

# THE GILBERT STREET HOTEL

## COCKTAIL PLATTERS

SAVOURY	PIECES	PRICE
Mini Beef Pies + Sausage Rolls   Tomato sauce	25	60
Poached Prawn Tostadas [DF]   Spicy corn & capsicum salsa + aioli	30	60
Beetroot, Red Lentil & Mint Falafel [VN]   Vegan black sesame aioli + sumac carrot salad	25	45
Vegan Spring Rolls [VN]   Sweet chilli + Malaysian soy sauce	40	55
Spicy Nashville Fried Chicken   Nashville cayenne spice + ranch	20	70
Chilli + Lemon Fried Squid [DF + GFA]   Roast garlic aioli	30	65
Mini Steak Sanga's   Caramelised onion + tomato + rocket + jalapeño mustard + focaccia	25	75
Pork & Ginger Meatballs [DF]   Sticky hoisin + spring onion + fresh chilli + puffed rice	25	55
Mini Caesar Salad Cups [GFA]   Crispy bacon + croutons + parmesan + egg + Caesar mayo [add chicken + \$5]	25	45
Spiced Chickpea & Onion Bhajis [VG]   Mint yoghurt	25	40
Spicy Pea & Potato Samosas [VG + VNA]   Coriander + chutney + raita	20	60
Antipasto [GFA]   Cured meats + mixed olives + bocconcini + marinated vegetables + chargrilled crostini	25	85
Mixed Cheese [GFA]   Selection of local + imported cheese + fruit paste + toasted nuts + lavosh	25	85
Duo of Dips [GF + VNA]   Marinated olives + chargrilled crostini	25	55
Crispy Fries [GF + DF + VNA]   Rosemary sea salt + roast garlic aioli	30	30

## PIZZA GLUTEN FREE BASE + \$5 | VEGAN CHEESE + \$5

Vegetarian   San Marzano tomato + mozzarella + mushroom + green capsicum + kalamata olives + onion	25	55
New York Pepperoni   San Marzano tomato + mozzarella + provolone + Reggiano parmigiano + pepperoni	25	55
Margherita [VG]   San Marzano tomato + bocconcini + oregano + tomatoes + garlic oil [add prosciutto + \$10]	25	55
Barossa Smoked Ham   San Marzano tomato + mozzarella + zucchini + semi-dried tomatoes	25	55

## DESSERT

Mixed Fruit Platter	25	60
Flourless Dark Chocolate Fudge Cake [GF]   Double cream + freeze dried raspberries	20	65
Mini Almond & Rhubarb Cakes   Orange curd + runny cream	25	55
Cakeage		30