

Kingston | Hotel

W kingstonhotel.com.au

PH 6295 0123

A 73 Canberra Avenue, Griffith

PLEASE NOTIFY US OF ANY DIETARY REQUIREMENTS

15% SURCHARGE ON PUBLIC HOLIDAYS

FUNCTION PLATTERS

Please be aware function platters are not able to be served mixed

Minimum 20 people per order, 5 person increments
Minimum 10 days' notice for full availability

\$15 PER PERSON – 4 ITEMS

Handmade Vietnamese pork and vegetable spring rolls, sweet chilli sauce

Buttermilk chicken tender, crispy fried, chilli aioli

Cherry tomato and bocconcini bruschetta **V DF GF on req**

Peppered beef skewers, BBQ tomato relish **DF GF req**

\$20 PER PERSON – 5 ITEMS

Handmade Vietnamese pork and vegetable spring rolls, sweet

chilli sauce

Buttermilk chicken tender, crispy fried, chilli aioli

Cherry tomato and bocconcini bruschetta **V DF GF on req**

Peppered beef skewers, BBQ tomato relish **DF GF req**

Vegan pumpkin and spinach arancini balls, aioli **VR**

\$28 PER PERSON – 7 ITEMS

Handmade Vietnamese pork and vegetable spring rolls, sweet
chilli sauce

Buttermilk chicken tender, crispy fried, chilli aioli

Cherry tomato and bocconcini bruschetta **V DF GF on req**

Peppered beef skewers, BBQ tomato relish **DF GF req**

Vegan pumpkin and spinach arancini balls, aioli **VR**

Smoked salmon crostini, cucumber, fried capers, creamy dill
sauce **GF req**

House made sausage rolls, tomato sauce

\$35 per person – 9 items

Handmade Vietnamese pork and vegetable spring rolls, sweet
chilli sauce

Buttermilk chicken tender, crispy fried, chilli aioli

Cherry tomato and bocconcini bruschetta **V DF GF on req**

Peppered beef skewers, BBQ tomato relish **DF GF req**

Vegan pumpkin and spinach arancini balls, aioli **VR**

Smoked salmon crostini, cucumber, fried capers, creamy dill
sauce **GF req**

House made sausage rolls, tomato sauce

Coconut battered fried prawns, lime aioli **DF**

Lentil and vegetable samosas, minted yogurt **VR**

\$42 per person – 12 items

Handmade Vietnamese pork and vegetable spring rolls, sweet
chilli sauce

Buttermilk chicken tender, crispy fried, chilli aioli

Cherry tomato and bocconcini bruschetta **V DF GF on req**

Peppered beef skewers, BBQ tomato relish **DF GF req**

Vegan pumpkin and spinach arancini balls, aioli **VR**

Smoked salmon crostini, cucumber, fried capers, creamy dill
sauce **GF req**

House made sausage rolls, tomato sauce

Coconut battered fried prawns, lime aioli **DF**

Lentil and vegetable samosas, minted yogurt **VR**

Satay chicken skewers, satay dipping sauce **GF**

House made Cajun pork meatballs, spicy mayo **GF req**

Poached pear crostini with goat cheese, brown sugar sauce,
basil **V, GF req**

HOUSE-MADE DESSERT PLATTERS

Add \$4 per piece, minimum 20 pieces per item

Mandarin and Almond cake **V, GF, DF**

Chocolate Brownie

Maple cream cheese mini tart with seasonal fresh fruits

Earl Gray Tart – Earl grey infused mascarpone, topped with
chocolate and nut crumble

ENTREE PLATTERS

Light grazing for 20 people

Cheese Platter (per plate) \$150

Fruit Platter (per Plate) \$120

Antipasto (per plate) \$180

15% surcharge public holidays