

Melbourne Cup

MENU

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 & butter

ENTRÉE

Poached Chicken - eggplant, chickpea puree, dukkah, harissa dressing *GF, LF, N

MAIN COURSE HOT FAVOURITES

- ALTERNATE SERVE -

Pan Seared Barramundi - zucchini blossom with scallop mousse, semi-dried tomatoes, citrus beurre blanc *GF

Slow Cooked Beef Cheeks - creamed potatoes, pickled onions, watercress, crisp eschalot *GF

DESSERT

- ALTERNATE SERVE -

Tropicale - pineapple crème, coconut delice & tropicale mousse almond joconde, milk chocolate whipped ganache, crown butter crumble *N, V

Espresso Martini Crème Brûlée - marscapone cream, brandy snap *V

TO FINISH

Vittoria macchiato coffee and French handcrafted teas

GF - Gluten Free LF - Lactose 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.