



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

### RAVIOLI DI ZUCCA

pumpkin amaretti / hazelnut buerre  
noisette / parmesan foam / fried sage [N / V]

## MAIN

[ALTERNATE SERVE]

### PAN FRIED CHICKEN SUPREME

potato rosti / spinach / sweet corn velouté

### CRISPY SKIN SALMON

dill crushed potatoes / asparagus / citrus  
beurre Blanc / tomato salsa

## DESSERT

### AMALFI LEMON TRIFLE

limoncello soaked savoirdi biscuits / mascarpone  
crème / lemon curd / white chocolate crumble

## TO FINISH

Barista made Vittoria macchiato coffee  
& French handcrafted teas

N - Contains nuts | V - Vegetarian

SYLVANIA WATERS