



sitting
ducks
CATERING

Buffet Menu

Minimum order 10

Vegetarian (v) | Vegan (veg) | Gluten Free (gf) | Dairy Free (df) | Pork (p)

COLD (served with bread and butter)

1 choice | \$12.00 pp

2 choices | \$18.00 pp

3 choices | \$24.00 pp

Cherry bocconcini, tomato, grilled zucchini & eggplant, marinated artichokes and olives (gf, v)

Mustard and horseradish crusted roast sirloin of beef with a salsa Verde (gf)

Steamed prawn, kipfler potato and saffron (gf)

Mediterranean chicken with olives, marinated artichokes and roasted vegetables (gf)

Thai beef salad with julienne vegetables, rice vermicelli and crisp shallots (df)

Smoked salmon, dill cream cheese, baby capers and shaved Spanish onions (gf)

Miso poached Tasmanian salmon, wakame, pickled ginger and kewpie (gf, df)

Classic prawn cocktail (gf, df)

Tandoori marinated chicken thigh filet with tabouli and raita

San Daniele ham with pickled melon and micro greens (p, gf, df)

Roasted cauliflower, freekeh and almond with garlic tahini (veg)



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WARM MAINS (served with bread and butter)

1 choice | \$15.00 pp

2 choices | \$22.00 pp

3 choices | \$28.00 pp

Roasted leg of lamb with rosemary, garlic and potatoes (gf, df)

Red Thai coconut chicken, bok choy and steamed rice (gf, df)

Wagyu beef "Bourguignon" with mushrooms, speck and parmesan mash (p)

Slow cooked pork belly, braised lentils, bacon and apple cider jus (p, gf)

Braised beef in tomato with oregano and potato gnocchi

Stir fried egg noodles, chilli prawns, coriander with oyster sauce

Soy & plum marinated chicken, saffron rice, tamarind sauce (gf)

Grilled chicken breast with mushroom risotto (gf)

Lamb Korma with cumin rice and coriander yoghurt (gf)

Moroccan spiced vegetable and chickpea tagine with tomato & coriander (gf, veg)

Baked ricotta with zucchini, garlic and sauce Napolitano (gf, v)

Masala beef curry with turmeric rice and poppadums (df)



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SALADS

1 choice | \$8.00 pp
2 choices | \$14.00 pp
3 choices | \$18.00 pp

*Menu items marked with a “Star” are available as Gluten Free on request – surcharge applies due to higher cost of Gluten Free produce

Thai Chicken, crisp greens and Asian herbs (df)
Roast Mediterranean Vegetable salad (gf, veg)
Curried pumpkin, couscous, coriander, pepitas, minted yoghurt (v)*
Steamed chat potatoes, bacon, seeded mustard, eschallots, flat parsley (df, gf)
Moroccan sweet potatoes, baby spinach, red radishes, mint, lemon dressing (gf, veg)
Chilli beef & Asian slaw (df, gf)
Tomato, bocconcini, tapenade, extra virgin olive oil, apple balsamic (gf, v)
Garden salad with cucumber and cherry tomatoes (veg, gf)
Traditional Greek salad with fresh oregano and lemon dressing (gf)
Beetroot, orange and kalamata olive (gf, df, veg)
Wild roquette, blue cheese, toasted walnuts & sweet roast pumpkin (v, gf)

DESSERTS

1 choice | \$9.00 pp
2 choices | \$15.00 pp

Blueberry & almond tart with whipped cream (v)
Pecan pie with chocolate anglaise (v)
Apple pie with vanilla custard (v)
Orange and almond cake with berry compote (gf, df, v)
Baked cheese cake with raspberry coulis
Australian and international cheese board with quince, dried fruit and crackers (v) *
Sliced seasonal fruit platter with passionfruit yoghurt (v, gf)