



# Plated Dinner Menu



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

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## Entree

Oysters served on pickled cucumber, lemon mayonnaise, salmon roe

Pork, ham and duck liver terrine, beetroot relish, cornichons and freshly baked brioche

Crispy pork belly, crab salad, cucumber celery dressing

Bourbon and honey cured duck, sweet potato puree, plum sauce

Escabeche chicken and avocado tian, mojo verde, slow roasted garlic grissini

## Main

Eye fillet steak, semi dried cherry tomato, butter poached onion, mustard emulsion, crisp potato rosti

Confit duck Maryland, fresh orange, roasted beetroot, saffron, vanilla and orange glaze, fondant potatoes

Masala rubbed lamb rack, lemon yoghurt, vegetable and lentil samosa, tomato kasundi, cucumber salad

Pork sirloin, cauliflower puree, roasted apple, braised pork cheek pithivier, sherry glaze

Chicken filled with roast capsicum mousse, prosciutto, brie and pine nut savoury cheesecake, basil oil

## Dessert

Vanilla bean crème brulee, raspberry, musk meringue, coconut tuile

Chocolate cylinder filled with chocolate mousse, popping candy, mud cake, caramel sauce

Pear, gingerbread, caramel panna cotta, pear gel, pear chips

Cherry and almond pudding, chocolate custard, almond praline  
Rhubarb curd tart, apple terrine, vanilla poached rhubarb, double cream

Pistachio baklava, Turkish delight jelly, dried fig compote

Dinner served with seasonal green salad and fresh bread

Select 2 menu items for each course

These will be served alternately

