



doltone house
SYLVANIA WATERS

START NYE 2020 WITH GUSTO SAMPLE MENU

CANAPÉS

Chefs selection of canapés

ACCOMPANIMENTS

(per table)

Artisan sourdough loaf & butter

Signature marinated hot black olives

ENTRÉE

(alternate serve)

Twice cooked pork belly, braised cabbage, pancetta and Paris mash

Prawn and avocado tian, celeriac remoulade, truss tomato with raspberry vinaigrette and micro herbs

TASTE OF THE SEA - DELUXE SEAFOOD SHARING PLATTER

(per table)

Hot seafood combination of salt & pepper calamari and garlic prawns

TASTE OF ITALY - DELUXE SHARING PLATTER

(per table)

Spaghetti aglio olio

MAIN COURSE

(alternate serve)

Herbed-crumbed veal cutlet, garlic potato puree, grilled mushroom, green vegetables and jus

Oven baked chicken breast, served with a sun dried tomato and asparagus arancini, sautéed spinach and semidried tomatoes and basil pesto dressing

SWEET ENDING TO 2020

(alternate serve)

Pavlova, fresh cream, fruit salsa and passionfruit mango sauce

Baked lemon lime tart, with berry compote and double cream

Served with barista made Vittoria macchiato coffee and French handcrafted teas

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.
