

BREAKFAST SET MENU

\$26 PER PERSON

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Mango bircher, passion fruit, Kiwi fruit, toasted nuts & seeds (gf, v, n)

Poached eggs, basil salad, cherry tomato, red onion & toasted sourdough (df, v)

Hot hay smoked salmon, poached eggs, labneh, kale & chilli toast

The original Ducks avocado toast, basil salad, cherry tomato, red onion & toasted sourdough (df, vg)

Broccoli & cauliflower rice, soy mirin, miso eggplant, kimchi, toasted nori & puffed wild rice (gf, df, v)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

Please note our menus are seasonal & change regularly.

Menu choices can not be approved more than 7 days from your booking.

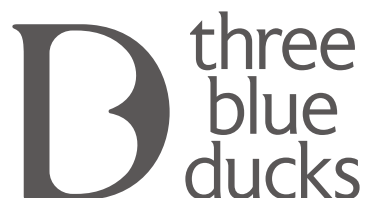
Please advise of dietary requirements at least 7 days prior to your booking.

Final numbers are to be confirmed at least 48 hours prior to your booking.

Please note all payments made via credit card will incur a 1.5% credit card surcharge.

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FULL BREAKFAST SET MENU

\$38 PER PERSON

CHOOSE ONE

Juice

Tea or Coffee

SHARE TABLE

Selection of fruits

Selection of freshly baked pastries

CHOOSE ONE

Mango bircher, passion fruit, Kiwi fruit, toasted nuts & seeds (gf, v, n)

Poached eggs, basil salad, cherry tomato, red onion & toasted sourdough (df, v)

Hot hay smoked salmon, poached eggs, labneh, kale & chilli toast

The original Ducks avocado toast, basil salad, cherry tomato, red onion & toasted sourdough (df, vg)

Broccoli & cauliflower rice, soy mirin, miso eggplant, kimchi, toasted nori & puffed wild rice (gf, df, v)

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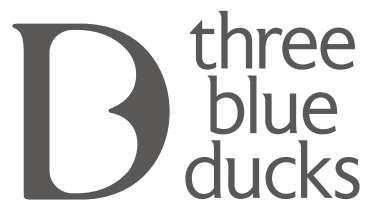
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SET MENU

16 - 24 GUESTS

2 COURSES \$60 PER PERSON

3 COURSES \$75 PER PERSON

TO START

Organic sourdough bread, cultured butter (v)

SMALLS TO SHARE

Raw fish, paw paw, red onion, chilli & ginger (gf, df)

Chicken liver parfait, berries, seeds & skins (n)

Sweet potato hummus, charred onions, black sesame, flat bread & dukkah (v, n, vg on request)

MAINS

Fish of the day, corn, smoked eggplant, chilli, cucumber, heirloom tomato, herbs, citrus & preserved lemon (gf, df, n)

Fermented chilli glazed roast chicken, lemon, garlic & salt baked sweet potato (gf, df)

Porchetta, fermented chilli, macadamia cream, mustard, buttermilk braised leek, shaved raddish & fennel (n)

Maple glazed roast pumpkin, eggplant puree, pomegranate, mint & mixed grains (gf, df, vg)

SIDES TO SHARE

Roasted garlic & rosemary potatoes (gf, v)

Carrots, citrus butter, honeycomb & salted ricotta (gf, v)

Iceberg wedge, cavolo nero, dill & anchovy dressing, pangrattato (gf, n)

DESSERTS

Sea salt meringue, berries, yoghurt ice cream, lemon curd & macadamia crunch (gf, v, n)

Vanilla creme brûlée, stewed rhubarb (gf, v)

Chocolate parfait, almond crumb, pickled blueberries & matcha (n)

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Groups 16 - 24 pax are requested to dine on a set menu, groups 25+ please see 'The Feast' share menu.

Smalls & sides are to share; mains & desserts diners select one.

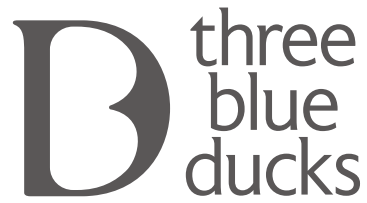
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'THE FEAST' SHARE MENU

25 OR MORE GUESTS
\$80 PER PERSON

TO START

Organic sourdough bread, cultured butter (v)

SMALLS

Raw fish, paw paw, red onion, chilli & ginger (gf, df)

Spiced lamb, charred eggplant puree, herbs, macadamias & flat bread (n)

Sweet potato hummus, charred onions, black sesame, flat bread & dukkah (v, n, vg on request)

MAINS

Whole fish, lime leaves, lemongrass, chilli & coconut brown rice (gf, df)

Lamb shoulder, pea, zucchini, squash, red onion, mint & lemon dressing (gf, df)

Maple glazed roast roasted pumpkin, eggplant puree, pomegranate, mint & mixed grains (gf, df, vg)

SIDES

Roasted garlic & rosemary potatoes (gf, v)

Carrots, citrus butter, honeycomb & salted ricotta (gf, v)

Iceberg wedge, cavolo nero, dill & anchovy dressing, pangrattato (gf, n)

DESSERTS

Sea salt meringue, berries, yoghurt ice cream, lemon curd & macadamia crunch (gf, v, n)

Vanilla creme brûlée, stewed rhubarb (gf, v)

Chocolate parfait, almond crumb, pickled blueberries & matcha (n)

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Groups 25+ pax are requested to dine on share table set menu.

Smalls, main & sides are to share; desserts diners choose one.

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