

# Mother's day

## LUNCHEON MENU

### ♥ ACCOMPANIMENTS ♥

Italian ciabatta bread loaf wrapped in linen

### ♥ GOURMET ANTIPASTO ♥

(charcuterie plate per person)

A selection of prime quality salumi premium meats,  
locally grown farm fresh Mediterranean marinated vegetables,  
finest Italian cheeses, handcrafted grissini

### ♥ ENTRÉE ♥

(alternate serve)

Spinach and ricotta ravioli, served with tomato,  
cream and basil sauce \*V

OR

Penne alla rustica with sundried tomato, zucchini,  
eggplant and a basil Napolitana sauce

### ♥ MAIN COURSE ♥

(alternate serve)

Barramundi, warm kipfler potato, caper and olive salad,  
shaved fennel, salsa verde \*GF, LF

OR

Oven roasted chicken breast, braised mushrooms,  
confit garlic potato, wilted kale, crispy leek \*GF

### ♥ SWEET ENDING ♥

(alternate serve)

Chocolate mousse delight - dark chocolate mousse, raspberry  
compote, puffed amaranth, dark chocolate crunch base,  
raspberry agar, chocolate soil \*GF, N, V, VN

OR

Classic French vanilla crème brûlée, Belgian waffle crisp,  
fresh berries, jam \*V

### ♥ TO FINISH ♥

Barista made Vittoria macchiato coffee  
and French handcrafted teas

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GF - Gluten Free LF - Lactose Free N - Contains Nuts V - Vegetarian VN - Vegan



**DOLTONE HOUSE** VENUE COLLECTION + CATERING

Please note: Menu items may contain or come into contact with nuts