



# ART KITCHEN

FOOD WITH IMAGINATION

DROP OFF  
SEASON MENU  
2024



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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.

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## 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)  
sticky bbq chicken, corn cream, charred corn, popped corn (gf)

## WARM CANAPÉS

(either delivered in our heat boxes ready to serve, or on oven trays ready to be heated)

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  
steamed pork buns  
satay chicken skewer, peanut & coconut sauce, shallots & sesame (gf, df)



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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

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## 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 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



gf gluten free v vegetarian v vegan

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our gorgeous substantial roving entrees are a great way of satisfying guests appetites.  
beautifully presented on our selection of serving boards & platters.

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## SUBSTANTIAL ENTREES

smokey bbq pulled pork slider, brioche bun, corn puree, carrot slaw  
spicy salmon poké, coconut rice, cucumber, edamame, radish & shoyu sauce (gf, df)  
smoked chicken slider, milk bun, buttercrunch lettuce, ranch dressing  
sticky sweet soy glazed pork belly bao bun, crunchy veg, sesame, chilli (df)  
slow roast pulled lamb, mini pita, cucumber, mint, pickled red onion, garlic yogurt  
sweet potato, chickpea & fennel puff pasty, our own tomato sauce (ve)

## DESSERT CANAPÉS

indulge your guests with these delicious morsels of sweet gorgeousness for a sweet finish to your event.

'the Wimbledon' pimm's 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  
french vanilla cupcakes, italian meringue frosting  
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)



## 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

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

Delivery charges apply

