

EST. *The* 1887
MARY ELLEN
 HOTEL

COCKTAIL FUNCTION MENU

INDIVIDUAL COLD PLATTERS

50 PIECES PER PLATTER

Cold smoked salmon crostini	120
Eggplant caponata en croute vg	120
Prosciutto avocado feta blini	120

INDIVIDUAL HOT PLATTERS

50 PIECES PER PLATTER

Beef & thyme sausage rolls	140
Wagyu meatball albondigas <i>gf/df</i>	140
Squires battered dory fillets	120
Tempura prawn cutlets <i>df</i>	140
Southern buttermilk chicken	120
Nashville chicken drumettes	110
Roast pumpkin & sage arancini <i>vg</i>	120
Vegetarian hand rolled spring rolls <i>df/vg</i>	140
S&P flash-fried crispy squid	120

SLIDERS

30 PER PLATTER, MINIMUM 2 PLATTERS
 toasted brioche bun - shredded iceberg - crisp slaw

Wagyu beef patty smokey house chutney	120
Crispy dory fillet <i>df</i> Garlic aioli	120
Peri Peri chicken Nashville hot sauce	120

GROSING BOARDS

\$120 EACH

Suitable for approx 10 people



Continental cured meats
 Local & imported cheese
 Seasonal fresh fruit
 Pickled root vegetables
 House made dips
 Toasted sesame Lavosh

PIZZAS

10" sourdough base, tomato SUGO - mozzarella

Margherita <i>vg</i> Traditional tomato base - mozzarella cheese oregano	18
Naples Lemon grilled chicken breast - smoky black forest bacon - roasted red peppers Spanish onion	23
Roma Prawns - cherry tomatoes - shallots garlic - Spanish onion	24
Antigua Shaved double - smoked ham - pineapple	22
Cardinare Prosciutto - mushrooms - pesto - fresh rocket - soft feta	24
Suprema <i>vg</i> Mushrooms - cherry tomato - roasted peppers - Spanish onion - kalamata olives	23

PLEASE CALL 49631100 TO ENQUIRE OR MAKE YOUR SELECTIONS

PRICES AND MENU SELECTIONS SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY