



FOOD STATIONS

SPRING | SUMMER SEASON MENU

2018

# CANAPE STATION

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all gorgeous things come in small bites and our delicious canapés are the perfect combination of taste and texture in a bite or two. beautifully served on static stations around your venue on oak and grass boards, vintage mirrors, china, glass shots, spoons and anything that looks a bit different!

## CANAPÉS

parmesan shortbread, smashed summer peas, sprouts & mint v  
caramelised onion tart, goats curd brûlée, little herbs v  
glazed ham hock rilette, roast peach & prosecco chutney, melba toast  
miso smashed peas, daikon, spicy pickled cucumber kimchee v \*  
caramelised fennel tart, parmesan custard, rocket v  
pear & prosciutto wrap, gorgonzola mousse, balsamic fig \*  
brie panna cotta, rosemary shortbread, pear & cider jelly v  
smoked spiced lamb, pickled cucumber, minty labneh, dukkah crumb  
chorizo & quail egg with smokey garlic aioli & cayenne  
eggplant imam bayildi, tomato & pepper, turkish bread, smoked yoghurt v  
coconut poached prawn, green mango, sticky coconut & chilli caramel \*  
sushi rice, soy & sesame beef carpaccio, wakame \*  
wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber  
cured & smoked ocean trout, beetroot & horseradish curd, watercress  
barossa prosciutto & honey wrapped grissini  
gorgeous cheddar & chive buttermilk scones, applewood smoked trout  
mixed mushroom & truffled custard tart v  
chicken saltimbocca, green garlic aioli \*  
garlic, sticky onion & truffled reggiano pissaladiere with snipped thyme v  
confit tomato tart, ripped mozzarella, basil & smoked salt v  
sticky bbq chicken, sweet corn cream, charred corn, popped corn \*

highball glasses of cheese straws  
highball glasses of anchovy & olive crostoli  
bowls of Art Kitchen spiced nuts  
bowls of Art Kitchen vegetable chips

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## we recommend the following

two hour event, eight pieces per person  
three hour event, ten pieces per person  
four hour event, twelve pieces per person  
(**minimum of twenty guests please**)

\* gluten free

v vegetarian



# AROUND THE WORLD

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we take you around the world with a selection of dishes inspired by different countries. we can create a station dedicated to one cuisine or tickle your taste buds with dishes from several countries for a multi-cultural feast.

## **SOUTH EAST ASIA - *hot, sour, sweet, delicious***

Thai beef salad with shaved green mango, cucumber, roasted peanuts, sauce  
Thai style coconut & pumpkin yellow curry, kaffir lime, steamed rice  
bbq Japanese teriyaki salmon fillet, daikon salad, soy & sesame  
peanut chicken, crunchy Asian veg, aromatic leaves & spiced coconut sauce  
selection of pork buns & dumplings, dipping sauce, prawn crackers

## **MIDDLE EAST - *deliciously fragrant, sweet & spicy dishes***

fragrant braised lamb tagine with sweet spices, dried fruit & toasted almonds  
cumin & yoghurt marinated chicken with cherry tomatoes, preserved lemon aioli  
persian herb salad with pickled leaves, marinated feta, tomato & cucumber  
baked eggplant imam bayildi, tomato & pepper, smoked yoghurt v  
falafel chickpea fritters, pots of houmous, pickles, baba ghannouj  
grilled flat bread

## **MEXICANA - *hot & happy street style***

baked lime & coriander chicken, pico de gallo  
tortilla, beef chilli, beans, sour cream, house mole  
crispy fried fish tacos, black bean salsa, hot sauce  
mexican street style salad with lime & crispy tortillas  
crispy fried patatas, ancho pepper salt  
mexican street corn, baked & topped with cayenne, lime & parmesan

## **ITALY - *simply made with love***

mixed mushroom & truffled custard tart with shaved pickled fennel  
pan fried prawn, salsa rosso, lemon, parsley & risoni  
chicken saltimbocca, pesto aioli & crispy potatoes  
heirloom tomatoes & the best bocconcini with charred chili, mint & leaves  
caesar salad bites, crispy bacon, croutons, shaved reggiano & anchovy dressing

## **GREAT BRITAIN - *our beautiful best of british selection***

slow braised beef short rib, yorkshires, horseradish, watercress  
grilled, baked or battered market fish, lemony tartare  
lamb & summer veg cornish pasties with ketchup pipette  
ploughmans salad, cheddar, cherry tomatoes, celery, crusty croutons & cos  
massive chips, malt vinegar, maldon salt

\* gluten free

v vegetarian

## **THE US OF A - a mix of finger lickin good southern style food**

southern style free range pulled pork & southern 'slaw'  
buttermilk chicken, sweet potato, spiced chips  
cheeseburger, brioche bun, frenchs mustard, ketchup, pickles, onions  
southern street style salad with lime, charred corn & cos  
skinny fries & sauces, ketchup, bbq sauce, chipotle aioli

## **FRANCE - classic, rich & deliciously French!**

beef bourguignon with baby onions, mushrooms & bacon  
roquefort, artichoke & parsley tart, garlic custard  
coq au vin, slow braised chicken in bordeaux  
nicoise salad, cherry tomatoes, green beans, baby potatoes, olives, soft egg & aioli  
goat's cheese salad, shallots, walnuts, beetroot, sherry vinegar dressing

## **LITTLE INDIA - a little spice is nice!**

classic chicken korma, dried fruits & coconut cream  
beef balti curry, pumpkin, green beans  
paneer & peas, spicy tomato curry sauce  
steamed basmati rice  
roti, papadums, chutney, relish, mint yoghurt

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### **we recommend the following**

please choose one country  
china plates & cutlery or bamboo plates & cutlery included  
(minimum of twenty guests please)

\* gluten free

v vegetarian



# PLANK STATIONS

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add a bit of theatre and excitement to your event with our gorgeous plank stations. loaded with the best locally sourced ingredients and beautifully presented on solid oak boards. plank stations give your guests the opportunity to graze throughout the event with an abundance of sweet, sour, crunchy and crispy dishes to give your event a real buzz.

## **ANTI PASTI**

selection of prosciutto, salumi & chorizo, manchego, gorgeous grilled peppers  
artichokes, chilli & mint feta, olives, pickles, caper berries, baked bread & grissini

## **SALMON TWICE**

beetroot & vodka cured salmon, applewood smoked salmon, carrot & celeriac remoulade  
blinis & bruschetta, capers, cornichons, horseradish creme fraiche, herbs

## **THE PLOUGHMANS**

free range ham & organic chicken liver pate, pork pies, celery, cherry toms, pickled onions  
gippsland blue, vintage cheddar, piccalilli chutney, pickles, baked bread & crackers

## **BUFFALOOM**

fresh carved buffalo mozzarella, heirloom tomatoes, gorgeous basil pesto, olives & capers  
grilled & chilled summer veggies, crispy polenta chips with pecorino, rosemary crostini (v)

## **JUST CHEESE**

selection of brie, blue & cheddar, gooey baked rosemary camembert, cranberry relish  
quince, dried fruits, poached pears, grapes, nuts & crackers

## **THE EASTERN**

house falafels, hummus with smoked paprika, cumin & yoghurt spiced chicken, tabouli  
spiced flatbread, pickles, baba ghanouj, charred eggplant & za'atar

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### **we recommend the following**

each plank serves approximately eight  
each plank serves approximately twelve in addition to our cocktail menu  
planks come with bamboo plates, wooden forks and serviettes

\* gluten free

v vegetarian

# SWEET STATION

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Cakey Cake! who doesn't love the sweet stuff... indulge your guests with these delicious morsels of sweet gorgeousness for a sweet finish to your event. served as hand-me-rounds or as a funky dessert station.

## SWEET CANAPÉS

'the Wimbledon' pimms jelly, strawberries & cream \*  
lemon curd tart, blackberry, lavender meringue  
mango panna cotta, coconut crunch  
raspberry ripple eclair, white chocolate, raspberry crumb  
peaches & cream, flapjack cookie, grilled peach, vanilla mascarpone  
snickers brownie, salted caramel cream, peanut praline  
old school sticky treacle tart, mandarin cream, honeycomb  
turkish delight meringues, rose cream, strawberries, rose floss \*  
liquorice panna cotta, raspberry sherbet  
dark chocolate & passion fruit tart, caramelised coconut  
bacon & banana cookie sandwich, peanut butter frosting  
banoffee pots, smashed digestives, caramel, bananas, whipped banana cream  
rhubarb & custard brûlée, smashed praline crunch  
custard tart macarons \*

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## we naughtily recommend the following

served as hand-me-rounds. please choose two items  
served as a dessert station. please choose four items  
(minimum of twenty guests please)

## A SWEET FINISH - a perfect way to end your event

vanilla & frangelico milk shots, peanut butter cookie  
hot choc & orange shots, cointreau, whipped cream, marshmallows \*  
irish coffee shots, mini cinnamon donut

served as hand-me-rounds at the end of the event  
please choose one option  
(minimum of twenty guests please)

\* gluten free

v vegetarian

