

# GARDEN COCKTAIL PLATTERS



Whether a small or large celebration, a spot in our beautiful garden is sure to impress.

Each garden platter consists of 30 pieces. Minimum food spend per head – \$18

Confused on how much to cater for? We suggest the following to help you.

- Pre dinner drinks or light nibbles allow 3-5 pieces per guest
- Canapés served instead of a starter before a lunch or dinner allow 5-7 pieces per guest
- Anything outside of primary meal hours allow 8-10 pieces per guest
- If you would like further guidance on your specific function please contact our office and we will be happy to help you.

We please ask all Garden Platters to be booked and pre-paid for in advance.

## SEAFOOD PLATTERS

3 dozen SA Oysters – served in half shells. . . . .	\$90
Natural with lemon wedges <b>GF DF</b>	
OR with chili and lime salsa <b>GF DF</b>	
Cooked prawns with mango and avocado chili salsa spoons <b>GF DF</b> . . . . .	\$80
Prawn and crab crostinis ( <b>GF AVAILABLE</b> ) . . . . .	\$70
Prawn steamed Chinese Dumplings with a hoisin dipping sauce . . . . .	\$60
Salt and pepper squid . . . . .	\$65
Garlic, basil prawn skewers with aioli <b>GF</b> . . . . .	\$65
Seafood Platter (30 pieces) . . . . .	\$80
Salt and pepper squid, panko prawns, panko flathead and lemon aioli	

## VEGETARIAN/PLANT BASED PLATTERS

Dip platter, trio of house made dips, toasted pita bread, rice crackers and crudites ( <b>GF, V &amp; VE OPTIONS</b> ) . . . . .	\$60
Bocconcini and heirloom tomato skewers with a sticky balsamic <b>V GF</b> . . . . .	\$60
Wild mushroom and olive duxelles on black pepper crispy pita toasts <b>VE</b> . . . . .	\$60
Sun dried tomato, olive and parmesan Palmiers <b>V</b> . . . . .	\$60
Goat's cheese and chive beignets with a capsicum salsa <b>V</b> . . . . .	\$65
Salt and pepper tofu chips with guacamole and tomato salsa <b>VE</b> . . . . .	\$55
Vegan spring rolls <b>VE</b> . . . . .	\$65
Pumpkin and chickpea sausage rolls <b>V</b> . . . . .	\$80
House made spinach and parmesan arancini balls <b>V</b> . . . . .	\$65
Haloumi and roasted pepper sliders . . . . .	\$65
Vegetable dumplings with a hoisin dipping sauce <b>VE</b> . . . . .	\$60
Bowls of hot chips and wedges . . . . .	POA
Polenta chips with sriracha ketchup <b>VE</b> . . . . .	POA

## PIZZA FINGERS

Tandoori chicken, spinach and mint yoghurt . . . . .	\$65
Roma tomato, bocconcini and basil <b>V</b> . . . . .	\$60
Lamb yiros, eggplant, capsicum and garlic sauce . . . . .	\$75

## PLATTERS

Assorted cocktail sandwiches 4 flavours ( <b>INCLUDING V</b> )	\$70
Mixed sushi served with soy sauce, wasabi and pickled ginger ( <b>INCLUDING V</b> ) . . . . .	\$70
ED mini cheeseburgers . . . . .	\$65
Mixed Artisan pies and sausage rolls . . . . .	\$80
Lamb shank pies, pork and fennel sausage rolls, potato pies and pumpkin and chickpea sausage rolls <b>V</b>	
Beef and chicken satays with peanut dipping sauce <b>GF</b> . . . . .	\$75
Greek style lamb and chicken skewers, tzatziki and a tomato and oregano relish <b>GF</b> . . . . .	\$75
Crumbed chicken strips with a smoked chilli aioli . . . . .	\$65
Cocktail pies, pasties and sausage rolls with tomato sauce . . . . .	\$55

## CHEESE AND FRUIT

Cheese platters ( <b>GF OPTIONS</b> )	
Small . . . . .	\$50
Large . . . . .	\$75
Assorted fresh fruit and cheese platters ( <b>GF OPTIONS</b> )	
Small . . . . .	\$45
Large . . . . .	\$70
Seasonal Fruit Platter <b>GF V VE</b>	
Small . . . . .	\$40
Large . . . . .	\$60

## SWEET PLATTERS

Dark chocolate and white chocolate dipped strawberries <b>GF</b> . . . . .	\$55
Cocktail jam donuts . . . . .	\$65

## INDIVIDUAL COCKTAIL DESSERTS

A selection of chocolate and walnut brownies, lemon curd tarts, chocolate ganache tarts and lemon meringue pies (**GF UPON REQUEST**) . . . . . \$3.50 each

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