



**sitting
ducks**
CATERING

FORMAL MENU

WITH NOTICE MOST DISHES CAN BE ADJUSTED FOR DIETRY REQUIREMENTS
CANAPÉS TO START CAN BE ORDERED FROM OUR CANAPÉ MENUS

gf- gluten free, v- vegetarian, vg- vegan, p- pork, df - dairy free

*menu items marked with a “Star” are available as GF on request, though will incur a \$1.50 surcharge per course/per person due to the high cost of GF products.

2 COURSE \$55

3 COURSE \$67

Entrée \$23.00

Seared tuna loin with sesame, fennel & herbs salad with soy wasabi dressing (df) *

Apple glazed pork belly, pearl barley & quinoa with calvados jus (df, p) *

Duck confit, pistachio & sage ballotine, blue lentils with vinocotto jus (gf)

Smoked grain fed beef carpaccio, cornichons, toasted baguette and truffle mayonnaise *

Roasted baby beetroot & goat cheese tarte, rocket and apple thyme dressing (v) *

Seared cumin lamb loin, caponata and semi dried olive jus (gf, df)

Vodka and beetroot cured Tasmanian salmon, fine herbs, toasted brioche and horseradish aioli

Mediterranean grilled vegetable terrine with rocket and cress salad (gf, vg)

Grilled king prawns with corn, avocado, coriander and olive taco crumbs (gf, df)



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Mains \$36.00

Dukkah crusted lamb rump, crushed sweet potatoes & baked eggplant, tapenade with rosemary jus (gf, df)

Slow cooked pork belly, puy lentils & bacon, glazed baby carrots with apple cider jus (p, gf)
Zucchini & ricotta rotollo, baked cherry tomatoes & basil (v)

Confit and seared duck breast, fondant potato, crushed pumpkin and star anise jus (gf, df)

Sous Vide free range chicken breast, wasabi whipped potatoes, sautéed Asian greens and light ginger veloute (gf)

Grilled grain fed Black Angus beef tenderloin, potato roesti, green beans with green peppercorn jus (gf)

Roasted Tasmanian salmon filet, wilted Asian vegetables, lime leaves beurre blanc (gf)

Wagyu beef bourguignon, crisp speck, baked shallots and parmesan truffle mash (gf)

Pan fried snapper on saffron risotto cake, semidried tomatoes and light lemon thyme jus (gf)

Braised shoulder & rack of lamb, with white bean, beetroot and pumpkin, pinot noir jus (gf)

Desserts \$19.00

Apple & berry crumble, whipped raspberry mascarpone and green tea ice cream (v)

Dark chocolate ganache tart, orange sorbet and honeycomb (v) *

Caramelised crème brulee tart, vanilla bean ice cream and berry compote (v) *

White chocolate and hazelnut panna cotta, buttermilk parfait and stewed rhubarb (gf)

Pinot Noir poached pear, eggnog ice cream and amaretto anglaise (v, gf)

Selection of Australian and international cheese (3), quince paste, muscatels and lavosh *



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TEA AND COFFEE IS AVAILABLE AT AN ADDITIONAL COST OF \$5.00 PER PERSON

PETIT FOURS TO FOLLOW THE FORMAL MEAL CAN ALSO BE ARRANGED
OUR MENU IS DESIGNED TO INCORPORATE AS MANY SEASONAL PRODUCTS AS POSSIBLE, AND THEREFORE INGREDIENTS MAY CHANGE WITHOUT NOTICE
DEPENDING ON AVAILABILITY AND QUALITY.
IF YOU HAVE ANY SPECIFIC DIETRY REQUIREMENTS OR ALLERGIES PLEASE LET US KNOW AND WE WILL TRY TO DO OUR BEST TO ACCOMMODATE YOUR NEEDS

FORMAL MENU TERMS

ALL SELECTIONS FROM OUR FORMAL MENU INCLUDE DINNER ROLLS & BUTTER.

FOR FORMAL FUNCTIONS:

1 CHEF PER 10 – 13 (Additional if alternate serve) GUESTS IS REQUIRED (\$55.00/HR, MIN 3 HRS)

ON WEEKENDS/PUBLIC HOLIDAYS DIFFERENT RATES APPLY

1 WAITER PER 8-12 GUESTS IS REQUIRED

(\$42.50/HR, MIN 3 HRS)

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TRAVEL MAY BE CHARGED FOR WAIT STAFF AND CHEFS DEPENDING ON LOCATION

ALTERNATE SERVICE HAS 15% SURCHARGE PER COURSE AND MAY REQUIRE ADDITIONAL CHEFS

UNDER 10 PEOPLE \$200 SURCHARGE

PRICES DO NOT INCLUDE HIRE OF TABLE LINEN, CROCKERY, CUTLERY OR GLASSWARE.

THESE ARE AVAILABLE FOR HIRE SEPARATELY, PLEASE SEE OUR HIRE PACKAGES.