

CANAPE MENU

Minimum order: 20 of each menu item

All serving platters and serviettes included

Vegetarian(v) | Vegan (veg) | Lactose/DairyFree (df) | Gluten Free (gf)

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 \$0.30 per piece surcharge due to the higher cost of Gluten Free products.

Cold Canape

Vietnamese rice paper rolls with lime chilli dip (gf, df, veg)

Potato blini, whipped goats cheese and olive dust (gf, v)

Smoked salmon and horseradish ricotta roulade, salmon caviar on sourdough crisp *

Maki Vegetarian roll with gluten free soy (vg, gf)

Sesame crusted tuna, wasabi crème fraiche on crispy crostini *

Tandoori chicken tartlets with mint and raita *

Mini flour tortilla filled with avocado, corn and fried beans (veg)

Smoky beef filet, onion relish, beetroot on herb crostini (df)*

Seared Moroccan lamb loin, hummus and coriander tartlet *

Herb chicken, mango and avocado tartlet *



Tuna Tartare with sesame dressing, served on a spoon (df, gf)

Caprese skewers with apple balsamic glace (v, gf)

Urmaki California (inside out) rolls with chilli soy (df)

Maki sashimi tuna with ponzu dipping sauce

Teriyaki duck rice paper rolls with hoi sin

Hot Canape

Gluten Free truffled mushroom & parmesan arancini with rocket pesto (v, gf)

Gluten Free spinach & ricotta quiche (gf)

Traditional vegetable samosa with tamarind chutney (v)

Lamb souvlaki skewers with tzatziki (gf)

Sun dried tomato & basil arancini with chilli yoghurt dip (v)

Asian vegetable spring rolls with sweet chili dip (v)

Prawn & salmon fish cake with lemon coriander dip (gf, df)

Porcini mushroom arancini with truffle aioli (v)

Mini pumpkin & spinach calzone (v)

Satay chicken skewer with peanut dip

The Aussi beef pie with tomato sauce

Crisp lamb & rosemary pie with dijonaise

Creamy country veg pie (v)

Pumpkin, ricotta & sage quiche (v)

Lamb, harissa & sumac sausage roll with mint yoghurt

Hot chilli beef skewer with wasabi soy dip

Chipotle beef skewer with sweet chilli dip (gf)

Peking duck spring roll with hoi sin

Tandoori chicken skewer with coriander yoghurt



Sweet Canape

Tangy lemon curd and burnt meringue tartlet (v) *
Dark chocolate ganache tartlet with raspberry (v) *
Assorted macaroons (2 pp) (gf, v)
Profiteroles filled with crème patisserie and dipped in chocolate (v)
White chocolate mouse and orange jelly tartlet (v)
Lime & coconut panna cotta (vg, gf)

COLD SUBSTANTIAL CANAPE'S \$8.50 PER ITEM Will be delivered in noodle boxes or bamboo boats with chopsticks or forks

(Minimum order: 20 of each menu item)

Miso baked Tasmanian salmon, wakame, pickled ginger and kewpie (gf, df)
Classic prawn cocktail with iceberg, avocado & cocktail dressing (gf)
Thai chicken, Asian greens and rice noodle salad (gf, df)
Grilled corn, quinoa and edame salad (gf, veg)

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

(Minimum order: 20 of each menu item)

Pulled pork sliders, coleslaw and smoky BBQ sauce
Braised harissa lamb & herb couscous (df)
Thai red coconut chicken curry with lime flavoured rice (df)
Petit Angus cheeseburger with tomato chutney and pickles
Truffled mushroom risotto with mascarpone (gf)
Green pea risotto with grilled prawns (2 pp) and chilli oil (gf)
Stir fried prawn noodles with cashews & Thai basil

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

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.

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