

# IL GAMBERO ON THE PARK

## 2020 CANAPÉ MENU

Items designed for guests upon arrival...

### OUR GRAZING TABLE PLATTERS-

#### antipasti platters

comprising of:

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

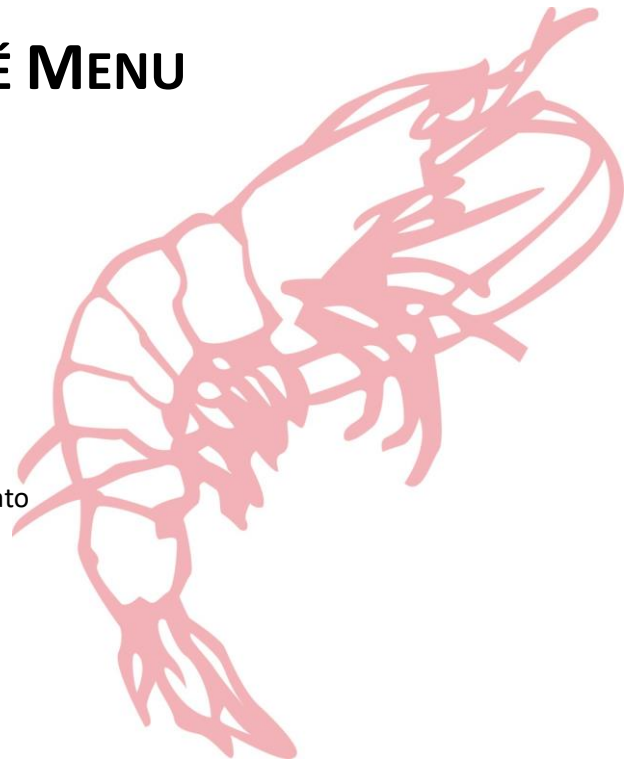
**\$45 per platter / caters for 10/15 guests**

#### 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 10/15 guests**



### Canapé Items (hot food through the night)

		price per person	\$	i / p
assorted pizzas ( <b>gf</b> available)	large pizzas cut into small portions		4	p
arancini balls <b>v</b>	pea & saffron with garlic aioli		4	p
vegetarian spring rolls <b>v</b>	with sweet chilli sauce		3	p
salt & lemon pepper calamari	with tartare sauce		6	i
chicken skewers	served with satay sauce		5	p
nonna's meatballs	in tomato sugo		4	p
pork & fennel sausages <b>gf</b>	with a spicy tomato & pancetta sauce		4	p
mini pasta boxes ( <b>gf</b> available)	tortellini or rigatoni pasta with any sauce		5	i
mini risotto boxes <b>gf</b>	pumpkin, pinenut & rocket risotto		5	i
battered fish & chips	with tartare sauce		6	i
marinated lamb skewers <b>gf</b>	with coriander yoghurt		6	p
chorizo sausage	with mixed marinated olives & caramelised onion jam		4	p
herbed lamb cutlets	with mint yoghurt		8	p
tempura prawns	with sweet chilli mayonnaise		6	p
polenta eggplant chips <b>v</b>	with sweet chilli mayonnaise		4	p
mini gnocchi zucca boxes <b>v</b>	pumpkin puree sauce with sage		6	i
vegetarian frittata <b>v gf</b>	seasonal vegetables in a scrambled egg mix		5	p

Most platter items (p) are 1 ½ pieces per person

Individual items (i) are one per guest and served in mini noodle boxes

**Legend: v =vegetarian, gf =gluten free, i =individual, p =platters**