

Dolce Tablia

CANAPE MENU

STANDARD MENU \$80 P/P

Zucchini fritters with whipped goats cheese and chives

Golden beetroot, cauliflower and hazelnut tartlets

Salmon gravlax with raddish and cucumber

Beef tartare, horseradish on seeded crispbread

Chicken liver pate with orange marmalade on toasted brioche

Calamari fritte

Marinated anchovies, sundried tomato pesto, spelt sourdough

Tomato, mozzarella and black olive puff pastry

Pan fried beef sirloin with confit eshallot and salsa verde

PREMIUM MENU \$110 P/P

Sydney rock oysters with sweet and sour apple

Honey dew melon with prosciutto and aged balsamic

Savoury blinis with caviar, creme Fraiche and chives

Spanner crab, mint, celery and green pea tartlet

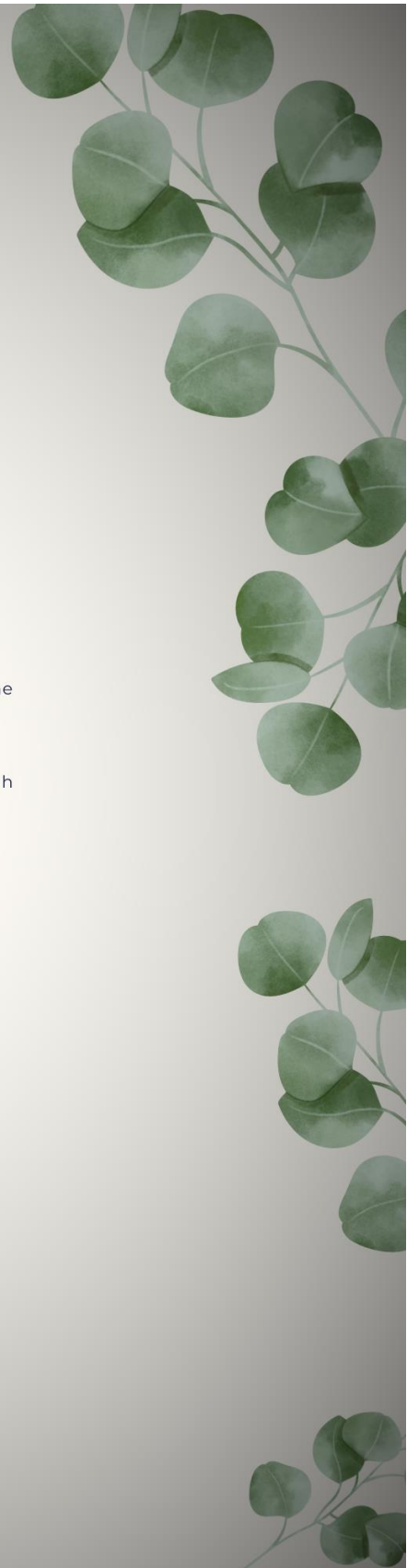
Polenta chips with mushroom Raghu and sour cream

watermelon, compressed Cucumber, ricotta mousse

Tomato, mozzarella and black olive puff pastry

Seared scallops with cauliflower, pear, tarragon

Octopus with potato, capsicum and almond



Dolce Tablita

SUMMER FUNCTION MENU

\$75 P/P

Entree

Salmon tartare with pickled peach, fennel and citrus dressing

Main

Herb crusted lamb cutlets with pumpkin purée and hazelnuts

Dessert

Mango, pineapple and coconut meringue tart

\$110 P/P

Canape

Sydney rock oyster with sweet and sour apple

Blinis with caviar and creme Fraiche

Entree

Kingfish carpaccio with cucumber, raddish and mint dressing

Main

Wagyu beef sirloin with parsnip purée and sautéed greens

Dessert

Opera cake with whipped vanilla mascarpone