ART KITCHEN

FOOD WITH IMAGINATION

WEDDING

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, chive, yuzu lemon pearls (gf)

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, smoked feta, mint salsa, 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 curd, fennel fronds (df, gf)

WARM CANAPÉS

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

salt & pepper tofu, hoi sin, garlic chive, sprout, spring onion & chilli salad (ve)

kedgeree arancini, smoked cod, egg yolk emulsion, chive

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 (df, gf)

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

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

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 gorgeous substantial roving entrees are a great way of satisfying guests appetites.
beautifully presented in bamboo baskets, bowls or our selection of serving boards & platters.

SUBSTANTIAL ENTREES

smokey bbq pulled pork slider, brioche bun, corn, carrot slaw

cheeseburger, brioche bun, frenchs mustard, ketchup, pickles, onions

crispy spiced chicken slider, milk bun, katsu mayo, asian slaw

spicy salmon poke, black rice, cucumber, edamame, radish, shoyu sauce (gf, df)

poached coconut chicken, rice noodle, crunchy veg, fried shallot, sesame & chilli (gf, df)

sticky sweet soy glazed pork belly bao bun, crunchy veg, sesame, chilli (df)

crispy tofu bao bun, pickled red cabbage, peanuts, coriander (ve)

baked chilli beans, our tortilla chips, ve sour cream, guacamole (ve, gf)

best of Birmingham chicken balti curry, saffron rice, raita chutney (gf)

crispy flathead taco, soft tortilla, pico de gallo, jalapeño, baja sauce

slow roast pulled lamb, mini pita, cucumber, mint, pickled red onion, garlic yogurt

sweet potato, chickpea & fennel puff pasty, our own tomato sauce (ve

GRAZING PLANKS

displayed on metre long oak boards. a great option to replace an entree

ANTIPASTI

selection of prosciutto, salami & chorizo, manchego, gorgeous grilled peppers, artichokes, chilli & mint marinated feta, olives, pickles, caper berries, baked bread & grissini

THE PLOUGHMANS

honey glazed ham, patchett's pork pies, celery, cherry toms, pickled onions, blue stilton, vintage cheddar, piccalilli chutney, pickles, baked bread & crackers

BUFFALOOM

fresh carved buffalo mozzarella, heirloom tomatoes, gorgeous pea & basil pesto, olives, grilled zucchini, roast baby peppers, parmesan polenta chips, rosemary crostini (v)

JUST CHEESE

selection of triple cream brie, blue & vintage cheddars, gooey baked rosemary camembert, cranberry relish, quince, dried & seasonal fruits, smoked almonds & crackers (v)

THE EASTERN

house falafels, hummus with smoked paprika, cumin & yoghurt spiced chicken, tabouli, spiced flatbread, pickles, baba ghannouj, charred eggplant & za'atar

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

ART KITCHEN CATERING

SHARED ENTREES

heirloom tomatoes, burrata, olive crumb, basil, fig balsamic (v gf)

slow braised sticky beef croquettes, horseradish crema, chard

applewood vodka, beetroot + ginger cured salmon, turmeric blini, spiced cream (gfo)

smoked chicken rillette, our own pickled veg, buttered brioche (gfo)

sautéed open mushroom & truffle tart, seasonal leaves, truffle aioli (ve)

poached prawn, matchstick apple, gem lettuce wraps, gribiche sauce (gf)

halloumi fries, za'atar, harissa yoghurt, pomegranate, mint (v, gf)

house focaccia with confit garlic, slow roast tomato, goat curd, fig balsamic (v)

SHARED MAINS

paddock

chargrilled strip steak, ratatouille, salsa verde, tobacco onions (df, gf)

chicken saltimbocca, proscuitto, sage, pea & basil pesto, reggiano (df, gf)

eight hour slow roast lamb shoulder, confit garlic, rosemary jus, pomegranate (df, gf)

sweet berkshire pork belly, roast apple ketchup, thyme jus, fennel crackle (df, gf)

slow braised veal & fennel meatballs, tomato sugo, chilli, parmesan, basil (gf)

whole deboned free range chicken, textures of cauliflower, lemon, saffron & raisins (gf)

slow braised sticky beef cheeks, horseradish cream, gremolata (gf)

ocean

humpty doo barramundi, browned butter, nori & capers (gf)

baked ocean trout, white beans, thyme & baby fennel salad (df, gf)

crispy skin salmon, zucchini slaw, whipped avocado & horseradish (df, gf)

grilled flat head, smashed peas, batter rocks, lemon (df)

veg + plant based

baked spiced sweet potato, toasted quinoa, sultanas, crispy kale, whipped nut butter (ve, gf)

crispy parmesan eggplant, pomodoro, ripped basil, buffalo mozzarella (v)

roast cauliflower, the creamiest butterbean puree, chimichurri (ve, gf)

carrot & lentil fritter, creamed carrot, roast heirlooms, zero waste carrot top pesto (ve, gf)

CATERING ART KITCHEN REIMAGINED

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

SALADS + SIDES

light + leafy

buttercrunch leaves, soft egg, golden cheesy croutons, pancetta bits, creamy ranch dressing

simple garden, mixed seasonal leaves, cucumber, avocado, tomato, shallots, vinaigrette (ve, gf)

buffaloom, heirloom tomatoes, buffalo mozzarella, basil, spinach, chili & lemon oil (v, gf)

panzanella, tomatoes, onion, cucumber, basil, crumbled sourdough bread & evoo (ve)

green beans, baby spinach, pickled red onion, hazelnut, green goddess dressing (v, gf)

roast baby beetroot, red oak, pear, whipped goat curd, beetroot vinaigrette (v, gf)

the cheesy pear, rocket, grilled pear, walnuts, shaved fennel, parmesan, balsamic (v, gf)

hearty + wholesome

peas & pasta, orecchiette, peas, shallots, pesto, ve parmesan, pine nuts (ve)

baked baby potato salad, lemon, mint, parsley, smoked red gum salt (ve, gf)

brown butter roast potatoes with thyme & confit garlic (v, gf)

pearl cous cous, roast tomato, eggplant & red onion, lemon & herb dressing (ve)

tray roast seasonal veggies, honey & sesame (v, gf)

fat roast chips, truffle aioli, parmesan (v, gf)

DESSERT CANAPÉS

‘the Wimbledon’ pimms jelly, strawberries & cream (gf)

lemon curd tart, lavender meringue

mango & coconut panna cotta, coconut crunch (ve, gf)

peaches & cream donuts, peach, vanilla mascarpone, cinnamon

snickers brownie, salted caramel cream, peanut praline

old skool sticky treacle tart, creme fraiche, caramel popcorn

turkish delight meringues, rose cream, strawberries, rose floss

vanilla tapioca pudding, banana jam, caramelised coconut (ve gf)

dark chocolate & cherry tart, cherry jam cream

shortbread monte carlo sandwiched with raspberry jel & vanilla buttercream frosting

banoffee cheesecake slice, digestives, caramel, banana cheesecake cream

rhubarb & custard brûlée, raspberry, smashed praline crunch (gf)

little cherry & almond bakewell tarts, fondant, maraschino cherry

orange & poppyseed lamingtons, mandarin curd, coconut

little lemon & almond drizzle cakes, lemon icing, corn flowers (ve, gf)

‘London fog’ vanilla iced earl grey cake with calendula petals

SUPPER

perfect late night snacks for when you've finished getting your groove on and are heading home

$9 per person

cones of shoestring fries, truffle mayo, parmesan (gf)

honey glazed ham, soft rolls, dijon creme

slow roast pulled lamb, mini pita, cucumber, mint, pickled red onion, garlic yogurt

cheeseburger, brioche bun, frenchs mustard, ketchup, pickles, onions

sticky sweet soy glazed pork belly bao bun, crunchy veg, sesame, chilli (df)

crispy tofu bao bun, pickled red cabbage, peanuts, coriander (ve)

sweet potato, chickpea & fennel puff pasty, our own tomato sauce (ve)

house pizzetta with spicy salami & mozzarella

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

pricing + details

classic canapé

based on 80 guests

10 canapés per person

2 roving entree substantials

your wedding cake cut and served

wait service staff + chefs

all serving boards, cocktail serviettes

$90 per person excluding GST

canapé + graze

based on 80 guests

10 canapés per person

1 roving entree substantial

4 grazing planks

2 dessert canapés

wait service staff + chefs

all serving boards, cocktail serviettes, bamboo plates + cutlery

$96 per person excluding GST

graze + shared

based on 80 guests

5 canapés per person

4 grazing planks

shared main (2 mains + 3 sides)

your wedding cake cut and served

artisan rolls, unsalted butter

wait service staff + chefs

serving boards, platters, utensils

$110 per person excluding GST

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

ultimate shared

based on 80 guests

5 canapés per person

shared entree x 2

shared main (2 mains + 3 sides)

2 dessert canapés

artisan rolls, unsalted butter

wait service staff + chefs

serving boards, platters, utensils

$120 per person excluding GST