



## DOLTONE HOUSE

EVENTS • VENUES • CATERING

# MOTHER'S DAY LUNCHEON

### ACCOMPANIMENTS

Artisan bread roll w/ butter  
Doltone House signature hot black olives

### APPETISER

**Burrata Amalfi**  
prosciutto parma / garlic crostini / wild rocket / heirloom tomatoes

### ENTRÉE

**Risotto Pescatore**  
Calamari / prawns / octopus / fennel / lemon [GF]

**Penne Alla Vodka**  
Pillow of pasta / pesto cream sauce [N]

### MAIN

**Pan Seared Chicken Breast**  
Corn velouté / potato rosti

**Bistecca Toscana**  
Beef steak / pressed potatoes / portabello mushroom / asparagus [GF]

### DESSERT

**Vanilla Berry Crespelle**  
Whipped orange ricotta grand Marnier macerated berries

### TO FINISH

Barista made Vittoria macchiato coffee  
& French handcrafted teas

[GF] Gluten Free [N] Contains Nuts