



# GILBERT STREET HOTEL

## savoury

	servings	price
HARISSA SPICED LAMB SAUSAGE ROLLS, MINT + CORIANDER YOGHURT	25	\$60
MIXED PARTY PIES, TOMATO SAUCE	25	\$60
▼ VEGAN SPRING ROLLS, SWEET CHILLI + SWEET SOY	40	\$55
🌿 CRISPY FRIES, ROAST GARLIC AIOLI (▼ VEGAN AVAILABLE)	platter	\$30
BUTTERMILK FRIED CHICKEN TENDERLOINS WITH SRIRACHA AIOLI (Ⓞ GLUTEN FREE AVAILABLE)	30	\$65
Ⓞ Ⓞ CHILLI + LEMON FRIED SQUID, ROAST GARLIC AIOLI	40	\$60
ANTIPASTO PLATTER, CURED MEATS, MARINATED VEGIES, BOCCONCINI, OLIVES + CROSTINI (Ⓞ GLUTEN FREE AVAILABLE)	platter	\$85
🌿 DUO OF DIPS + OLIVES, CROSTINI (▼ VEGAN AVAILABLE, Ⓞ GLUTEN FREE AVAILABLE)	platter	\$55
🌿 CHEESE PLATTER, LOCAL + IMPORTED CHEESES, LAVOSH, NUTS + PICKLED QUANDONG (Ⓞ GLUTEN FREE AVAILABLE)	platter	\$85
Ⓞ VEAL + PORK MEATBALLS SLOW BRAISED IN A SPICY TOMATO + ROAST CAPSICUM SUGO WITH GRANA PADANO	40	\$65
Ⓞ PRAWN BISQUE, PICKLED FENNEL + CHIVE CRÈME FRAICHE	20	\$60
🌿 CHICKPEA FALAFELS, ZATAR YOGHURT, PICKLED RED ONION + CORIANDER (▼ VEGAN AVAILABLE)	30	\$45
Ⓞ PANCETTA, ROAST CAPSICUM, KALE + PARMESAN FRITTATA	25	\$55
🌿 TRUFFLED PEA, CAULIFLOWER + MOZZARELLA ARANCINI	25	\$55
Ⓞ SWEET POTATO WEDGES, BACON SALT + ROAST GARLIC AIOLI	20	\$35
BAROSSA CHORIZO, QUINCE + MANCHEGO TARTLETS	25	\$65

## pizza gluten free + \$5

HOT PEPPERONI, RICOTTA, MOZZARELLA, TOMATO SUGO + BROCCOLI	25	\$60
🌿 CHERRY TOMATOES, BOCCONCINI, FRESH BASIL, OREGANO, SUGO + ROAST GARLIC OIL	25	\$50
🌿 FALAFEL, HOMMUS, ROAST CAPSICUM, MOZZARELLA + ZATAR	25	\$50
BAROSSA PANCETTA, GREEN OLIVES, TOMATO SUGO, MOZZARELLA + CHERRY TOMATOES	25	\$50

## dessert

MIXED FRUIT PLATTER	platter	\$50
MINI CHOCOLATE BROWNIES, DOUBLE CREAM + FREEZE DRIED RASPBERRIES	25	\$60
BANANA CARAMEL BITES, CHOCOLATE CHANTILLY + HONEYCOMB	25	\$55
CAKEAGE		\$30

🌿 VEGETARIAN ▼ VEGAN Ⓞ GLUTEN FREE Ⓞ DAIRY FREE