

IL GAMBERO ON THE PARK

2022 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

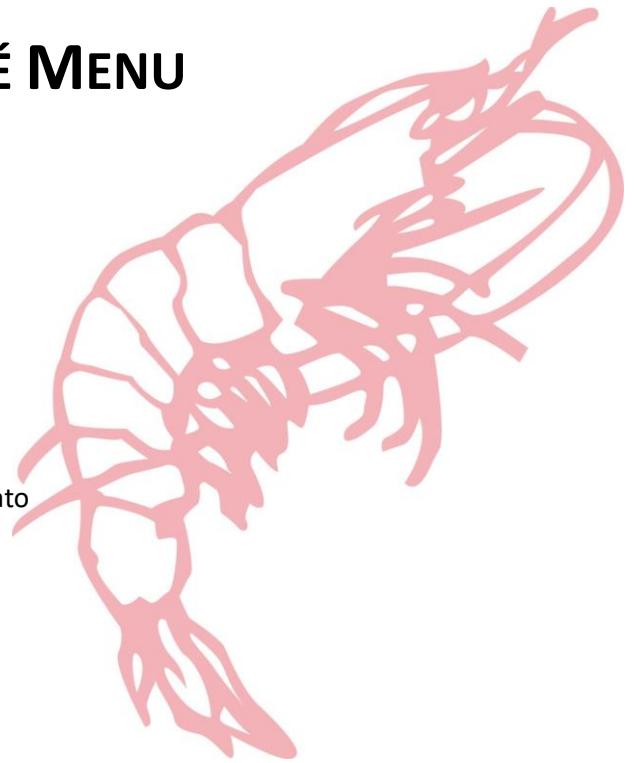
\$50 per platter / caters for 10/15 guests

crostini platters

comprising of:

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

\$50 per platter / caters for 10/15 guests



Canapé Items (hot food through the night)

		price per person	\$	i / p
assorted pizzas (<i>gf</i> available)	large pizzas cut into small portions		4	p
arancini balls v	pea & saffron with garlic aioli		5	p
vegetarian spring rolls v	with sweet chilli sauce		3	p
salt & lemon pepper calamari	with tartare sauce		7.5	i
chicken skewers	with lemon and herbs		6	p
tandoori chicken shashlik	with corianda yoghurt		6.5	p
nonna's meatballs	in tomato sugo		5	p
mini pasta boxes (<i>gf</i> available)	penne pasta with any sauce		5	i
mini risotto boxes gf	pumpkin, pinenut & rocket risotto		6.5	i
mini gnocchi zucca boxes v	pumpkin puree sauce with sage		7	i
fish bites & chips	with tartare sauce		7.5	i
lamb kofta	with mint yoghurt		7	p
prawn dumplings	with sweet chilli mayonnaise		5.5	p
lental & falafel balls v gf	with mint yoghurt		5	p
thai fish cakes	with sweet chilli sauce		5.5	p

Desserts –

gelati cups	mix of lemon, strawberry and chocolate	4	i
chocolate strawberries	fresh strawberries dipped in chocolate sauce	3	p
Italian doughnut	with marscopone & chocolate sauce	3	p
panacotta	vanilla bean panacotta	6.5	i

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