



ART KITCHEN

FOOD WITH IMAGINATION

CANAPÉS

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

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

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

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)

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.

gf gluten free v vegetarian df dairy free ve vegan





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

2 Hour Canapés x 8 per person - \$36

3 Hour Canapés x 10 per person - \$45

Extra canapés - \$4.5 each

Substantial entree - per person \$9.95

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

Sweet Canapés x 2 per person - \$9

Sweet Canapés x 3 per person - \$13.5

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

Ice Bags - \$9 each

Ice Tubs - \$6 each

Plank Station Hire Add Ons

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

