



# 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

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.