



# ART KITCHEN

FOOD WITH IMAGINATION

CANAPE  
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. beautifully served in our own unique 'art' way.

## COOL

coconut scallop, tomato, pepper, lime, chilli, coriander	df gf v
black rice, whipped satay tofu, peanut, edamame, pickled chilli	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
pacific oysters, lemon myrtle & macadamia	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	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	

\$32

### 2 Hour Event

8 pieces  
Min 20 guests please

\$40

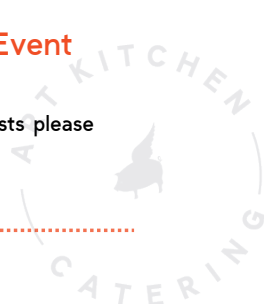
### 3 Hour Event

10 pieces  
Min 20 guests please

\$47

### 4 Hour Event

12 pieces  
Min 20 guests please



# ROVING ENTREES

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 SUBSTANTIALS

confit ocean trout nicoise, beans, kipflers, soft egg, little tomatoes, smoked aioli	df gf	baked tortilla, beef brisket chilli, beans, sour cream, house mole	gf
smokey bbq pulled pork slider, brioche bun, corn puree, carrot slaw		house baked tortilla chips, bean chilli, avocado, coriander	gf ve
cheeseburger, brioche bun, frenchs mustard, ketchup, pickles, onions		fried brown rice, chilli, ginger, soy, rainbow chard, fried sprouts	gf ve
spicy salmon poké, black rice, pickled cucumber, radish & shoyu sauce	df gf	we can create vegetarian & dietary alternatives as required	
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	df gf		
scorched salmon, zucchini slaw, whipped avocado	df gf		
best of Birmingham, lamb balti curry, sweet potato, crispy roti, mint yoghurt			

\$9

### 1 Option

Per Person  
Min 20 guests please

\$16

### 2 Options

Per Person  
Min 20 guests please

## ICED COOLER SHOTS

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

\$2.95

### Per Item

Per Person



# GRAZING PLANK

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.

## GRAZING PLANK

### 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



### Per Plank

Each plank serves approximately **eight to ten people**. Planks will serve approximately twelve in conjunction with canapé selections. Planks 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		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		

**\$3.95**  
**One Option**  
Per Person  
Min 20 guests

**\$8**  
**Two Options**  
Per Person  
Min 20 guests

**\$11.5**  
**Three Options**  
Per Person  
Min 20 guests

**\$14**  
**Four Options**  
Per Person  
Min 20 guests

## A SWEET FINISH

milk go 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	

**\$3.95**

### Per Item

Served as hand-me-rounds at the end of the event. Please choose one option.