

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)

Spinach and ricotta ravioli, served with tomato, cream and basil sauce *V

OR

Penne alla rustica with sundried tomato, zucchini, eggplant and a basil Napolitana sauce

♥ MAIN COURSE ♥

(alternate serve)

Barramundi with Mediterranean vegetables, smashed pumpkin and salsa verdi *GF

OR

Oven roasted chicken breast, braised mushrooms, confit garlic potato, wilted kale and red wine jus *GF

♥ SWEET ENDING ♥

(alternate serve)

Hazelnut panna cotta, candied hazelnut crumb and sicilian biscotti *N

OR

Pistachio & raspberry slice, layers of white chocolate, raspberry and pistachio topped with its fresh raspberry and crunchy meringue *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