



-CANAPÉS-

Pre-dinner drinks and chef's selection of canapés al fresco in Belfiore Gardens

-ACCOMPANIMENTS-

Artisan pane di casa dinner roll + butter + signature marinated hot black olives

-ANTIPASTO-

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

-SEAFOOD PLATTER-

Taste of the sea – salt + pepper calamari *LF

-ENTRÉE-

[ALTERNATE SERVE]

TUSCAN CHICKEN FUSILLI PASTA

Marinated chicken + peas + napolitana + cream sauce

GNOCCHI PESTO

Pillow of pasta + pesto cream sauce *N

-MAIN MEAL-

[ALTERNATE SERVE]

SLOW COOKED LAMB SHANKS

Garlic potato mash + zucchini + preserved lemon & pea salad
+ crumbed Persian feta + mint gremolata *GF

PARMESAN CRUSTED CHICKEN BREAST

Capsicum + ricotta + smashed thyme pumpkin + broccolini + red pepper coulis

-SWEET ENDINGS-

[ALTERNATE SERVE]

STICKY DATE PUDDING

Steamed date sponge + encrusted toasted walnuts + toffee sauce
white quenelle *S, N

TIRAMISU

Coffee cremeux + mascarpone cream chocolate sponge + kahlua gel

Served with barista made Vittoria macchiato coffee and French handcrafted teas

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



DOLTONE HOUSE VENUE COLLECTION + CATERING