

COCKTAIL FUNCTION MENU

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

\$49 PER PLATTER - 20 PIECES

Mini spring rolls, sweet chilli dipping sauce **V**

OR

Crumbed calamari, house made tartare sauce

OR

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

OR

Chickpea hummus crostini, pickled onion, apricot harissa, coriander **V VR DR**

\$59 PER PLATTER - 20 PIECES

Crumbed chicken kiev balls

OR

House made sausage rolls, tomato sauce

OR

Cherry tomato and bocconcini bruschetta **V**

OR

Satay chicken skewers, satay dipping sauce

OR

Buttermilk chicken pieces crispy fried, chilli aioli

OR

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

OR

Smoked salmon crostini with caper cream cheese, dill **GF req**

OR

Handmade steamed pork dumplings, soy sauce

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\$64 PER PLATTER - 20 PIECES

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

OR

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

OR

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

OR

Coconut battered fried prawns, lime aioli

OR

Creamy chicken and mushroom mini pastry tart

SLIDERS \$7.5 EACH - 10 PIECES MINIMUM

Pulled pork, apple chutney, coleslaw, aioli

OR

Cheeseburger, caramelised onions, gherkin, melted cheese, tomato jam

OR

Herb and cheddar crumbed chicken, lettuce slaw, spicy mayo

OR

Vegetarian patty, rocket, tomato relish **V**

DESSERT PLATTERS \$59 - 15 PIECES

Pecan & Macadamia Tart – caramel fill, pecans, macadamias, golden syrup,
almond meal, cinnamon

OR

Chocolate Brownie

OR

Mandarin and Almond Cake **GF req**

OR

Maple cream cheese mini tart with seasonal fresh fruits

- 15% Surcharge on Public Holidays
- Orders must be pre-paid in full at the time the order is placed
- For full menu availability 14 days notice is required

V = Vegetarian
GF = Gluten free on request
VR = Vegan on request

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