



ART KITCHEN

FOOD WITH IMAGINATION



FOOD STATIONS

SEASON MENU

2024



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, prosciutto, pea & basil pesto, potato chip (gf)

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. we recommend one plank to feed fifteen guests in addition to canapés



GRAZING PLANKS

displayed on metre long oak boards. a great option to replace arrival canapés

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 ghanouj, charred eggplant & za'atar

SALMON TWICE

(\$25 surcharge)

beetroot & vodka cured salmon, applewood smoked salmon, carrot & celeriac remoulade
our sour cream blinis, caper berries, cornichons, creme fraiche, lemon cheeks, herbs

we take you around the world with a selection of dishes inspired by different countries.



AROUND THE WORLD

SOUTH EAST ASIA - hot, sour, sweet, delicious

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

MIDDLE EAST - deliciously fragrant, sweet & spicy dishes

fragrant braised lamb tagine with sweet spices, dried fruit & toasted almonds
cumin & yoghurt marinated chicken with cherry tomatoes, preserved lemon aioli
persian herb salad with picked leaves, marinated feta, tomato & cucumber
baked eggplant imam bayildi, tomato & pepper, smoked yoghurt
cous cous, roast pumpkin, raisins, lemon, picked mint
falafel chickpea fritters, houmous, pickles, baba ghanouj, flat bread

MEXICANA - hot & happy street style

baked lime & coriander chicken, green salsa, grilled corn

baked tortilla, beef brisket chilli, beans, sour cream, house mole
crispy fish taco, soft tortilla, pico de gallo, jalapeño, baja sauce
mexican street style salad with lime & crispy tortillas
crispy fried patatas, ancho pepper salt

GREAT BRITAIN - our beautiful best of british selection

slow braised beef short rib, yorkshires, horseradish, watercress
grilled flathead, mushy pease, batter rocks, lemony tartare
patchett's lamb & summer veg cornish pasties with ketchup pipette
ploughmans salad, cheddar, cherry tomatoes, celery, pickled onion, crusty croutons & cos
massive chips, malt vinegar, maldon salt, our aioli dipper

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

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

FRANCE - classic, rich & deliciously French

beef bourguignon with baby onions, mushrooms & bacon
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
goat's cheese salad, shallots, walnuts, beetroot, sherry vinegar dressing

LITTLE INDIA - a little spice is nice

classic butter chicken, coconut cream
lamb balti curry, sweet potato, green beans
paneer & peas, spicy tomato curry sauce
steamed basmati rice with turmeric & nigella
garlic naan, papadums, curry puffs, chutney, relish, mint yoghurt



Cakey Cake! who doesn't love the sweet stuff... indulge your guests with these delicious morsels of sweet gorgeoussness for a sweet finish to your event.



DESSERT CANAPÉS

tray passed or as a station

'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, mandarin creme fraiche, caramel popcorn

turkish delight meringues, rose cream, strawberries, rose floss (gf)

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, 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 (gf)

'London fog' vanilla iced earl grey cake with calendula petals



pricing + details

Arrival Canapés x 3 per person - \$13.5

Arrival Canapés x 5 per person - \$22.5

Extra canapés - \$4.5 each

Grazing Planks - \$190 each - feeds approx. 15

Main Food Station - 1 Country (per person) - \$49

Sweet Canapés x 2 per person - \$9

Sweet Canapés x 3 per person - \$13.5

Hire Add Ons

Glassware package - wine, champagne + water glasses per person - \$3.60

Extra table glassware (wine + water) per person - \$2.4

Premium china crockery + cutlery per person - \$3

Premium bamboo plates + wooden cutlery per person - \$1.5

Ice Bags - \$9 each

Ice Tubs - \$6 each

Trestle tables 1.8m - \$24 each

Tablecloth White or Black - \$24 each

Wooden trestle table - \$80 each

Crates + Risers Selection \$50

Native silk florals - \$140

Minimum of twenty five guests

Serving boards + cocktail serviettes are included

Grazing planks - include bamboo plates + wooden cutlery

Pricing excludes GST + Staffing

