

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 <i>vg</i>	120
Prosciutto avocado feta blini	120

INDIVIDUAL HOT PLATTERS

50 PIECES PER PLATTER

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

GROISING 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 Traditional tomato sugo base - oregano Double mozzarella	18
Flame Grilled Chicken Black forest bacon - chicken breast fillet Roasted red capsicum - spanish onion Nashville sauce	25
Meat Lovers Grilled chicken - black forest bacon Virginia smoked ham - wagyu ground beef House BBQ swirl	25
Pesto Pumpkin Maple glazed pumpkin - baby spinach Spanish onion - roasted red capsicum Pine nut pesto	24
Hawaiian Pizza Triple smoked Virginian ham - Pineapple	22

PLEASE CALL 49631100 TO ENQUIRE OR MAKE YOUR SELECTIONS

PRICES AND MENU SELECTIONS SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY