



ART KITCHEN

FOOD WITH IMAGINATION



SHARED PLATES

SEASON MENU

2024



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 CANAPÉS

buttery brioche soldier, soft quail egg, chorizo jam, saffron aioli
black rice, whipped satay tofu, peanut, radish, green gomasio (ve, gf)
mini coronation chicken slider, mango relish, curry aioli, curry leaf
caramelised fennel tart, parmesan custard, parsley (v)
tandoori carrots, whipped vadouvan paneer, poppadum, nigella (v)
applewood smoked salmon roulade, caper butter, sour cream blini, yuzu pearls
eggplant imam bayildi, tomato & pepper, flat bread, smoked baba ganoush (ve, gf)
coconut poached prawn, green mango, sticky coconut & chilli caramel (df, gf)
pressed watermelon, whipped smoked feta, mint, dehydrated olive soil (v gf)
sushi rice, soy & sesame beef tataki, wasabi kewpie, wakame, furikake (df, gf)
wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber (df)
shucked oysters, cucumber jel, lemon cheeks (df, gf)
rosemary shortbread, whipped binnorie feta, honey, pear jam, micro leaves (v)
chargrilled 'tequila' steak, chipotle mayo, finger lime, tortilla chip (df, gf)
beetroot cured ocean trout, beetroot & horseradish curd, fennel fronds (df, gf)

WARM CANAPÉS

parmesan & rosemary polenta cubes, oyster mushroom, truffle aioli (v, gf)
salt & pepper tofu, hoi sin, roast cashew, sprout, spring onion & chilli salad (ve, gf)
kedgerie arancini, smoked cod, egg yolk emulsion, chive
sticky bbq chicken, corn cream, charred corn, popped corn (gf)
grilled halloumi, candied walnut, pomegranate, molasses, crispy flat bread (v)
pork belly, sticky soy & chilli, radish & apple salad (df, gf)
mini croque monsieur, sourdough, smoked ham, gruyere, dijon sauce
little spiced pumpkin pie, tomato kasundi relish, fried curry leaf (ve)
fish + chips, mini cones, flat head, shoestring fries, tartare
fried cheesy corn empanadas, chimichurri (v)
spicy moroccan lamb & feta sausage rolls with tzatziki & dukkah
crispy flash fried squid, coriander aioli, charred chilli & shallots (df, gf)
corn & jalapeno falafel, avocado, pickled cucumber & mint (ve, gf)
smoked chicken saltimbocca, prosciutto, pea & basil pesto, potato chip (gf)

gf gluten free v vegetarian df dairy free ve vegan



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 while you take time for some happy snaps!

GRAZING PLANKS

displayed on metre long oak boards. a great option to replace an entree

ANTIPASTI

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

THE PLOUGHMANS

honey glazed ham, patchett's pork pies, celery, cherry toms, pickled onions, blue stilton, vintage cheddar, piccalilli chutney, pickles, baked bread & crackers

BUFFALOOM

fresh carved buffalo mozzarella, heirloom tomatoes, gorgeous pea & basil pesto, olives, grilled zucchini, roast baby peppers, parmesan polenta chips, rosemary crostini (v)

JUST CHEESE

selection of triple cream brie, blue & vintage cheddars, gooey baked rosemary camembert, cranberry relish, quince, dried & seasonal fruits, smoked almonds & crackers (v)

THE EASTERN

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

SALMON TWICE

(\$25 surcharge)

beetroot & vodka cured salmon, applewood smoked salmon, carrot & celeriac remoulade
our sour cream blinis, caper berries, cornichons, creme fraiche, lemon cheeks, herbs

for a more casual dining experience our selection of gorgeous shared plates are a popular option.
served on a selection of platters, bowls and boards.

SHARED ENTREES

heirloom tomatoes, burrata, olive crumb, basil, fig balsamic (v gf)

slow braised sticky beef croquettes, horseradish crema, chard

applewood vodka, beetroot + ginger cured salmon, turmeric blini, spiced cream (gfo)

smoked chicken rillette, our own pickled veg, buttered brioche (gf)

sautéed open mushroom & truffle tart, seasonal leaves, truffle aioli (ve)

poached prawn, matchstick apple, gem lettuce wraps, gribiche sauce (gf)

halloumi fries, za'atar, harissa yoghurt, pomegranate, mint (v, gf)

house focaccia with confit garlic, slow roast tomato, goat curd, fig balsamic (v)

SHARED MAINS

paddock

chargrilled strip steak, ratatouille, salsa verde, tobacco onions (df, gf)

chicken saltimbocca, prosciutto, sage, pea & basil pesto, reggiano (df, gf)

eight hour slow roast lamb shoulder, confit garlic, rosemary jus, pomegranate (df, gf)

sweet berkshire pork belly, roast apple ketchup, thyme jus, fennel crackle (df, gf)

slow braised veal & fennel meatballs, tomato sugo, chilli, parmesan, basil (gf)

whole deboned free range chicken, textures of cauliflower, lemon, saffron & raisins (gf)

slow braised sticky beef cheeks, horseradish cream, gremolata (gf)

ocean

humpty doo barramundi, browned butter, nori & capers (gf)

baked ocean trout, white beans, thyme & baby fennel salad (df, gf)

crispy skin salmon, zucchini slaw, whipped avocado & horseradish (df, gf)

grilled flat head, smashed peas, batter rocks, lemon (df)

veg + plant based

baked spiced sweet potato, toasted quinoa, sultanas, crispy kale, whipped nut butter (ve, gf)

crispy parmesan eggplant, pomodoro, ripped basil, buffalo mozzarella (v)

roast cauliflower, the creamiest butterbean puree, chimichurri (ve, gf)

carrot & lentil fritter, creamed carrot, roast heirlooms, zero waste carrot top pesto (ve, gf)

SALADS + SIDES

light + leafy

buttercrunch leaves, soft egg, golden cheesy croutons, pancetta bits, creamy ranch dressing
simple garden, mixed seasonal leaves, cucumber, avocado, tomato, shallots, vinaigrette (ve, gf)
buffaloom, heirloom tomatoes, buffalo mozzarella, basil, spinach, chili & lemon oil (v, gf)
panzanella, tomatoes, onion, cucumber, basil, crumbled sourdough bread & evoo (ve)
green beans, baby spinach, pickled red onion, hazelnut, green goddess dressing (v, gf)
roast baby beetroot, red oak, pear, whipped goat curd, beetroot vinaigrette (v, gf)
the cheesy pear, rocket, grilled pear, walnuts, shaved fennel, parmesan, balsamic (v, gf)

hearty + wholesome

peas & pasta, orecchiette, peas, shallots, pesto, ve parmesan, pine nuts (ve)
baked baby potato salad, lemon, mint, parsley, smoked red gum salt (ve, gf)
brown butter roast potatoes with thyme & confit garlic (v, gf)
pearl cous cous, roast tomato, eggplant & red onion, lemon & herb dressing (ve)
tray roast seasonal veggies, honey & sesame (v, gf)
fat roast chips, truffle aioli, parmesan (v, gf)

DESSERT CANAPÉS

tray passed or served as a station

'the Wimbledon' pimm's jelly, strawberries & cream (gf)
lemon curd tart, lavender meringue
mango & coconut panna cotta, coconut crunch (ve, gf)
peaches & cream donuts, peach, vanilla mascarpone, cinnamon
snickers brownie, salted caramel cream, peanut praline
old skool sticky treacle tart, mandarin creme fraiche, caramel popcorn
turkish delight meringues, rose cream, strawberries, rose floss (gf)
vanilla tapioca pudding, banana jam, caramelised coconut (ve gf)
dark chocolate & cherry tart, cherry jam cream
shortbread monte carlo sandwiched with raspberry jel & vanilla buttercream frosting
banoffee cheesecake slice, digestives, caramel, banana cheesecake cream
rhubarb & custard brûlée, smashed praline crunch (gf)
little cherry & almond bakewell tarts, fondant, maraschino cherry
orange & poppyseed lamingtons, mandarin curd, coconut
little lemon & almond drizzle cakes, lemon icing, corn flowers (gf)
'London fog' vanilla iced earl grey cake with calendula petals



pricing + details

Arrival Canapés x 3 (per person) - \$13.5

Arrival Canapés x 5 (per person) - \$22.5

Extra canapés - \$4.5 each

Grazing Planks - \$190 each - feeds approx. 15

Entree shared plates 2 options (per person) - \$18

Main shared plates 2 mains 3 sides - (per person) - \$49

Sweet Canapés x 2 (per person) - \$9

Sweet Canapés x 3 (per person) - \$13.5

Hire Add Ons

Glassware package - wine, champagne + water glasses per person - \$3.6

Extra table glassware (wine + water) per person - \$2.2

Premium china crockery + cutlery per person - \$3

Ice Bags - \$9 each

Ice Tubs - \$6 each

Trestle tables 1.8m - \$24 each

Tablecloth White or Black - \$24 each

Wooden trestle table - \$80 each

Crates + Risers Selection \$50

Native silk florals - \$140

Minimum of twenty five guests

Serving boards + cocktail serviettes are included

Grazing planks - include bamboo plates + wooden cutlery

Pricing excludes GST + Staffing

