

Mother's DAY

LUNCHEON MENU

♥ ACCOMPANIMENTS ♥

Italian ciabatta bread loaf wrapped in linen

♥ GOURMET ANTIPASTO ♥

(charcuterie plate per person)

A selection of prime quality salumi premium meats, locally grown farm fresh Mediterranean marinated vegetables, finest Italian cheeses, handcrafted grissini.

♥ ENTRÉE ♥

(alternate serve)

Crespelle of pumpkin and ricotta, mustard fruits with burnt sage butter *V

OR

Risotto of pea, spring green leaves and aged pecorino *V

♥ MAIN COURSE ♥

(alternate serve)

Oven roasted chicken breast with braised mushrooms, confit garlic potato, broccoli and trussed tomato *GF

OR

Roasted barramundi on caper black olive crushed potatoes, with eggplant basil pine nut relish and tomato fondue *GF

♥ SWEET ENDING ♥

(alternate serve)

Classic French vanilla crème brulee served with a Belgian waffle crisp, fresh berry and jam

OR

Ricotta and pear tart. Candied walnut crumble, lemon balm, caramel and black currants *N

♥ TO FINISH ♥

Barista made Vittoria macchiato coffee and French handcrafted teas

GF - Gluten Free V - Vegetarian N - Contains Nuts



doltone house VENUE & CATERING COLLECTION

Please note: Menu items may contain or come into contact with nuts