



# Cocktail Menu



[mrboldcateringco.com.au](http://mrboldcateringco.com.au)

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# Small Bites

Oysters, smoked salmon, citrus jelly **GF**

Oysters, pickled cucumber, lemon mayonnaise, salmon roe **GF**

Oysters, smoked kelp butter, chive **GF**

Chicken, tarragon savoury cone

Selection of mixed sushi **GF**

Crab, apple tartlet

Beef, onion, tilba cheddar, horseradish tartlet

Cauliflower and cumin fritter with lime yoghurt **V**

Savoury camembert panna cotta, apple relish

Escabeche chicken, avocado, melba toast

Grilled scallop, cauliflower puree, carrot ginger sauce **GF**

Spiced prawn, pineapple salsa **GF**

Four cheese, onion jam arancini, tomato coulis **V**

Crispy polenta bites, green olive tapenade **V**

Baked lamb borek pastries

Peking duck, mandarin pancake

Thai fish dumpling, sesame, pickled ginger, soy

Cajun crab croquette, red capsicum sauce

Cured duck, rosti, plum **GF**

Tomato, roast onion galette **V**

Smoked trout, corn and black bean salsa, corn tortilla **GF**

Prawn, dukkha and green tahini **GF**

Shaved beef, okonomiyaki, Japanese mayo

Vegetable pakora, mango yoghurt **V**

Braised pork belly spring rolls, hoisin plum sauce

Lentil and vegetable samosa, kasundi sauce **V**

Beef empanadas; spiced roasted capsicum, chilli, chocolate sauce

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**GF** gluten free



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**V** vegetarian

# Larger Bites

Prawn rice paper rolls with sweet, sour, salty dipping sauce **GF**

Pork belly rice paper rolls, peanut sauce **GF**

Duck, thyme and orange crepes

Lamb koftas, garlic, rosemary and lemon yoghurt **GF**

Californian style fish taco

Spiced eggplant taco, corn salsa, chilli lime coriander dressing **V**

Chicken chimichanga; jalapeno, lime, cream cheese sauce

Katsu sando; Japanese pork sandwich, pickled carrot, cabbage, cucumber

Beef brisket sliders, marinated slaw, chipotle mayonnaise

Double beef pretzel roll; charred scotch fillet, corned beef, tiger sauce

Buffalo chicken burger, ranch sauce

Serranito bocadillo: spanish pork sandwich, serrano ham, tomato, roasted capsicum

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**GF** gluten free



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**V** vegetarian

# Fork Food

Spiced lamb, goats cheese and cous cous salad

Crispy five spiced calamari with rocket and citrus salad

Bourbon maple cured duck, sweet potato, plum sauce **GF**

Crispy chicken, mango, cucumber, soba noodle salad;  
sweet chilli, sesame dressing

Satay chicken, creamy peanut slaw **GF**

Local catch of the day; coconut lime rice, thai three flavour  
sauce

BBQ glazed pork ribs, potato salad **GF**

Braised lamb, cardamom, saffron; wild rice, pistachio,  
apricot salad, lemon labne **GF**

Roasted pork belly, potato, chorizo, tomato, romesco  
sauce **GF**

Red duck and pineapple curry, jasmine rice **GF**

Roasted sticky pork, green papaya salad **GF**

Eggplant parmigiana, rocket, lemon **V**

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**GF** gluten free



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**V** vegetarian

# Sweet Bites

Mississippi mud cakes with caramel and praline

Chocolate, raspberry and coconut bavarois **GF**

Lemon tart

Passionfruit meringue pies

Macadamia & lime baklava

Vanilla mousse cone

Mango curd tart

Pavlova, seasonal fruit **GF**

Grand marnier profiterole

# Selecting your Menu

## We suggest -

4 small bites,

2 larger bites and

2 fork foods

**Add** any of our sweet bites to compliment your celebration

Selected menu items will be customised for dietary requirements

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**GF** gluten free



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**V** vegetarian