



doltone house

VENUE + CATERING COLLECTION

SAMPLE MENU

CANAPÉS

Pre-Dinner Drinks and Chefs selection of canapés al fresco

ACCOMPANIMENTS

Italian ciabatta bread loaf wrapped in linen
Olive oil and balsamic vinegar
Signature marinated hot black olives

LA DOLCE VITA ANTIPASTO SYMPHONY PER PERSON

Classic vitello tonnato, baked tomino cheese, heirloom tomato salad,
wagyu bresaola with hand stretched stracciatella, fresh fig
with gorgonzola & candied walnuts *GF

TASTE OF THE SEA - DELUXE SEAFOOD SHARING PLATTERS

Fresh Cooked Prawns
Freshly Shucked Sydney Rock Oysters

ENTRÉE

Pasta with roasted cauliflower cream, cured pancetta,
sugar snap peas and pine nut crumble *N, P

MAIN COURSE

Grilled beef rib fillet with sautéed king brown mushrooms, potato gratin,
asparagus, spinach puree, truffle butter & red wine glaze *GF

Oven roasted crispy skin salmon with saffron potato aioli, green
beans, baby tomato & salmon roe pearls

SWEET ENDING TO 2018 DESSERT

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

SPECIAL DIETARY REQUIREMENTS indicated by*

GF - Gluten Free P - Pork Products N - Contains Nuts

We value your guest experience at Doltone House. Our catering team can accommodate your special dietary requirements in advance. Please notify when registering for the event.