



**sitting
ducks**
CATERING

Morning and Afternoon Tea

Minimum order 10 per menu item*

***Orders for less than 10 incur a 15% surcharge**

Collection fee is charged for orders less than \$200.00.

No orders under 5 people will be taken

Vegetarian (v) | Vegan (vg) | Gluten Free (gf) | Pork (p)

All orders are served on platters

Including serving utensils and napkins

We also can supply disposable/porcelain plates and cutlery (additional charge)

Sweet

Chefs selection petit cakes and slices (2 pp) \$6.00

Chefs selection Gluten Free/Vegan petite cakes \$8.50

Buttermilk scones with strawberry jam and cream (2 halves pp) \$4.50

Assorted cookies (3 cookies pp) \$4.00

Gluten Free cookie \$3.00

Mini danishes (2 pp) \$4.00

Mini fruit puffs (2 pp) \$4.50

Mini jam donuts (2 pp) \$4.50

Mini lamingtons (2 pp) \$4.50

Gluten Free lamington \$3.00

Fresh fruit skewer (gf, vg) \$4.00

Gluten Free chocolate hazelnut brownie \$5.00

Gluten & Dairy Free blueberry friands (2pp) \$6.00



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Served Cold/Room Temperature \$ 4.95 per item

Savoury mini muffins (2pp)

Smoked salmon, cucumber & avocado mini brioche

Double smoked ham & swiss cheese croissant

Smoked salmon, dill and caper frittata (gf)

Bacon, leek and parmesan frittata (gf)

Spinach, onion and fetta frittata (gf, v)

Butter croissant with herbed cream cheese and grilled vegetables (v)

San Daniele ham, gherkins, Dijon horseradish in Provencale rolls (p)

Hot \$ 3.50 small/\$5.50 large (between 120-160g raw weight)

Please advise when ordering

Homemade pork, sage and caramelized onion sausages roll with tomato sauce (p)

Homemade beef and paprika sausage rolls with hickory BBQ sauce

Aussie beef pies with tomato relish

Quiche Lorraine (p)

Quiche Florentine

Smoked salmon, dill and caper quiche

Kale & quinoa arancini balls with salsa verde (v)

Traditional vegetable samosa with tamarind chutney (v)

Chicken, jalapeno & cilantro empanada with guacamole



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Platters

Fresh seasonal sliced fruit \$7.50 pp

Chefs Selection: Trio of dips with Turkish bread (v) \$7.50 pp

Cheese board with dried fruit, quince paste and crackers \$7.50 pp

Antipasti (grilled vegetables, marinated artichokes, olives, fetta) (v) with ciabatta bread \$7.50 pp

Sitting Ducks Glazed Hams \$30.00 per kg

Our delicious hams are studded with cloves and star anise, slowly glazed with maple syrup & honey. Served with Dijon and seeded mustard, balsamic onion relish, cornichons, butter and crunchy bread rolls

Please contact us for available hams and sizes

If you do not have an oven on site to reheat your warm foods please advise; we can deliver hot. **Dietary requirements need to be advised and the number of people for each dietary requirement.**

Please refer to our terms and conditions for dietary requirements and surcharges