, truffle foam, lavina, watercress **G**



## MAINS

Please select two from the following (Alternately Served):

**Blue Cod** - smoked artichoke puree, cured fennel, shaved black truffle, roasted Dutch baby carrots, buttery snap peas

**Tasmanian Salmon Confit** (New Zealand) – wild caught Salmon, wilted pakchoy, smoked potato puree, dried olives, salsa verde **GF**

**Crispy Barramundi** (Northern Territory Humpy Doo) - black truffle, sundried tomato, spinach risotto, pink asparagus, verve champagne ~~sauce~~ **GF**

**Striploin** (Long Reach, Queensland, MS3) – 300 grams, roasted artichoke puree, savoy cabbage, pepper pecorino, oxtail jus **GF**

**Eye Fillet** (Oakey Farm, Queensland) - 180 grams, char-grilled eye fillet, dauphinoise potatoes, sautéed green beans, julienne carrots, portwine jus **GF**

**Chicken Breast** - roasted on the bone, stuffed with ricotta sundried tomato, smashed chats, roasted broccolini, lemon thyme, white sauce **GF**

**Lamb Loin** (Oakey, Queensland) - sage crust, chickpea meringue, parsnip puree, olive dust.

**Wild Mushroom Risotto** - mascarpone, parmesan cheese, cream fraiche **VG**

**Cauliflower Steak** - curry infused, roasted cauliflower, spiced yoghurt, drunken raisins, sorel V

## ROBERT SAUER - Phoenix Hospitality Executive Chef

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W Brisbane, Hyatt Sydney, Sheraton Sydney, Celebrity Cruise Miami



### MY VISION OF FOOD

I believe modern-day cooking is always looking for edgy, new concepts and is evolving with new and old trends. Molecular and fusion-style cooking techniques have led the international cuisine market while merging to create bold, new flavors.

