

COCKTAIL PLATTERS

THE
GILBERT STREET
HOTEL

SAVOURY

	pieces	price
Barossa Chorizo + Manchego Tortilla + Chimichurri [GF]	20	55
Chicken Saltimbocca Meatballs + Tomato Sugo + Grana Padano [GF + DFA]	20	65
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 + Pasties Tomato Sauce	25	65
La Vera Haloumi Skewers + Chilli Honey + Marjoram + Fresh Lemon [GF]	20	65
Fat Anchovy Soldiers + Capsicum Peperrada + Aioli + Parsley [DF]	20	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
Thai Spiced Pumpkin Arancini [VN] Poh Piah Dipping Sauce	20	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
Italian Stallion Sopressa + Sugo + Fior Di Latte + Roast Capsicum + Chilli Honey	25	60
Fun Guy [VG] Mushroom XO + Mozzarella + Mixed Mushrooms + Thyme	25	60
+ Sliced Prosciutto		10
+ Vegan Cheese		6
+ Gluten Free Base		6

DESSERT

Chocolate Fudge Cake + Peanut Butter Mousse + Vanilla Meringue	25	70
Mini Apple + Buttermilk Puddings + Cinnamon Caramel Sauce + Walnut Praline	20	70
Cakeage		30

Vegetarian [VG], Vegan [VN], Gluten Free [GF], Dairy Free [DF], Available Option [A]