

IL GAMBERO ON THE PARK

2018 CANAPE MENU

items designed for guests upon arrival...

antipasti platters

comprising of:

crackers & selected cheeses
marinated olives & roasted peppers, eggplant & sundried tomato
cured meats & bread

\$45 per platter / caters for 15/20 guests

crostini platters

comprising of:

smoked salmon & dill sour cream
roast capsicum, eggplant & zucchini
avocado & camembert cheese
tomato, spanish onion & basil

\$45 per platter / caters for 15/20 guests



the #1 best sellers

	<i>priced per person (1½ pieces per person)</i>	\$	i / p
assorted pizzas (gf available)	large pizzas cut into small portions	4	p
arancini balls v	pea & saffron with garlic aioli	4	i
vegetarian spring rolls v	with sweet chilli sauce	3	p
salt & lemon pepper calamari	with tartare sauce	5	i
chicken skewers	served with satay sauce	5	p
nonna's meatballs	in tomato sugo	4	i
pork & fennel sausages gf	with a spicy tomato & pancetta sauce	4	p
mini pasta boxes (gf available)	tortellini or rigatoni pasta with any sauce	5	i
mini risotto boxes gf	pumpkin, pinenut & rocket risotto	5	i
battered fish & chips	with tartare sauce	6	i
marinated lamb skewers gf	with coriander yoghurt	6	p
chorizo sausage	with mixed marinated olives & caramelised onion jam	4	p

legend: v=vegetarian gf=gluten free i=individual / p = platters

items a little bit fancy

	<i>priced per person (1½ pieces per person)</i>	\$	i / p
herbed lamb cutlets	with mint yoghurt	8	p
tempura prawns	with sweet chilli mayonnaise	6	p
oyster shooters gf	bloody mary or citrus dressing	6	i
tuna polpette	in tomato sugo	5	i
scallops wrapped in pancetta	with bechamel sauce and thyme	7	i
polenta eggplant chips v	with sweet chilli mayonnaise	4	p
mini gnocchi zucca boxes v	pumpkin puree sauce with sage	6	i
mini caesar salad boxes		6	i
vegetarian frittata v gf		5	p