

BREAKFAST SET MENU

\$26 PER PERSON

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Apple & rhubarb bircher muesli, yoghurt, poached pear, smoked almonds & coconut (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.

A discretionary service gratuity of 8% is added to all tables of 12 or more.

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

Please note there is a 15% surcharge on all public holidays.

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

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



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

Apple & rhubarb bircher muesli, yoghurt, poached pear, smoked almonds & coconut (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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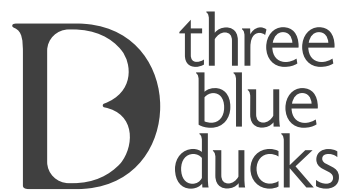
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SET MENU

14 - 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)

Venison tataki, smoked blueberries, macadamia miso, spent sourdough (n)

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

MAINS

Steamed mussels, chilli jam, coconut sambal, oven roasted flat bread

Grilled swordfish, preserved lemon, charred cos lettuce, fennel salad, pangrattato, basil oil (gf)

Porchetta, smoked parsnip purée, beetroot & apple salad, fennel granola, mustard jus

Harissa pumpkin, turmeric & cashew cream, kale, radish, sauerkraut, birdseed mix (gf, df, vg, n)

SIDES TO SHARE

Roasted garlic & rosemary potatoes (gf, v)

Wood roasted cabbage, kombu butter, nasturtium vinaigrette (gf, v)

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

DESSERTS

Caramelised chocolate mousse, parsnip cream, smoked pecan crunch, Corella pear (gf, n)

Vanilla crème brûlée, pot poached quince, chestnut sable (gf, n)

Burnt honey meringue, buttermilk cheesecake, kiwifruit, Granny Smith apple, pineapple curd (gf)

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Groups 14 - 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'

25 OR MORE GUESTS
\$80 PER PERSON

TO SHARE

STARTER

Organic sourdough bread, cultured butter (v)

SMALLS

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

Venison tataki, smoked blueberries, macadamia miso, spent sourdough (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)

Harissa pumpkin, turmeric & cashew cream, kale, radish, sauerkraut, birdseed mix (gf, df, vg, n)

SIDES

Roasted garlic & rosemary potatoes (gf, v)

Wood roasted cabbage, kombu butter, nasturtium vinaigrette (gf, v)

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

DESSERTS

(ALTERNATE DROP)

Caramelised chocolate mousse, parsnip cream, smoked pecan crunch, Corella pear (gf, n)

Vanilla crème brûlée, pot poached quince, chestnut sable (gf, n)

Burnt honey meringue, buttermilk cheesecake, kiwifruit, Granny Smith apple, pineapple curd (gf)

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

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



THE ULTIMATE FEAST

8 OR MORE GUESTS
\$95 PER PERSON

TO SHARE

SMALLS

Betel leaf, spanner crab, peanut sauce, kaffir lime, coriander (gf, df, n)

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

Venison tataki, smoked blueberries, macadamia miso, spent sourdough (n)

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

Roasted beetroot, stracciatella, braised beetroot leaves, walnut salsa (n, v)

MAINS

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

Whole fish, lime leaves, lemongrass, chilli, cucumber, Thai basil (gf, df, n)

Moreton Bay bugs, charred cavolo nero, XO butter (gf)

Harissa pumpkin, turmeric & cashew cream, kale, radish, sauerkraut, birdseed mix (gf, df, vg, n)

SIDES

Charred broccolini, whipped smoked ricotta & green olive tapenade (gf, v)

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

Roasted garlic & rosemary potatoes (gf, v)

DESSERTS

(ALTERNATE DROP)

Caramelised chocolate mousse, parsnip cream, smoked pecan crunch, Corella pear (gf, n)

Vanilla crème brûlée, pot poached quince, chestnut sable (gf, n)

Burnt honey meringue, buttermilk cheesecake, kiwifruit, Granny Smith apple, pineapple curd (gf)

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

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