



KINGS BRIDGE
BAR & RESTAURANT
2015

Cocktail Function Menu

Minimum 30 guests

\$25 per head – 5 Selections

\$30 per head – 7 Selections

\$35 per head – 9 Selections

Lemon Pepper Squid w/ Garlic aioli (gf)

Sausage Rolls w/ Tomato sauce

Indian Bhaji with mango chutney and vegan spiced mayonnaise (V)

Pork belly bites with sticky glaze served on fennel and apple (gf)

Mini Ham or Vegetarian or smoked salmon quiches w/Tomato
Relish

Thai marinated beef skewers w/ satay sauce (gf)

Karage fried chicken w pickled veg w/ spiced kewpie mayo

Macaroni and cheese balls (veg)

Savoury pies w/ BBQ Sauce

Smoked Salmon Croquettes, w/ lemon and dill yogurt

Pulled Pork tarts, w/ Cherry Tomato & Caramelised Onion

Additional Extras

Oven Baked Pizzas, your choice of Margherita, Garlic Herb, (v) (\$12 each)

Beer-Battered Fries w/ Aioli and Tomato Sauce (\$8 each)

Local Freshly Shucked Oysters, served Natural or Kilpatrick
(per dozen/market price) (gf)

Tasmanian Cheese Platter, Ashgrove Vintage Cheddar, King Island Blue, South
Cape Brie,
Fig Paste, Lavosh Crackers, Fresh Fruit (\$49 per platter)

**Our dishes marked with (gf) are available as a gluten free option (v)
vegetarian**