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PARTY \(\overline{\overli

STARTERS

BBQ CAULIFLOWER WINGS VG GFA V

Cooked tender cauliflower florets, with our own 101, Asian style BBQ sauce with a hint of mango chutney and pickle ginger, topped with spring onions.

DEEP-FRIED BRIE

Deep fried brie in a panko breadcrumb with mixed leaves, served with cranberry sauce.

GARLIC MUSHROOMS V

Deep fried breaded mushrooms served with our own garlic mayonnaise.

RICOTTA & GOAT'S CHEESE BRUSCHETTA GFA

Ciabatta bruschetta topped with a ricotta and goat's cheese mousse & roasted candied cherry tomatoes, garnished with a hint of basil pesto, and balsamic glaze.

GASTRO STICKY WINGS GFA

Succulent tasty wings, marinated in hoi sin, honey, sweet chilli scattered with sesame seeds and spring onions

BRAISED BEEF ARANCINI

Golden-fried arancini, filled with succulent braised beef ragu, creamy mozzarella, and parmesan accompanied with a truffle cream sauce.

ROCK THAT BURGER

THE NEW YORKER GFA

Irish angus beef minced with herbs and spices chefs, 101 burger sauce, crisp pancetta, melted Swiss cheese, rooster fried onions, tomato, romaine lettuce, on a brioche bun. Served with French fries or proper chunky chips.

THE SLOW ROOSTER

Free range chicken fillet marinated in spiced buttermilk overnight, coated in rooster flour and shallow fried, 101 burger sauce, crispy onions, romaine lettuce, tomato & ruby slaw - a twist on coleslaw using red cabbage, on a brioche bun. Served with French fries or proper chunky chips.

THE WANNABE VG GFA V

Looks like meat, tastes like meat, but it's not meat. Home baked Vegan bun, 100% plant-based burger meat, romaine lettuce, crispy onions, tomato, chef's homemade salsa and vegan mayo. Served with French fries or proper chunky chips.

THE MAIN EVENT

101 VEGAN SALAD VG GFA V

Seasonal mixed leaves, baby spinach, mandarin orange segments, avocado, pomegranate, candid walnut, shallots, and quinoa, with a sweet citrus dressing.

FISH & CHIPS

Market fresh thick, flaky Haddock lightly coated in a beer & turmeric batter, shallow fried, garnished with 101 tartare sauce and mushy peas, served with proper chunky chips.

BRAISED BEEF RAGU PAPPARDELLE

Pappardelle pasta tossed in a rich tomato based braised beef ragu with a hint of cream, topped with grated parmesan..

HOT & FIERY SUPREME

Oven roasted supreme of chicken stuffed with Nduja, and ricotta cheese marinated in fiery spices overnight. The supreme is served on stirred fried vegetables, with hot Nduja tomato sauce, accompanied with garlic rosemary potatoes.

HONEY SOY GLAZED SALMON

Oven roasted supreme of chicken stuffed with Nduja, and ricotta cheese marinated in fiery Oven baked salmon glazed in a honey, garlic, soy sauce served on a bed of lightly sauteed Pak Choi.



VG VEGAN DISH

GFA GLUTEN FREE ADAPTABLE (PLEASE ASK SERVER FOR DETAILS)

V VEGETARIAN DISH



