



ART KITCHEN

FOOD WITH IMAGINATION



FOOD STATIONS

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	
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	

\$33

2 Hour Event

8 pieces

\$41

3 Hour Event

10 pieces

\$49

4 Hour Event

12 pieces

AROUND THE WORLD

we take you around the world with a selection of dishes inspired by different countries. we can create a station dedicated to one cuisine or tickle your taste buds with selected dishes from several countries for a multi-cultural feast.

SOUTH EAST ASIA - hot, sour, sweet, delicious

Thai beef salad with shaved green mango, cucumber, roasted peanuts, sauce	df gf
Thai style coconut & pumpkin yellow curry, kaffir lime, steamed rice	df gf
bbq Japanese teriyaki salmon fillet, daikon salad, soy & sesame	df gf
peanut chicken, crunchy Asian veg, aromatic leaves & spiced coconut sauce	df gf
selection of pork buns & dumplings, dipping sauce, prawn crackers	

MIDDLE EAST - deliciously fragrant, sweet & spicy dishes

fragrant braised lamb tagine with sweet spices, dried fruit & toasted almonds	df gf
cumin & yoghurt marinated chicken with cherry tomatoes, preserved lemon aioli	df
persian herb salad with pickled leaves, marinated feta, tomato & cucumber	v gf
baked eggplant imam bayildi, tomato & pepper, smoked yoghurt	v gf
falafel chickpea fritters, pots of houmous, pickles, baba ghannouj	ve gf
grilled flat bread	

MEXICANA - hot & happy street style

baked lime & coriander chicken, green salsa, grilled corn	df gf
baked tortilla, beef brisket chilli, beans, sour cream, house mole	gf
crispy fish taco, soft tortilla, pico de gallo, jalapeño, baja sauce	gf
mexican street style salad with lime & crispy tortillas	ve gf
crispy fried patatas, ancho pepper salt	ve gf

ITALY - simply made with love

mixed mushroom & truffled custard tart with shaved pickled fennel	v
pan fried prawn, salsa rosso, lemon, parsley & risoni	df
chicken saltimbocca, pesto aioli & crispy potatoes	df gf
heirloom tomatoes & the best bocconcini with charred chili, mint & leaves	df gf
caesar salad, crispy bacon, croutons, shaved reggiano & anchovy dressing	

GREAT BRITAIN - our beautiful best of british selection

slow braised beef short rib, yorkshires, horseradish, watercress	df
grilled, baked or battered market fish, lemony tartare	df
lamb & summer veg cornish pasties with ketchup pipette	
ploughmans salad, cheddar, cherry tomatoes, celery, crusty croutons & cos	v
massive chips, malt vinegar, maldon salt	ve gf

THE US OF A - a mix of finger lickin good southern style food

southern style free range pulled pork & southern 'slaw'	df gf
buttermilk chicken, sweet potato, spiced chips	gf
cheeseburger, brioche bun, frenchs mustard, ketchup, pickles, onions	
southern street style salad with lime, charred corn & cos	ve gf
skinny fries & sauces, ketchup, bbq sauce, chipotle aioli	df

FRANCE - classic, rich & deliciously French!

beef bourguignon with baby onions, mushrooms & bacon	df gf
roquefort, artichoke & parsley tart, garlic custard	
coq au vin, slow braised chicken in bordeaux	
nicoise salad, cherry tomatoes, green beans, baby potatoes, olives, soft egg & aioli	gf
goat's cheese salad, shallots, walnuts, beetroot, sherry vinegar dressing	gf

LITTLE INDIA - a little spice is nice!

classic butter chicken, coconut cream	df gf
lamb balti curry, sweet potato, green beans	df gf
paneer & peas, spicy tomato curry sauce	df ve
steamed basmati rice	ve
roti, papadums, chutney, relish, mint yoghurt	

\$47

Per Person

please choose one country
premium bamboo plates, wooden cutlery, serviettes are included. **Min 20 guests please**

\$12

Per Person - Optional

3 canapés on arrival



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 parslet

\$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



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		

\$4.20

One Option

Per Person
Min 20 guests

\$8.40

Two Options

Per Person
Min 20 guests

\$12

Three Options

Per Person
Min 20 guests

\$16

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
the irish' espresso, whiskey, whipped cream, mini cinnamon donut
the unicorn' vanilla vodka, rosewater milk, raspberry, sprinkles donut

gf

\$5

Per Item

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

