

# COCKTAIL PLATTERS

THE  
GILBERT STREET  
HOTEL

## SAVOURY

	serves	price
Thai Pork + Soy Bean Meatballs [GF,DF]   Sweet Chilli Sauce, Crispy Shallots + Coriander	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	30	65
Anchovy Bruschetta   Heirloom Tomatoes, Pickled Chilli, Stracciatella Cheese + EVOO	20	65
Chorizo + Prawn Skewers [GF,DF]   Chimichurri Aioli	25	65
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
Prosciutto, Spinach & Three Cheese Arancini   Chilli Relish	25	70
Manchego Cheese + Potato Tortilla [GF]   Confit Piquillo Peppers	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
Duo Of Dips [GF + VNA]   Pickled Vegetables + Marinated Olives + Semi Dried Tomatoes + Stracciatella	25	65
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 + Chilli + Zucchini + Fresh Proscuitto	25	60
Mixed Mushroom [VGA]   Truffle Puree + Mozzarella + Mushrooms + Grana Padano	25	60
+ Sliced Proscuitto		10
+ Vegan Cheese		6
+ Gluten Free Base		6

## DESSERT

Mississippi Mud Cake [VG]   Double Cream + Orange Caramel	25	75
Cakeage		30