



ART KITCHEN

FOOD WITH IMAGINATION



FORMAL PLATED
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	

\$12

1 Hour Service

3 pieces

\$21

1.5 Hour Service

5 pieces

\$33

2 Hour Service

8 pieces



FORMAL PLATED

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

TO START

summer heirloom tomatoes, buffalo mozzarella, basil, proscuitto crumb, fig balsamic	gf
pomegranate glazed quail, orange, walnuts, rose yoghurt, summer leaves	gf
goat cheese creme brûlée, parmesan chip, beetroot, brioche	v gfo
poached lemon prawns, textures of fennel, chorizo oil	gf
citrus cured salmon, macadamia crumble, pickled cucumber, soured cream	gf
sautéed mushroom & truffle custard tart, herbs, truffle aioli	v
seared beef tagliata, puffed quinoa tabouleh, carrot hummus	df gf

THE MAIN EVENT

glenloth chicken, summer peas, speck, charred cos, tarragon cream	gf
eye fillet steak, carrot, smoked potato gratin, thyme jus (\$8 surcharge)	gf
seared salmon, zucchini, mint, saffron potatoes, lemon myrtle	gf df
crispy skin barramundi, cauliflower, saffron, gremolata	gf
honey roast heirloom carrots, quinoa, whipped feta, kale	gf v
smoked eggplant, harissa labneh, tomatoes, pickled red onion, cashew	gf v
milk braised pork belly, fennel, butternut squash, jus, fennel crackle	gf
grilled lamb rump, fondant potato, onion soubise, salsa verde	gf df

SOMETHING SWEET

rhubarb & ginger creme brûlée, ginger nut biscuit	
baked pecan tart, orange, honeycomb, cream	
strawberry shortcake, sable biscuit, macerated strawberries, vanilla mousse	
lemon mess, smashed pavlova, lemon curd, raspberry cream, raspberry crumb	gf
mango panna cotta, coconut macaroon, coconut tapioca	gf
upside down orange & almond cake, pistachio, rose, vanilla chiboust	gf
dark chocolate tart, cherry ripple ice cream	

 <p>Two Courses Per Person</p>	 <p>Three Courses Per Person</p>	 <p>Alternate Drop Per Person</p>	 <p>Tea Selection Per Person</p>
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price includes artisan rolls, salted butter
MINIMUM OF 10 PLEASE

