ART KITCHEN

FOOD WITH IMAGINATION

FORMAL PLATED

SEASON MENU

2026

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 CANAPÉS

buttery brioche soldier, soft quail egg, chorizo jam, saffron aioli

black rice, whipped satay tofu, peanut, radish, green gomasio (ve, gf)

mini coronation chicken slider, mango relish, curry aioli, curry leaf

caramelised fennel tart, parmesan custard, parsley (v)

tandoori carrots, whipped vadouvan paneer, poppadum, nigella (v)

applewood smoked salmon roulade, caper butter, sour cream blini, yuzu pearls

eggplant imam bayildi, tomato & pepper, flat bread, smoked baba ganoush (ve, gf)

coconut poached prawn, green mango, sticky coconut & chilli caramel (df, gf)

pressed watermelon, whipped smoked feta, mint, dehydrated olive soil (v gf)

sushi rice, soy & sesame beef tataki, wasabi kewpie, wakame, furikake (df, gf)

wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber (df)

shucked oysters, cucumber jel, lemon cheeks (df, gf)

rosemary shortbread, whipped binnorie feta, honey, pear jam, micro leaves (v)

chargrilled 'tequila' steak, chipotle mayo, finger lime, tortilla chip (df, gf)

beetroot cured ocean trout, beetroot & horseradish curd, fennel fronds (df, gf)

WARM CANAPÉS

parmesan & rosemary polenta cubes, oyster mushroom, truffle aioli (v, gf)

salt & pepper tofu, hoi sin, roast cashew, sprout, spring onion & chilli salad (ve, gf)

kedgeree arancini, smoked cod, egg yolk emulsion, chive

sticky bbq chicken, corn cream, charred corn, popped corn (gf)

grilled halloumi, candied walnut, pomegranate, molasses, crispy flat bread (v)

pork belly, sticky soy & chilli, radish & apple salad (df, gf)

mini croque monsieur, sourdough, smoked ham, gruyere, dijon sauce

little spiced pumpkin pie, tomato kasundi relish, fried curry leaf (ve)

fish + chips, mini cones, flat head, shoestring fries, tartare

fried cheesy corn empanadas, chimichurri (v)

spicy moroccan lamb & feta sausage rolls with tzatziki & dukkah

crispy flash fried squid, coriander aioli, charred chilli & shallots (df, gf)

corn & jalapeno falafel, avocado, pickled cucumber & mint (ve, gf)

smoked chicken saltimbocca, proscuitto, pea & basil pesto, potato chip (gf)

gf gluten free v vegetarian **df** dairy free **ve** vegan

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

TO START

heirloom tomatoes, whipped mozzarella, olive crumb, basil, fig balsamic (v)

pomegranate glazed quail, orange, walnuts, rose yoghurt, summer leaves (gf)

goat cheese croquette, beetroot, hazelnut, parmesan (v)

poached lemon prawns, textures of fennel, chorizo, dill (gf)

citrus cured salmon, macadamia crumble, pickled cucumber, creme fraiche (gf)

sautéed mushroom & truffle custard tart, herbs, truffle aioli

seared beef tagliata, puffed quinoa tabouleh, carrot hummus (df, gf)

smoked duck rillette, preserved lemon aioli, house pickled veg (df, gf)

THE MAIN EVENT

glenloth chicken, baked rosemary polenta, mushroom, chard, jus gras (gf)

eye fillet steak, heirloom carrot, smoked potato gratin, thyme jus (gf) ($5 surcharge)

pan roast salmon, zucchini, mint, saffron potatoes, lemon myrtle (df, gf)

humpty doo barramundi, cauliflower, kale, roast almond & lemon gremolata (gf)

roast duck breast, ratatouille, buttered mash, jus (gf)

smoked roast eggplant, harissa, tomatoes, pickled red onion, cashew (ve)

milk braised pork belly, fennel, butternut squash, jus, fennel crackle (df, gf)

grilled lamb rump, fondant potato, greens, salsa verde, shiraz jus (df, gf)

SOMETHING SWEET

rhubarb & ginger creme brûlée, ginger nut crunch, praline, fairy floss (gf)

baked butter pecan tart, orange, honeycomb, whipped cream

strawberry shortcake, sable biscuit, macerated strawberries, vanilla mousse

apple pie panna cotta, caramelised white chocolate crunch, whey caramel (gf)

vanilla & shiraz poached pear, mandarin rice pudding, shiraz syrup (gf)

orange & almond cake, pistachio, rose, vanilla chiboust (gf)

dark chocolate tart, cherry jam cream, cherry syrup

CATERING ART KITCHEN REIMAGINED

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pricing + details

Arrival Canapés x 3 (per person) - $13.5

Arrival Canapés x 5 (per person) - $22.5

Extra canapés - $4.5 each

2 courses (per person) - $65

3 courses (per person) - $82

Alternate option (per person) - $6

Seasonal mixed leaf salad side (per person) - $8

Butter roast potatoes side (per person) - $8

Hire Add Ons

Glassware package - wine, champagne + water glasses per person - $3.6

Extra table glassware (wine + water) per person - $2.2

2 course premium china crockery + cutlery per person - $6

3 course premium china crockery + cutlery per person - $8.50

Ice Bags - $9 each

Ice Tubs - $6 each

Trestle tablecloth White or Black - $24 each

Round tablecloth white or black - $30 each

Linen napkins white, black, stone or charcoal - $2.5

Minimum of fifteen guests

Pricing excludes GST + Staffing