

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

Hiramasa kingfish tartare - compressed apple, finger lime, cucumber, wasabi mayo, seaweed crisp *LF

MAIN COURSE HOT FAVOURITES

- ALTERNATE SERVE -

Chicken ballotine - kale, mushroom, duxelle, soft polenta, pea puree, roast chicken jus *GF

Pan seared barramundi - zucchini blossom with scallop mousse, semi-dried tomatoes, citrus beurre blanc

DESSERT

Ruby Gemstone - ruby chocolate mousse, yuzu gel centre, sable base and pearlscent glaze, lemon myrtle shards, ruby pearls *v

TO FINISH

Barista made Vittoria Macchiato coffee and French handcrafted teas



DOLTONE HOUSE

venue collection + catering

GF - Gluten Free LF - Lactose Free 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.

