



ART KITCHEN

FOOD WITH IMAGINATION

GRAZING PLANKS
SEASON MENU
2024

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 gf v

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 gf

JUST VEG & FRIENDS

honey roasted heirloom carrots, sweet potato chips, tahini yoghurt dip, nigella, grilled eggplant with parsley pesto & marinated feta, empanadas, spinach pastizzi, caramelised garlic bread with a balsamic glaze v

\$190

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



ROVING ENTREES

Our gorgeous hand-me-round entrees are a great way of satisfying your guests appetites and can be served at any time during your event. Our entrees are beautifully presented in paper lined baskets, bamboo boats, bowls or our gorgeous wooden and grass boards.

ROVING SUBSTANTIALS

confit ocean trout nicoise, beans, kipflers, soft egg, little tomatoes, smoked aioli	df gf	baked tortilla, beef brisket chilli, beans, sour cream, house mole	gf
smokey bbq pulled pork slider, brioche bun, corn puree, carrot slaw		house baked tortilla chips, bean chilli, avocado, coriander	gf ve
cheeseburger, brioche bun, frenchs mustard, ketchup, pickles, onions		fried brown rice, chilli, ginger, soy, rainbow chard, fried sprouts	gf ve
spicy salmon poké, black rice, pickled cucumber, radish & shoyu sauce	df gf	we can create vegetarian & dietary alternatives as required	
crispy spiced chicken slider, milk bun, katsu mayo, asian slaw			
triple cheese croquettes, rocket, fennel, parmesan, vinaigrette	v		
crispy fish taco, soft tortilla, pico de gallo, jalapeño, baja sauce			
smoked chicken salad, roast cauliflower, pea sprouts, smoked almonds	df gf		
scorched salmon, zucchini slaw, whipped avocado	df gf		
best of Birmingham, lamb balti curry, sweet potato, crispy roti, mint yoghurt			

\$9.95

1 Option

Per Person
Min 20 guests please

\$18

2 Options

Per Person
Min 20 guests please

ICED COOLER SHOTS

watermelon and mint	wild strawberry & rhubarb
papaya, passionfruit and orange	morello cherry & vanilla
pineapple & coconut	mandarin & pomegranate
white peach & lychee	apples & pears

\$3.10

Per Item

Per Person



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		



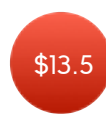
One Option

Per Person
Min 20 guests



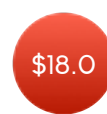
Two Options

Per Person
Min 20 guests



Three Options

Per Person
Min 20 guests



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



Per Item

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