



ART KITCHEN

FOOD WITH IMAGINATION



SHARED PLATES
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
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	

\$12

1 Hour Service

3 pieces

\$20

1.5 Hour Service

5 pieces

\$32

2 Hour Service

8 pieces



ENTREE GRAZING PLANKS

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 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

\$180

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



SHARED PLATES MAIN

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.

THE MAIN EVENT

chargrilled strip steak, eggplant caponata, white beans, salsa verde	df gf
confit ocean trout, beans, soft egg, tomato, olives, crispy kale	df gf
chicken saltimbocca, prosciutto, sage pesto, reggiano	gf
crispy skin salmon, zucchini slaw, whipped avocado & horseradish	df gf
eight hour slow roast lamb shoulder, confit garlic, rosemary jus, pomegranate	df gf
slow braised sticky beef cheeks, roast beets, horseradish cream	gf
mixed mushroom & truffle custard tart, parmesan, soft herbs	v
twice cooked pork belly, apple ketchup, thyme jus, pork crackle	df gf
slow braised veal meatballs, tomato sugo, chilli, parmesan, basil	gf
roast market fish, romesco sauce, charred greens, olive oil	gf
roast free range chicken, textures of cauliflower, lemon, saffron & raisins	gf
cumin, carrot & lentil fritters, spiced carrot puree, parsley & mint	ve gf
baked spiced sweet potato, quinoa, crispy kale, whipped nut butter	ve gf
crispy parmesan eggplant, pomodoro, ripped basil, buffalo mozzarella	v

SALADS & SIDES

classic caesar, cos, parmesan, golden croutons, crispy bacon, anchovy dressing	
simple garden, mixed leaves, cucumber, avocado, tomato, shallots, vinaigrette	df ve
buffaloom, heirloom tomatoes, buffalo mozzarella, basil, spinach, chili & lemon oil	gf v
panzanella, tomatoes, onion, cucumber, basil, crumbled bread & olive oil	ve
grilled capsicum, pumpkin, baby spinach, toasty pine nuts, creamy dolcelatte dressing	gf
beetroot, watercress, roast pear & goats curd salad	v gf
the cheesy pear, rocket, grilled pear, walnuts, shaved fennel, parmesan, balsamic	gf v
peas & pasta, orecchiette, peas, shallots, pesto, parmesan, pine nuts	v
porky potato, steamed dutch creams, crispy chorizo, lemon, mint, parsley, spinach, aioli	gf
duck fat roast potatoes with thyme & garlic	gf
tray roast veggies, honey & sesame	gf v
steamed greens, lemon butter	gf v
fat roast chips, truffle aioli, parmesan	gf v



Per Person

Please choose 3 mains and 2 salads
Bread, butter and all serving equipment included.
Min 20 guests please



SWEET CANAPÉS

Caiky 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		



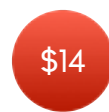
One Option
Per Person



Two Options
Per Person



Three Options
Per Person



Four Options
Per Person

A SWEET FINISH

milk go nuts' Frangelico, vanilla milk, peanut butter cookie
chocolate orange' hot choc, cointreau, whipped cream, marshmallows
the irish' espresso, whiskey, whipped cream, mini cinnamon donut
the unicorn' vanilla vodka, rosewater milk, raspberry, sprinkles donut

Min 20 guests please



Per Item

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

