

# THE GILBERT STREET HOTEL

## FUNCTION INFORMATION

88 Gilbert Street, Adelaide | P: 08 8231 9909 | F: 08 8410 4604  
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# PARTY

Steamed or Fried Dumplings | Pork + Prawn + Spinach

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

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]

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# SIGNATURE

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

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# BOUJEE

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Local Haloumi Skewers | Zuni Pickles + Salsa Delicata

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Cheese Burger Sliders | Dill Pickle + Tomato Ketchup +  
Burger Cheese

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Jamaican Jerk Spiced Prawn Skewers | Coconut + Coriander  
Sauce + Lime

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Moroccan Spiced Chicken Sausage Rolls | Walnut Muhumara  
+ Coriander + Mint

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New York Pepperoni Pizza | Sugo + Provalone + Pepperoni  
+ Parmigiano

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Nashville Wet Rub Fried Chicken Sliders | Ranch Sauce +  
Dill Pickles

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Vegan Potato + Pea Somosas | Coriander Chutney + Minted  
Raita

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Beef + Pea + Capsicum Empandas + Chimichurri Sauce

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# CANAPÉ OPTIONS

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## Option 1 - 'Party'

5 choices from our 'Party'  
canapé menu

*\$35 pp*

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## Option 2 - 'Signature'

6 choices from our 'Signature'  
canapé menu

*\$45 pp*

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## Option 3 - 'Boujee'

7 choices from our 'Boujee'  
canapé menu

*\$55 pp*

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Additional choices - *\$5 pp*

Minimum - *20 guests*

# COCKTAIL PLATTERS

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## SAVOURY

	serves	price
Pork Meatballs [GF, DFA]   Pizzaiola Sauce + Mozzarella + Rocket	25	75
Chilli + lemon Fried Squid [DF]   Roast Garlic Aioli	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	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	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
<h2>PIZZA</h2>		
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 Prosciutto		10
+ Vegan Cheese		6
+ Gluten Free Base		6
<h2>DESSERT</h2>		
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]