

Maddies

COCKTAIL FUNCTION MENU



KINGSTON

HOTEL

**\$25 PER PLATTER
20 PIECES**

MINI SPRING ROLLS **v**
with sweet chilli dipping sauce

OR

MINI POTATO AND BACON ROSTI **GF**
served with relish

OR

CRUMBED CALAMARI
with house-made tartare sauce

OR

PAPRIKA ROASTED TOFU **GF, VEGAN**
topped with basil pesto

OR

LENTIL AND VEGETABLE SAMOSA **v**
with minted yoghurt

OR

RICE PAPER ROLLS **GF, VEGAN**
Vermicelli, raw vegetables, sweet chilli dipping
sauce

**\$35 PER PLATTER
20 PIECES**

CRUMBED CHICKEN KIEV BALLS
OR

**HOUSE-MADE ZUCCHINI & CORN
FRITTERS** **v**
with mint yoghurt

OR

HOME-MADE SAUSAGE ROLLS
with tomato sauce

OR

PEPPERED BEEF SKEWERS **GF**
with BBQ tomato relish

OR

PORK AND SAGE MEATBALLS **GF**
with chipolate BBQ sauce

OR

**CHERRY TOMATO AND
BOCCONCINI BRUCHETTA** **v**

OR

MUSHROOM BRUSCHETTA **VEGAN**
sauteed garlic mushrooms, rosemary on
crouton

OR

**SUNDRIED TOMATO AND FETTA PIN
WHEEL** **v**

OR

SATAY CHICKEN SKEWERS
with satay dipping sauce

**\$40 PER PLATTER
20 PIECES**

STEAMED PORK BUNS
with hoi sin and plum sauce sauce

OR

FRIED PRAWN GYOZA
with black vinegar sauce

OR

**GRILLED CHICKEN AND CHORIZO
SKEWERS** **GF**
with lemon wedges

OR

**STEAMED PORK AND CHIVE
DUMPLINGS**
with black vinegar sauce

OR

BLACKENED PORK BELLY
slow cooked and caramelised

OR

BUTTERMILK CHICKEN PIECES
crispy fried with chilli aioli

SLIDERS \$4 EACH

PULLED PORK
apple chutney, coleslaw, aioli

CHEESEBURGER

caramelised onions, gherkin, melted cheese,
tomato jam

**HERB AND CHEDDAR CRUMBED
CHICKEN**

lettuce slaw, spicy style mayo

SMOKED SALMON

tomato, lettuce slaw, dill



V = VEGETARIAN
GF = GLUTEN FREE UPON REQUEST

10% SURCHARGE ADDED ON SUNDAYS & PUBLIC HOLIDAYS