



**sitting  
ducks**  
CATERING

## CANAPE MENU

**Minimum order: 20 of each menu item**

All serving platters and serviettes included

Vegetarian (v) | Vegan (vg) | Lactose/Dairy Free (df) | Gluten Free (gf) | Pork (p)

### PRICES

**\$3.95 per selection, per person**

**4 choices - \$15.50 per person**

**5 choices - \$19.00 per person**

**6 choices - \$22.50 per person**

**8 choices - \$30.00 per person**

**\*menu items marked with a “Star” are available as GF on request, though will incur a 30c per piece surcharge due to the high cost of GF products.**

### Cold Canape

Vietnamese rice paper rolls with lime chili dip (gf, df, vg)

Marinated Bulgarian fetta tartlet, confit tomatoes and olive crumbs (v)\*

Smoky pork fillet, onion relish and balsamic pickled shallots on herb crostini (df)\*

Potato blini topped with grilled capsicum, zucchini, eggplant & hummus (gf, v)

Smoked salmon and horseradish ricotta roll, salmon caviar on rye crisp \*

Maki assorted sushi rolls with pickled ginger & soy (gf)

Sesame crusted tuna, wasabi crème fraiche on crispy crostini \*

Thai spiced beef skewer with sweet soy dip (df)

Tandoori chicken tartlets with mint and raita \*



**sitting  
ducks**  
CATERING

Zucchini, ricotta & basil mini cake with smoked paprika yoghurt (v, gf)

Duck rillettes, pistachio and beetroot on pumpernickel \*

Grilled Mediterranean vegetable & goat's cheese terrine on herb puff pastry (v) \*

Prawn cocktail tartlets \*

House cured Tasmanian salmon, dill cream cheese, pickled cucumber on blini

Antipasti skewers with basil oil (gf, vg, df)

### **Hot Canape**

Truffled mushroom & parmesan arancini with rocket pesto (v, gf)

Kale & quinoa arancini with salsa Verde (v, gf)

Spinach & ricotta quiche (gf)

Chicken & mushroom pie

Quiche Florentine (v)

Traditional vegetable samosa with tamarind chutney (v)

Lamb souvlaki skewers with tzatziki (gf)

Asian vegetable spring rolls with sweet chili dip (v)

Lamb & pine nut pide with hummus dip

Taco crusted chicken skewer with guacamole (gf, df)

Thai fish cake, sweet & sour dipping sauce (gf, df)

Caramelised onions & manchego tartlet (v) \*

Speck, leek & gruyere quiche (p)

Beef bourguignon pie with tomato relish

Szechuan beef skewer with hoi sin

Prawn and chorizo skewer with chipotle dipping (df)

Lime chilli prawn skewers with nam jim dipping (gf, df)



**sitting  
ducks**  
CATERING

## **Sweet Canape**

Lemon curd and meringue tartlet (v) \*  
Dark chocolate ganache tartlet with salted caramel popcorn (v) \*  
Assorted macarons (2 pp) (gf, v)  
Profiteroles filled with crème patisserie and raspberry  
Apple crumble tartlet with Chantilly cream  
Strawberry mousse in a chocolate cup

### **COLD SUBSTANTIAL CANAPE'S \$8.50 PER MENU ITEM**

Will be delivered in noodle boxes or bamboo boats with chopsticks or forks  
(minimum order: 20 of each menu item)

Miso poached Tasmanian salmon, wakame, pickled ginger and kewpie (gf, df)  
Classic prawn cocktail (gf)  
Thai chicken, Asian greens and rice vermicelli (gf,df)  
Grilled corn, quinoa and edame salad (gf, v)

### **HOT SUBSTANTIAL CANAPE'S \$8.50 PER MENU ITEM – REQUIRES CHEF**

(minimum order: 20 of each menu item)

Pulled pork sliders, coleslaw and smoked BBQ sauce  
Braised harissa lamb & herb couscous (gf)  
Thai red coconut chicken curry with lime flavoured rice (df)  
Petit angus cheeseburger with tomato chutney and pickles  
Truffled mushroom risotto with mascarpone (gf)  
Roast pumpkin ravioli with sage butter and parmegano regiano  
Green pea risotto with grilled prawns (2 pp) and chili oil



sitting  
ducks  
CATERING

For staff, equipment or glassware hire, see link below

<http://www.sittingducks.com.au/node/95>

Dear patrons, if you have any special occasion or would like to have a theme for your function. Please contact us, we are more than happy to help you with planning and food arrangements.

**Our menu is subject to availability and quality of produce and may change without notice.**