



duck duck goose catering

menu options **canapes**

list A \$2.50 per piece

arancini balls with spinach & buffalo mozzarella
california rolls w/ wasabi mayonnaise
spring lamb koftas w/ fennel tzatziki
boozey chicken liver pate w/ sourdough & red onion jam
chorizo, ricotta & spinach involtinis
mini zucchini & feta frittatas w/ smoky tomato jam
thai fish cakes w/ nam jim
rillettes - house made potted food w/ organic sourdough
bruschetta w/ pancetta, tomato, persian fetta and olive
bruschetta w/ goats cheese, quince jam + rocket
bruschetta w/ pesto, roast pumpkin, truffle oil and parmesan
tempura fish w/ roast garlic aioli

List B \$3.00 per piece

swordfish fritters w/ fresh lemon mayonnaise
vietnamese rice paper rolls w/ tasmanian smoked salmon & avocado +fresh bitter greens
polenta puffs w/ basil pesto
sugarcane prawns w/ nam jim
sate chicken skewers w/ coriander & lime
mini bagels with various toppings eg:
-rare roast beef, horseradish cream
-smoked salmon + cape-york brie
-free range ham, aioli & honey roasted tomatoes
pizzette with various topping eg:
-smoked lamb soulder, rocket, eggplant, pickles & mint yogurt
-fresh fig, proscuitto & taleggio
-caramelised onion, gorgonzola, pear & walnut

List C \$3.50 per piece

spinach & gruyere tarts w/sticky onion + leek crisps
maki zuchi w/ ponzu +black sesame
zucchini & ginger pikelets w/ bbq duck
oysters 4 ways:
-champagne granita
-bloody mary shot
-natural w/ fresh lime
-wasabi mayonnaise
master stock pork dumplings
ocean trout noodle boxes
seared scallops w/ crispy pork belly, black sesame & ponzu
steamed oxtail puddings w shallots, thyme & crème fraiche