



ART KITCHEN

FOOD WITH IMAGINATION



FORMAL PLATED
SEASON MENU
2021

CANAPÉS

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	df gf v
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	gf v
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, truffe 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	
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	

\$9.5

1 Hour Service
3 pieces

\$16

1.5 Hour Service
5 pieces

\$25

2 Hour Service
8 pieces



FORMAL PLATED

our selection of gorgeous entrees, mains and desserts are designed to really impress. using the best seasonal produce we can source

TO START

prosciutto, buratta, caramelised figs, sticky fig balsamic, baby rocket	gf
confit duck rilette, carrot & honey, endive, mustard vinaigrette	df gf
fried goat cheese croquette, shaved beetroot salad, hazelnut dressing	v
poached lemon prawns, textures of fennel, chorizo oil	gf
citrus cured salmon, macadamia crumble, shaved fennel, soured cream	gf
sautéed mushroom & truffle custard tart, herbs, truffle aioli	v
seared beef tagliata, puffed quinoa tabouleh, carrot hummus	df gf

THE MAIN EVENT

roast glenloth chicken, speck, apples, raisons, roast potatoes, tarragon veloute	gf
eye fillet steak, braised beef croquette, carrot puree, charred onion, jus	
seared salmon, textures of cauliflower, saffron, spices & raisin burnt butter	gf
crispy skinned snapper, provençal crushed dutch creams, sprout salad, saffron aioli	gf df
honey roast heirloom carrots, quinoa, whipped feta, kale	gf v
shallot & leek tarte tatin, ratatouille, goats curd, agresto salsa	v
milk braised pork belly, fennel, butternut squash, jus, fennel crackle	gf
grilled lamb rump, fondant potato, braised endive, sorrel pesto	gf df

SOMETHING SWEET

rhubarb & ginger creme brûlée, ginger nut biscuit	
baked pecan tart, orange, honeycomb, cream	
strawberry shortcake, sable biscuit, macerated strawberries, vanilla mousse	
turkish delight pavlova, strawberry, watermelon, rose cream, pomegranate	gf
apple pie panna cotta, caramelised white chocolate crunch, whey caramel	gf
vanilla & shiraz poached pear, mandarin rice pudding, shiraz syrup	gf
dark chocolate tart, cherry ripple ice cream	

\$56
Two Courses
Per Person

\$69
Three Courses
Per Person

\$5
Alternate Drop
Per Person

\$5
Tea Selection
Per Person

price includes artisan rolls, salted butter

