



DELATITE

EST. 1968

SET MENU

Two courses 60.00pp
Three courses 80.00pp

TO START

Chicken Liver Parfait

Milawa Chicken Liver Parfait, House Pickles, Brioche (GFO)

Beef Cheek Croquette

with Chimichurri aioli

Burrata

with spring vegetables and prosciutto (GF)

MAIN

Milawa Free Range Half Chicken

Harissa, Seasonal Greens (GF)

Free Range Porchetta

with Heirloom vegetables, roasted apple and a cider reduction

Heirloom Pumpkin + Coconut Curry

with chickpeas, pomegranate, fried curry leaves and fragrant rice

TO FINISH

Strawberry + Rhubarb Crumble

with macadamia crumble and vanilla cream

Orange Sicilian Cake

with blood orange syrup and spiced whip (GF)

Cheese Plate

Three local cheeses with seasonal accompaniments and crackers (GF)

FEAST MENU

60.00pp

A three course shared plate experience showcasing the best of this season's menu.

Antipasto Plate

Chefs selection of charcuterie, cheese and olives

Rosemary lamb shoulder

Whole Victorian free range lamb shoulder, veal jus with local seasonal vegetables

Dessert

Dishes can be altered to accommodate any dietary requirements.