



ART KITCHEN

FOOD WITH IMAGINATION



DROP-OFF
SEASON MENU
2022

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. Delivered in our white disposable boxes unless discussed otherwise.

COOL

black rice, whipped satay tofu, peanut, edamame, pickled chilli	ve gf
caramelised fennel tart, parmesan custard, rocket	v
pear & prosciutto wrap, gorgonzola mousse, candied walnuts	gf
pacific oysters, lemon myrtle & macadamia	df gf
tandoori carrot, whipped vadouvan paneer, poppadum, nigella	ve
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, seared soy & sesame beef tataki, wasabi aioli, wakame	df gf
wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber	df
crab remoulade, lemon, capers, chive, cucumber, charcoal bun	df gf
cured & smoked ocean trout, beetroot & horseradish curd, watercress	df gf
sticky bbq chicken, sweet corn cream, charred corn, popped corn	gf
chargrilled 'tequila' steak, chipotle mayo, finger lime, tortilla chip	df gf

WARM

carrot & red lentil spiced fritters, carrot hummus	ve gf
fried cheesy corn empanadas, chimichurri	v
mini croque monsieur's, smoked ham, gruyere & dijon mustard	
little spiced veggie pies, beet & horseradish relish	ve
spicy moroccan lamb & feta sausage rolls, tzatziki & dukkah	
peanut & sesame chicken skewer, peanut sauce, shallot & sesame	df gf
steamed bbq pork bao bun	

SUBSTANTIALS

confit ocean trout nicoise, beans, kipflers, soft egg, little tomatoes, smoked aioli	df gf
smokey bbq pulled pork slider, brioche bun, corn puree, carrot slaw	
spicy salmon poké, black rice, pickled cucumber, radish & shoyu sauce	df gf
spiced katsu chicken slider, milk bun, kewpie mayo, asian slaw	
smoked chicken salad, roast cauliflower, pea sprouts, smoked almonds, chickpeas	df gf
seared steak with chili caramel, glass noodles, crunchy veg, Thai basil, crushed toasted peanuts	df gf

\$30

Eight Canapés

Per Person
Min 20 guests

\$38

Ten Canapés

Per Person
Min 20 guests

\$45

Twelve Canapés

Per Person
Min 20 guests

\$9

Substantial Option

Per Person
Min 20 guests

prices are exclusive of GST & Staff

gf gluten free v vegetarian df dairy free ve vegan

GRAZING BOX

Add a bit of theatre and excitement to your event with our gorgeous graze boxes. Loaded with the best locally sourced ingredients and beautifully presented in our white boxes.

Graze 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.

GRAZING BOX

ANTI PASTI

selection of prosciutto, salami & 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

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 ghannouj, charred eggplant & za'atar

JUST VEG & FRIENDS

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

\$175

Per Box

Each box serves approximately **eight to ten people**.

Planks will serve approximately twelve in conjunction with canapé selections. Boxes include bamboo plates and cutlery.



SWEET CANAPÉS

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.

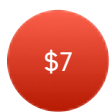
SWEET CANAPÉS

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



**One
Option**

Per Person
Min 20 guests



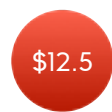
**Two
Options**

Per Person
Min 20 guests



**Three
Options**

Per Person
Min 20 guests



**Four
Options**

Per Person
Min 20 guests

