



DOLTONE HOUSE

venue collection + catering

BYE BYE 2021 - START 2022 WITH GUSTO

NYE MENU

5 COURSE AWARD WINNING MENU

CANAPÉS

Pre-Dinner drinks and Chef's selection of canapés al fresco overlooking Sydney Harbour

ACCOMPANIMENTS

Italian sourdough mini loaf
Olive oil and balsamic vinegar
Signature marinated hot black olives

LA DOLCE VITA ANTIPASTO SYMPHONY

PER PERSON

Wagyu bresaola, roast mushrooms, aged balsamic, olive oil powder, burrata, candied lemon, black olive dust, Persian feta, fresh fig, nduja, blanched pistachio *N

TASTE OF THE SEA DELUXE SEAFOOD SHARING PLATTERS

Fresh Harbour king prawns
Freshly shucked Sydney rock oysters

ENTRÉE

Farfalle pasta, broccoli, walnut pesto, ricotta salata *N

MAIN COURSE

ALTERNATE SERVE

Riverina lamb rump, buttered mash, roasted shallots, pickled beets, raisin jus *GF

OR

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

SWEET ENDING DESSERT

Golden NYE Time Dome

White chocolate mousse, salted caramel centre, chocolate sponge base, crunchy milk chocolate

OR

Ruby Gemstone

Ruby Chocolate mousse, yuzu gel centre, sable base, pearlescent glaze, lemon myrtle shards, ruby pearls

Served with barista made Vittoria macchiato coffee and French handcrafted teas

SPECIAL DIETARY REQUIREMENTS indicated by* GF - Gluten Free LF - Lactose Free P - Pork Products N - Contains Nuts



CELEBRATING
50 GOLDEN YEARS
EST. 1969

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.