

BREAKFAST GROUP MENU

\$32 PER PERSON

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Blueberry bircher, raspberry & lime oat cream, coconut crumb, berries, apple & mint (df, vg)

Black sausage, scrambled eggs, dill, cucumber yoghurt, redcurrant jam & sourdough

Avocado hummus on toast grilled haloumi, pomegranate & hazelnut dukkah
(n, v)

ADD ONS

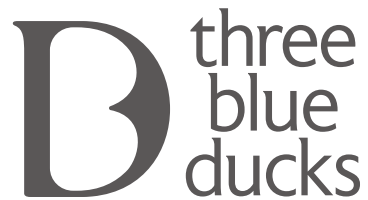
Glass of Sparkling wine or Bloody Mary

\$10pp

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Please note there is a 10% surcharge on Sundays and 15% on public holidays
A discretionary service gratuity of 8% is added to all tables of 12 or more

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FULL BREAKFAST GROUP MENU

\$40 PER PERSON

CHOOSE ONE

Juice

Tea or Coffee

SHARE TABLE

Selection of fruits

Selection of freshly baked pastries

CHOOSE ONE

Hay smoked Ora King Salmon, kale, labneh, poached eggs, chilli toast & dukkah
Black sausage, scrambled eggs, dill, cucumber yoghurt, redcurrant jam & sourdough
Avocado hummus on toast grilled haloumi, pomegranate & hazelnut dukkah
(n, v)

ADD ONS

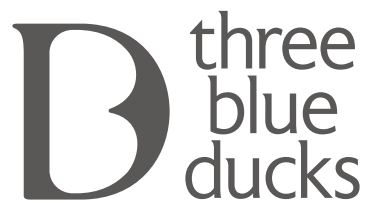
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LUNCH GROUP MENU

2 COURSES \$50 PER PERSON

3 COURSES \$60 PER PERSON

SMALLS

TO SHARE

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

Buttermilk fried chicken & hot sauce (gf)

Spiced carrot dip, garlic chips, pepitas, mint, sourdough (df, vg)

MAINS

CHOOSE ONE

Bibimbap Korean rice bowl, chilli pork belly, bean sprouts, kimchi & fried egg (df)

Crispy skin Barramundi, charred broccoli, cos lettuce, olive tapenade & chilli almonds (gf, df, n)

Roasted beetroots & green beans salad, pickled grapes, radicchio, green leaves, tarragon
goat cheese & walnuts (gf, v, n)

DESSERTS

ALTERNATE DROP

Crema Catalana, stewed rhubarb & burnt orange (gf, v)

Chocolate flourless cake, miso caramel, toasted coconut ice cream (gf, v, n)

ADD ONS

Sparkling on arrival...\$9pp

Iggy's sourdough & butter to start.... \$3pp

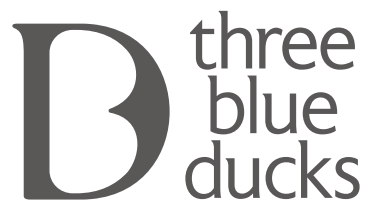
Rock Oysters (2) to start...\$9pp

Cheese to share.... \$9pp

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DINNER GROUP MENU

2 COURSES \$50 PER PERSON

3 COURSES \$60 PER PERSON

SMALLS

TO SHARE

Stracciatella, pickled beetroot, pears, olive pangrattato & basil (gf, v)

Coal roasted octopus, pomodoro sauce, garlic potatoes & parsley (gf, df)

Spiced carrot dip, garlic chips, pepitas, mint, sourdough (df, vg)

MAINS

CHOOSE ONE

Crispy skin Barramundi, charred broccoli, cos lettuce, olive tapenade & chilli almonds (gf, df, n)

Lamb rump, roast zucchini, gremolata & sheeps feta (gf)

Pea & zucchini risotto, cashew cream, pesto, snow pea tendril (gf, df, vg, n)

DESSERTS

ALTERNATE DROP

Crema Catalana, stewed rhubarb & burnt orange (gf, v)

Chocolate flourless cake, miso caramel, toasted coconut ice cream (gf, v, n)

ADD ONS

Sparkling on arrival...\$9pp

Iggy's sourdough & butter to start.... \$3pp

Rock Oysters (2) to start...\$9pp

Cheese to share.... \$9pp

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TERMS & CONDITIONS

We want your group to have the best possible experience at the Ducks
To ensure everything goes smoothly, please read the below information in regards to your group booking. You can contact our events team at any time if you have questions
We look forward to welcoming you and your guests!

EXCLUSIVE AREAS

If you would like exclusive use of an area, a 20% deposit is required

If you need to cancel in full for any reason, we ask that you do so at least 3 days prior to the booking or you will be charged a cancellation fee of \$25 per person

In the instance that your numbers drop, let us know as soon as possible – if it's within 3 days of your booking, a cancellation fee of \$25 per person will apply

To ensure we can cater for your guests on the day, we require final numbers and dietaries 7 days prior to your booking

RESTAURANT BOOKINGS

For regular restaurant bookings we require a credit card for security of your reservation
Please note your booking is not confirmed until we have CC details

If you cancel or your numbers drop within 48 hours of the booking, or you fail to show up for your reservation, we will charge the card a cancellation fee of \$25 per person

We ask for final numbers and dietaries 48 hours prior to the booking

ALL BOOKINGS

So that we can ensure you aren't rushed on the day, we ask that the whole group arrives on time, as we require all guests to be present before any orders can be taken or food service can begin

Please be aware, we can't hold tables indefinitely. If your group has not arrived within 20 minutes of the booking time, and we have not heard from you, we may give your table away

If your numbers change on the day or you are running late for the booking, please call and let us know as soon as possible

Our menus are subject to change due to season and availability
Parties of 12 or above are subject to a discretionary service gratuity of 8%
There is a 10% surcharge on a Sunday and 15% on public holidays