

FUNCTIONS MENU



@bluegumshotel_



@BlueGumsHotel



345 Hancock Rd, Fairview Park SA

FUNCTION PLATTERS

Serves 20 people



HOT

CHICKEN SATAY SKEWERS <small>DFO</small>	100
satay sauce	
MUSHROOM ARANCINI <small>V</small>	85
tomato relish	
SOUTHERN FRIED WINGETTES <small>DFO</small>	60
Blue Gums sauce	
YUM- CHA <small>VO</small>	65
mini beef dim sims, spring rolls, samosas with sweet chilli & soy sauce	
PIES, PASTRIES & SAUSAGE ROLLS	90
tomato & BBQ sauce	
CHEESEBURGERS SLIDERS	120
wagyu beef, cheese, mustard, ketchup, onion & pickle, brioche slider bun	
SEAFOOD PLATTER	120
crumbed prawns, calamari rings, fish goujons & tartare	
WEDGES PLATTER <small>VO VGO</small>	50
sweet chilli & sour cream	

COLD

DIPS PLATTER <small>VO</small>	80
house made dips, water crackers, lavash bread crudites	
GRAZING BOARD	185
assortment of sliced meats, soft & hard cheese, hummus, grilled vegetables, antipasto mix, crackers, lavash & fried pita	
SEASONAL FRUIT <small>V GF DFO</small>	75
chocolate nutella dipping sauce	
CHEESE BOARD <small>V GFO</small>	100
hard and soft cheeses, nuts, dried fruits, onion jam, strawberries, crackers & lavash bread	
GOURMET SANDWICHES <small>VO</small>	70
fillings include meats, cheeses, relish, egg & salads (<i>requests welcome, pending kitchen stock items</i>)	
COLD ROLLS <small>VO GFO DF</small>	75
chicken, pork, vegetarian with Hoi Sin dipping sauce	
CAKE & SCONES	65
assortment of cakes, slices & scones with cream, strawberries & compote	

PIZZA SLABS

32 pieces



MARGHERITA <small>V GFO</small>	60
HAWAIIAN <small>GFO</small>	60
BBQ CHICKEN <small>GFO</small>	65
YIROS (<i>lamb, chicken or combo</i>) <small>GFO</small>	70
SUPREME <small>GFO</small>	70
MEAT LOVERS <small>GFO</small>	70

V: Vegetarian, **VO:** Vegetarian Option, **VG:** Vegan, **VGO:** Vegan Option, **GF:** Gluten Free, **GFO:** Gluten Free Option, **DF:** Dairy Free, **DFO:** Dairy Free Option, **CN:** Contains Nuts

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves. Our updated menu reflects changes in food labelling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.