

COCKTAIL PLATTERS

THE
GILBERT STREET
HOTEL

SAVOURY

	serves	price
Pork Meatballs [GF, DFA] Pizzaiola Sauce + Mozzarella + Rocket	25	75
Chilli + lemon Fried Squid [DF] Roast Garlic Aioli [I]	30	65
Nashville Spicy Wet Rub Fried Chicken Ranch Sauce + Dill Pickles	30	70
Cheeseburger Sliders Dill Pickles + Tomato Sauce	20	95
Mini Beef Pies + Sausage Rolls Tomato Sauce	30	65
Nashville Wet Rub Fried Chicken Sliders Ranch Sauce + Dill Pickles	20	95
Jamaican Jerk Spiced Prawn Skewers [GF, DF] Coconut + Coriander Sauce + Lime [I]	20	75
Vegan Potato + Pea Somosas [VN] Coriander Chutney + Minted Raita	25	65
Antipasto [GFA] Cured Meats + Mixed Olives + Bocconcini + Marinated Vegetables + Chargrilled Crostini	25	90
Crab Arancini Sweetcorn + Leek + Pickled Daikon + Furikake Aioli [I]	20	80
English Pork Chipolatas IPA Oion Gravy + Dijon Mustard	25	55
Crispy Battered Cauliflower [VN, GF] Korean Curry Sauce + Sesame + Pickled Cucumber	30	60
Mini Caesar Salad Cups [GFA] Crispy Bacon + Croutons + Parmesan + Egg + Caesar Mayo [Add Chicken + \$5]	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
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] Pistachio pesto + Fior Di Latte + Roast Capsicum + Green Olives	25	60
Pumpkin [VG] Salsa verde + mozzarella + smoked leek + toasted pepita's + rocket	25	60
+ Sliced Proscuitto		10
+ Vegan Cheese		6
+ Gluten Free Base		6
DESSERT		
Warm Almond Lemon + Ricotta Cake [GF] Lemon Curd + Fleurieu Cream	25	70
Dark Chocolate Mudcake Double Cream + Pretzels	25	80
Fruit Platter	25	65
Cakeage		30

Vegetarian [VG], Vegan [VN], Gluten Free [GF], Dairy Free [DF], Available Option [A]
Imported Seafood [I], Australian Seafood [AU], Mixed Origin [M]

COCKTAIL CANAPÉ PACKAGES

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'PARTY' \$35 PER PERSON

Steamed or Fried Dumplings | Pork + Prawn + Spinach [I]
Crispy Battered Cauliflower | Korean Curry Sauce + Sesame + Pickled Cucumber
Margherita | Sugo + Fior Di Latte + Oregano + Tomatoes + Garlic Oil [Add Prosciutto + \$10]
Chilli + lemon Fried Squid | Roast Garlic Aioli [I]
Vegan Spring Rolls | Kecap Manis + Sweet Chilli Sauce
English Pork Chipolatas | IPA Onion Gravy + Dijon Mustard
Mini Pies + Sausage Rolls | Tomato Sauce
Crispy Fries | Sea salt + Tomato Sauce [Add shaved parmesan cheese + truffle oil \$10]

'SIGNATURE' \$45 PER PERSON

Chicken Caesar Sliders | Crispy Bacon + Parmesan Cheese + Cos Lettuce + Egg + Anchovy Mayo
Nashville Wet Rub Fried Chicken | Ranch Sauce + Dill Pickles
Pumpkin Pizza | Salsa Verde + Mozzarella + Smoked Leek + Toasted Pepita's + Rocket
Pork Meatballs | Pizzaiola Sauce + Mozzarella + Rocket
Crab Arancini | Sweetcorn + Leek + Pickled Daikon + Furikake Aioli
Prosciutto Sliders | Fior Di Latte + Pistachio Pesto + Rocket
Duo Of Dips [GF + VNA] | Pickled Vegetables + Marinated Olives + Semi Dried Tomatoes + Stracciatella
Prawn Twister Spring Rolls | Sweet Chilli Sauce + Coriander

'BOUJEE' \$55 PER PERSON

Local Haloumi Skewers | Zuni Pickles + Salsa Delicata
Cheese Burger Sliders | Dill Pickle + Tomato Ketchup + Burger Cheese
Jamaican Jerk Spiced Prawn Skewers | Coconut + Coriander Sauce + Lime [I]
Morrocan Spiced Chicken Sausage Rolls | Walnut Muhummara + Coriander + Mint
New York Pepperoni Pizza | Sugo + Provalone + Pepperoni + Parmigiano
Nashville Wet Rub Fried Chicken Sliders | Ranch Sauce + Dill Pickles
Vegan Potato + Pea Somosas | Coriander Chutney + Minted Raita
Beef + Pea + Capsicum Empandas + Chimichurri Sauce

Additional choices - \$5 pp Minimum - 20 guests

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