



sitting  
ducks  
CATERING

## FORMAL MENU

WITH NOTICE MOST DISHES CAN BE ADJUSTED FOR DIETRY REQUIREMENTS

Minimum order for straight drop is 10 guests  
For alternate drop, the minimum is 20 guests

**2 COURSE \$55**

**3 COURSE \$67**

### **Entrée \$22.00**

Charred blue fin tuna with quail egg, crisp speck, gourmet herbs  
and olive dust (gf, df)

Lightly cured Tasmanian salmon, pickled fennel, crème fraiche  
and beetroot (gf)

Lemon prawn, spanner crab and avocado timbale, radicchio,  
orange and lemon balm (gf, df)

Potted chicken liver parfait, tawny port jelly  
and toasted butter brioche

100 days grain fed beef tartare, smoked egg yolk, white truffle oil  
and sourdough crackers

Meredith goats' cheese, cured heirloom tomatoes, basil  
and aged balsamic (v, gf)

Confit butternut pumpkin & sheep's milk fetta Tatin, beetroot cracker  
and yoghurt & thyme sorbet (v)



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**Mains \$36.00**

Atlantic salmon filet, grilled fennel, walnuts, witlof  
and saffron beurre blanc

Wild barramundi, herb cous cous, chargrilled Mediterranean vegetables  
and salsa Verde

Free range chicken breast, serrano ham, sage, sautéed mushrooms and  
truffle risotto (gf)

Rack of Cowra lamb, roasted grape vine tomatoes, caramelized onion  
Puree, kipfler and pinot noir jus

Grilled filet of 100 days' grain feed black Angus beef filet, asparagus,  
gruyere mash potatoes and sauce béarnaise

Five spiced duck breast, carrot noisette, pommes dauphinoise  
and cherry glaze

Cowra Lamb loin, sautéed kale & pine nuts, quinoa  
and sumac mint sauce

Spinach and ricotta cannelloni with cherry tomato fondue, wild rocket  
and aged parmesan (v)

Sautéed wild mushroom, preserved lemon and goats cheese tart with  
baked cauliflower and pumpkin seed oil

17b Bentham Street Yarralumla ACT 2600 T 02 6282 1631 E mail@sittingducks.com.au  
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## **Desserts \$19.00**

Trio of local and imported cheeses with quince, port infused dates  
and walnut bread

Summer berry and lemon pavlova with orange syrup  
and blood orange sorbet (gf)

Dark chocolate and raspberry tart, chocolate soil, baked apple ice cream  
and fairy floss

Williams pear tatin, bourbon vanilla ice cream  
and salted caramel

Buttermilk panna cotta, pistachio friand, hazelnut crisp  
and strawberries

Coconut, lychee, mandarin and black sesame trifle  
with mango sorbet (v, gf)

Lemon curd & burnt merengue tart, beurre noisette ice cream  
and lemon thyme crumble (v)

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

OUR MENU IS DESIGNED TO INCORPORATE AS MANY SEASONAL PRODUCTS AS  
POSSIBLE, AND THEIR FOR INGREDIANCE MAY CHANGE WITHOUT NOTICE DE-  
PENDING ON AVAILABILITY AND QUALITY.

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## **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 )

ON WEEKENDS/PUBLIC HOLIDAYS DIFFERENT RATES APPLY

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.