



# DOLTONE HOUSE

EVENTS • VENUES • CATERING

## MELBOURNE CUP LUNCHEON

### ARRIVAL COCKTAIL

Gin Spring Crush

### ARRIVAL CANAPÉS

chef's selection canapés

### ACCOMPANIMENTS

[PER PERSON]

artisan pane di casa dinner roll

### ENTRÉE

#### SESAME CRUSTED TUNA TATAKI

saké cucumber / nashi pear / radish / wasabi avocado / ponzu  
pearls [GF / SE / SY]

### MAIN

[ALTERNATE SERVE]

#### PEDRO XIMÉNEZ SHORT RIB

truffled cauliflower puree / exotic mushrooms / glazed eschalot  
confit garlic [GF / SY]

#### PASTURE RAISED CHICKEN BREAST

bubble and squeak croquette / soubise sauce / broccolini  
cavolo crisp [P]

### DESSERT

[ALTERNATE SERVE]

#### STRAWBERRY 'N' CREAM CHARLOTTE

genoise sponge / vanilla bean ceameaux / white chocolate  
feuilletine crunch / strawberry compote

#### BUCHE DE ROUGE

strawberry whipped ganache / raspberry compote / vanilla shortcake  
raspberry glaze / white chocolate soil [DF/GF/V/VN]

### TO FINISH

Barista made Vittoria macchiato coffee  
& French handcrafted teas