



**sitting
ducks**
CATERING

SITTING DUCKS CANAPE MENU

Minimum order: 20 of each menu item

All serving platters and serviettes included

Vegetarian(v) | Vegan (veg) | Dairy Free (df) | Gluten Free (gf)

PRICES

\$4.20 per selection, per person

4 choices - \$16.00 per person

5 choices - \$19.50 per person

6 choices - \$23.00 per person

7 choices - \$26.00 per person

8 choices - \$30.00 per person

VEGETARIAN

COLD

Vegetarian rice paper rolls, chilli lime (v, vg, df, gf)

Char-grilled vegetable roulade, rye and hummus (v, vg, df)

Beetroot, pumpkin and tomato tart (v, gf)

Gribiche tart (v, gf)

Cold pea & crème fraîche shot (v, gf)

Charred tofu and vegetable skewers (v, vg, df, gf)

HOT

Truffled pea veloute (v, vg, df, gf)

Ratatouille tart, bocconcini (v, gf)

Sweet corn cappuccino (v, vg, gf, df)

Mini vol au vents, baked beans & gruyere (v)

Quiche Florentine (v)

Truffled mushroom arancini balls, pesto mayo (v, gf)



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SEAFOOD

COLD

Smoked Salmon, dill & sour cream pinwheel, cucumber & roe (gf)
Tuna & seaweed spoon, wasabi & roe (gf, df)
Fennel and juniper berry cured salmon, horseradish crème fraîche mini brioche
Urmaki tuna roll, lime mayo (gf, df)

HOT

Salmon & tomato amuse bouche (gf, df)
Lemon & thyme prawn skewers (gf, df)
Tempura prawns, yuzu mayo (gf, df)
Lobster spring rolls, lemon & garlic (gf, df)

MEAT

COLD

Smoked Duck and celeriac & apple tart (df, gf)
Maki chicken schnitzel roll, wasabi mayo
Smoked chicken, pickled radish and herb tart (gf, df)
Duck rillette, remoulade, grape on croute
Pork crackle, pickled green chilli (gf, df)

HOT

Thai pork ball skewers, nam jim (gf, df)
Lamb Kofta, garlic sauce (gf, df)
South African Beef Sosties (gf, df)
Beef pie, tomato chutney
Lamb pie, mint sauce
Quiche Lorraine (gf)
Popcorn Veal, truffle mayo
Tandoori chicken skewer, mint & cucumber yoghurt (gf)



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DESSERT

Assorted Macaroons (v, gf)
Chocolate and chilli ganache tart (v, gf)
Mixed Donuts (v)
Chocolate dipped strawberry skewer (v, vg, gf, df)
Berry financier (v)
Vanilla custard meringue (v, gf)
Mocha profiteroles (v)
Lemon grass infused mango and lychee spoon, burnt sabayon (v, gf, df)

SUBSTANTIAL CANAPES \$9.50 per item

Minimum order: 20 of each menu item

Will be delivered in noodle boxes or bamboo boats with chopsticks or forks

Please Note: Hot Substantial Canape requires chef

VEGETARIAN

COLD

Baby beetroot, rainbow chard, goat cheese, mandarin olive and baby spinach (v, df)
Spiced tofu, tapioca, basil, mint, cabbage, lime soy & mushrooms (v, vg, gf, df)
Caramelized soy shitake mushrooms, tatsoi, shallots & lotus (v, vg, gf, df)

HOT

Eggplant & cauliflower tagine, chickpeas, quinoa, rice pilaf (v, vg, gf, df)
Aloo matar, tomato, onion, mint, cucumber, basmati rice (v, vg, gf, df)



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SEAFOOD

COLD

Prawn Caesar salad (df)

Fresh cooked Tiger prawns, sauce Marie Rose & lemon (gf, df)

Slow cooked octopus, Piccalilli (gf, df)

Hot smoked salmon, avocado, green peas, shallot, and rocket (gf, df)

HOT

Dill & Chervil Tempura fish, duck fat chips, tartare & lemon (gf, df)

MEAT

COLD

Verjuice chicken & mushroom tart, cornichons, & roast garlic mayo (gf)

Chicken biryani, wild rice, brown rice, cucumber, tomato and coriander (gf, df)

HOT

Parmesan crusted chicken Goujons, potato bake, parsley mayo & lemon

Pork balls, pork crackle, radish and herb salad, fried rice noodles (gf, df)

Pork bangers & mash, pea & gravy (gf)

Lamb & tomato braised brioche sliders, eggplant, garlic and rocket

Beef cannelloni, romesco, bocconcini, parmesan, breadcrumbs

Veal & Oxtail ragout, carrot, swede, turnip & puff pastry

For staff, equipment or glassware hire, see link below

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

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

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www.sittingducks.com.au