

COCKTAIL PLATTERS

THE
GILBERT STREET
HOTEL

SAVOURY

	serves	price
Beef Stroganoff Meatballs [GF] Creamy Dijon & Mushroom Sauce + Shaved Cornichons + Dill	30	70
Chilli + Lemon Fried Squid [DF + GFA] Roast Garlic Aioli	30	65
Nashville Wet Rub Fried Chicken Ranch Sauce + Dill Pickles	20	65
Mini Philly Cheese Steak Thinly Sliced Beef + Capsicum + Provolone	20	80
Mini Beef Pies + Sausage Rolls Tomato Sauce	25	65
Patatas Bravas [GF,DF] Fried Diced Potatoes + Spicy Tomato Salsa + Alioli	20	35
Poached Prawn Tostadas [DF] Jalapeno + Kiwi & Lime Salsa + Shaved Radish	20	75
Mini Caesar Salad Cups [GFA] Crispy Bacon + Croutons + Parmesan + Egg + Caesar Mayo [Add Chicken + \$5]	25	55
Antipasto [GFA] Cured Meats + Mixed Olives + Bocconcini + Marinated Vegetables + Chargrilled Crostini	25	90
Haloumi Skewers [GF,VG] Fennel & Orange Scented Honey + Pickled Red Onion + Coriander	20	80
Mixed Vegetable Frittata [VG,DFA] Parmesan Cheese + Mixed Herbs	25	55
Crispy Fries [GF + DF + VNA] Rosemary Sea Salt + Roast Garlic Aioli	30	35
Vegan Spring Rolls [VN] Sweet Chilli + Malaysian Soy Sauce	40	55
Vegan Pies, Pasties + Sausage Rolls [VN] Tomato Sauce	20	65
Duo Of Dips [GF + VNA] Pickled Vegetables + Marinated Olives	25	60
Mixed Cheese [GFA] Selection Of Local + Imported Cheese + Fruit Paste + Toasted Nuts + Lavosh	25	95

VEG + VEGAN OPTIONS

PIZZA

Margherita [VG] Sugo + Bocconcini + Oregano + Tomatoes + Garlic Oil [Add Prosciutto + \$10]	25	60
New York Pepperoni Sugo + Provalone + Pepperoni + Parmigiano	25	60
Prosciutto [VGA] Tomato Sugo + Fior Di Latte + Roast Capsicum + Green Olives + Fresh Prosciutto	25	60
Mixed Mushroom [VG] Basil Pesto + Mozzarella + Mushrooms + Crispy Kale	25	60
+ Sliced Prosciutto		10
+ Vegan Cheese		6
+ Gluten Free Base		6

DESSERT

Dark Chocolate Torte [GF,VG] Double Cream + Wattleseed Meringue	25	75
Cakeage		30