



# ART KITCHEN

FOOD WITH IMAGINATION

CANAPÉS  
SEASON MENU  
2020

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 in our own unique 'art' way

## COOL

coconut scallop, tomato, pepper, lime, chilli, coriander **gf df**  
miso smashed peas, sesame cracker, radish, micro coriander **ve df**  
caramelised fennel tart, parmesan custard, rocket **v**  
pear & prosciutto wrap, gorgonzola mousse, candied walnuts **gf**  
crab remoulade, sweet corn aioli, chive, charcoal bun **df**  
tandoori carrots, whipped vadouvan paneer, poppadum crumbs, nigella **v**  
chorizo jam, quail egg, parmesan aioli, crispy music bread **df**  
eggplant imam bayildi, tomato & pepper, flat bread, smoked yoghurt **v gf**  
coconut poached prawn, green mango, sticky coconut & chilli caramel **df gf**  
sushi rice, soy & sesame beef carpaccio, wakame **df gf**  
wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber **df**  
seared sesame tuna, avocado & wasabi mousse, coriander **df gf**  
rosemary shortbread, whipped feta, honey pear, micro rocket **v**  
cured & smoked ocean trout, beetroot & horseradish curd, watercress **df gf**

## WARM

fried truffled polenta cubes, oyster mushroom, truffle aioli **v gf**  
carrot & red lentil spiced fritters, carrot hummus **ve gf**  
basil & gooey gorgonzola 'soft centred' arancini, saffron aioli **v**  
'fish & chips' flathead, little cones of french fries, lemony tartare **df**  
sticky bbq chicken, corn cream, charred corn, popped corn **gf**  
grilled halloumi, candied walnut, pomegranate, flat bread **v**  
pork belly, sticky soy & chilli, radish & apple salad **gf**  
chargrilled 'tequila' steak, chipotle mayo, finger lime, tortilla chip **df gf**  
mini croque monsieur's, smoked ham, gruyere, dijon sauce  
little spiced veggie pies, beet relish & rocket **ve**  
crispy flash fried squid, coriander aioli, charred chilli & shallots **df gf**  
fried cheesy corn empanadas, chimichurri **v**  
mini chicken kiev, tarragon aioli, sweet potato chip  
spicy moroccan lamb & feta sausage rolls with tzatziki & dukkah

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## we recommend the following

two hour event, eight pieces per person    \$30  
three hour event, ten pieces per person    \$38  
four hour event, twelve pieces per person    \$45  
prices are exclusive of GST & Staff

**gf** gluten free    **v** vegetarian    **df** dairy free    **ve** vegan

# ROVING ENTREES

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our gorgeous hand-me-round entrees are a great way of satisfying your guests appetites and can be served at any time during your event. our entrees are beautifully presented in paper lined baskets, bamboo boats, bowls or our gorgeous wooden and grass boards.

## ROVING ENTREES

confit ocean trout nicoise, beans, kipflers, soft egg, little tomatoes, smoked aioli **gf df**  
smokey bbq pulled pork slider, brioche bun, corn puree, carrot slaw  
cheeseburger, brioche bun, frenchs mustard, ketchup, pickles, onions  
spicy salmon poké, black rice, pickled cucumber, radish & shoyu sauce **df gf**  
crispy spiced chicken slider, milk bun, katsu mayo, asian slaw  
triple cheese croquettes, rocket, fennel, parmesan, vinaigrette **v**  
crispy fish taco, soft tortilla, pico de gallo, jalapeño, baja sauce  
smoked chicken salad, roast cauliflower, pea sprouts, smoked almonds **gf df**  
scorched salmon, zucchini slaw, whipped avocado **df gf**  
best of Birmingham, lamb balti curry, sweet potato, crispy roti, mint yoghurt  
baked tortilla, beef brisket chilli, beans, sour cream, house mole **gf**  
house baked tortilla chips, bean chilli, avocado, coriander **ve gf**  
fried brown rice, chilli, ginger, soy, rainbow chard, fried sprouts **ve gf**

**gf** gluten free   **v** vegetarian   **df** dairy free   **ve** vegan

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## we recommend the following

we can create vegetarian & dietary alternatives as required  
\$9 per item per person  
\$15 for two options per person  
price is exclusive of GST & Staff

## ICED COOLER SHOTS - THE ULTIMATE PALATE REFRESHER

watermelon and mint  
papaya, passionfruit and orange  
pineapple & coconut  
white peach & lychee  
wild strawberry & rhubarb  
morello cherry & vanilla  
mandarin & pomegranate  
apples & pears

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## we recommend the following

\$2.95 per item per person  
price is exclusive of GST

# GRAZING PLANKS

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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 gf**

## **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 **gf**

## **JUST VEG & FRIENDS**

honey roasted heirloom carrots, sweet potato chips, tahini yoghurt dip, nigella, grilled eggplant  
with parsley pesto & marinated feta, pumpkin empanadas, spinach pastizzi, caramelised garlic  
bread with a balsamic glaze **v**

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## **we recommend the following**

each plank serves approximately eight people  
planks will serve approximately twelve in conjunction with canapé selections  
\$175 per plank  
price is exclusive of GST  
planks include bamboo plates, wooden forks and serviettes

# S O M E T H I N G S W E E T

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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' pimm's jelly, strawberries & cream **gf**  
lemon curd tart, blackberry, lavender meringue  
mango panna cotta, coconut crunch **gf**  
white chocolate & morello cherry cheesecake slice  
peaches & cream donuts, peach, vanilla mascarpone, cinnamon  
snickers brownie, salted caramel cream, peanut praline  
old school sticky treacle tart, mandarin cream, honeycomb  
turkish delight meringues, rose cream, strawberries, rose floss **gf**  
vanilla tapioca pudding, banana jam, caramelised coconut **ve gf**  
dark chocolate & roast hazelnut tart, toffee glaze  
bacon & banana cookie sandwiched with peanut butter frosting  
banoffee pots, smashed digestives, caramel, bananas, whipped banana cream  
rhubarb & custard brûlée, raspberry, smashed praline crunch **gf**  
custard tart macarons, nutmeg **gf**  
dark chocolate cake, cherries, oreo cookies & cream

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## we naughtily recommend the following

one option per person	\$3.8
two options per person	\$7
three options per person	\$10
four options per person	\$12.5
prices are exclusive of GST	

## A SWEET FINISH - a perfect way to end your event. can be served iced or warm

'milk goes nuts' frangelico, vanilla milk, peanut butter cookie  
'chocolate orange' hot choc, cointreau, whipped cream, marshmallows **gf**  
'the Irish' espresso, whiskey, whipped cream, mini cinnamon donut  
'the unicorn' vanilla vodka, rosewater milk, raspberry, sprinkles donut

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## we recommend the following

served as hand-me-rounds at the end of the event  
please choose one option  
\$3.95 per person  
price is exclusive of GST