

THE
GILBERT STREET
HOTEL

COCKTAIL PLATTERS

SAVOURY

	servings	price
Mini beef pies + pasties tomato sauce	25	\$60
Chicken + porcini + thyme sausage rolls caramelised onion gravy	25	\$60
Vegan spring rolls sweet chili + Malaysian soy sauce (VN)	40	\$55
Crispy fries roast garlic aioli (GF, VN available)	30	\$30
Buttermilk fried chicken tenders sriracha aioli (GF available)	30	\$65
Chilli + lemon fried squid roast garlic aioli (GF,DF)	30	\$60
Antipasto cured meats + mixed olives + marinated vegetables + bocconcini + chargrilled crostini (GF available)	25	\$85
Duo of dips marinated olives + chargrilled crostini (GF available)	25	\$55
Mixed cheese selection of local + imported cheese + fig paste + toasted nuts + lavosh	25	\$85
Prawn toast sesame + lemongrass + ginger + fermented chilli + coriander mint + spring onion salad (DF)	20	\$50
Arancini smoked mozzarella + cauliflower + pancetta + tomato sugo	25	\$45
Mini Caesar Salad Cups crispy bacon + croutons + parmesan + boiled eggs + caesar mayo (add chicken \$5 extra)	25	\$45
Korean chargrilled chicken skewers dakkochi sauce + fried shallots + spring onion	20	\$60
Thai barramundi fish cakes chilli + peanut + lemongrass + lime dipping sauce	25	\$60

PIZZA GF base + \$5

Patate Potato + Provolone + caramelised onion + rosemary + rocket	25	\$55
Marinara mixed Seafood + tomato sugo + mozzarella + roast capsicum + fresh parsley	25	\$55
Old School Pepperoni pepperoni + tomato sugo + mozzarella	25	\$55
Margherita tomato sugo + oregano + tomatoes + bocconcini + basil + garlic oil	25	\$55

DESSERT

Mixed fruit platter	25	\$55
Cinnamon dusted churros dark chocolate sauce + dulce de leche	25	\$55
Orange curd tartlets double cream basil gel (GF)	25	\$55
Vanilla custard filled Croquembouche spun toffee	25	\$55
Cakeage		\$30

GF Gluten Free | VN Vegan | DF Dairy Free