

Melbourne Cup

MENU

GIDDY UP - COCKTAIL ON ARRIVAL

CANAPÉS

Upon arrival you will enjoy canapés especially selected from our executive chef's canapé collection overlooking Sydney harbour and city skyline

ACCOMPANIMENTS

- PER TABLE -

Artisan sourdough loaf & butter

ENTRÉE

Wagyu Bresaola - soft quail eggs, roast mushroom, Reggiano parmesan, caramelised aged balsamic, olive oil powder, artisan grissini

MAIN COURSE HOT FAVOURITES

- ALTERNATE SERVE -

45-Degree Salmon - roast potato, pea veloute, snow pea salad, salmon pearls *GF

Riverina Lamb Rack - buttered mash, roast shallots, pickled beets, raisin jus *GF

DESSERT

Berry Delicasse - raspberry mousse, wild berry cream, white chocolate crème, vanilla sable breton, rocher glaze *V, N

TO FINISH

Vittoria macchiato coffee and French handcrafted teas

GF - Gluten Free N - Contains Nuts V - Vegetarian

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.