

FINE FOOD, FABULOUS RACING AND FASHION

MELBOURNE CUP

Luncheon Menu



doltone house

VENUE + CATERING COLLECTION

GIDDY UP - COCKTAIL ON ARRIVAL

CANAPÉS

Upon arrival you will enjoy canapés especially selected from our executive chef's canapé collection

ACCOMPANIMENTS

- PER TABLE -

Artisan sourdough loaf and butter

ENTRÉE

Citrus cured Tasmanian salmon, cucumber, scented coconut yoghurt, toasted rice, namh jim dressing

MAIN COURSE HOT FAVOURITES

- ALTERNATE SERVE -

Porcini crusted chicken ballotine, cavolo nero, king brown mushroom, parmesan polenta, jus gras

Grain-fed beef fillet, spiced pumpkin, asparagus, watercress, raisin & pickled orange salad

DESSERT

Mojito – white rum mousse, lime, mint compote almond sable, lime zest, almond crumble

TO FINISH

Vittoria macchiato coffee and French handcrafted teas