

BREAKFAST SET MENU

\$35 PER PERSON

DRINKS TO START

Coffee Single O of your choice
OR
Organic cold-pressed seasonal juices

BREAKFAST OPTIONS

Blood sausage, spiced pear & beetroot chutney, Farm greens, herb salad, shallots, fried egg,
sourdough toast (df)

Avocado hummus, poached eggs, pickled chilli, Farm greens, hemp seed crunch (v)

Coconut & chia bircher, apple, berries, mango, passion fruit & crunch (gf, v, vg, n)

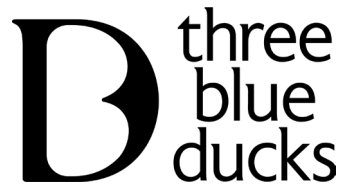
ADD ONS

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 SET MENU

\$43 PER PERSON

DRINKS TO START

Coffee Single O of your choice

OR

Organic cold-pressed seasonal juices

SHARE TABLE

Selection of seasonal fruits (vg)

OR

Selection of freshly baked pastries

BREAKFAST OPTIONS

Blood sausage, spiced pear & beetroot chutney, Farm greens, herb salad, shallots, fried egg, sourdough toast (df)

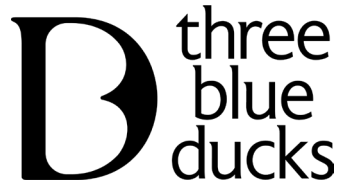
Avocado hummus, poached eggs, pickled chilli, Farm greens, hemp seed crunch (v)

Coconut & chia bircher, apple, berries, mango, passion fruit & crunch (gf, v, vg, n)

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FULL BREAKFAST SET MENU

\$47 PER PERSON

DRINKS TO START

Coffee Single O of your choice

OR

Organic cold-pressed seasonal juices

SHARE TABLE

Selection of seasonal fruits (vg)

A selection of pastries from The Bread Social – croissants, pan au chocolat & danishes

Farmhouse cheeses, nuts & dried fruits (n)

The Bread Social toasts, house made jam, Ballina creamed honey & cultured hand made butter (n)

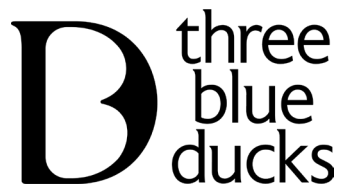
Coconut & chia bircher, apple, berries, mango, passion fruit & crunch (gf, v, vg, n)

Blood sausage, spiced pear & beetroot chutney, Farm greens, herb salad, shallots, fried egg,
sourdough toast (df)

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SET MENU

12 - 24 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

GUESTS TO SELECT ONE DISH FROM EACH COURSE

SMALLS

Raw fish, buttermilk, seaweed crisp, ginger, corn, citrus & green oil (gf)

Slow roasted carrot, almond cream and pesto (gf, df, vg, n)

Coal roasted octopus, fish bone glaze, shaved cauliflower, seaweed & tapenade (gf, df)

MAINS

Gooralie pork rack, sweet and sour beets, fennel, black garlic, shallot (gf, df)

Miso glazed eggplant, whipped tofu, szechuan, ginger, coriander, peanuts & pickled chilli (gf, v, vg, n)

Market fish of the day, fennel & radish cream, pea shoots, pickles & nasturtium salad (gf)

SIDES TO SHARE

Roast potatoes & smoked garlic crème fraîche (gf, v)

Salad leaves, lemon dressing, hemp seed & macadamia (gf, df, vg, n)

DESSERTS

Chocolate mousse, strawberries, cookies & cream ice cream (gf, v, n)

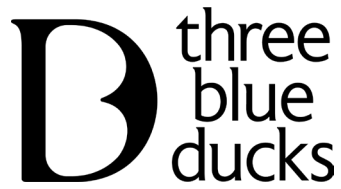
Local cheese, charred fruit bread, Ballina honey (v, n)

Coconut ice cream, roasted rhubarb sorbet, poached rhubarb, cashew, granita (gf, vg, n)

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'THE FEAST'

\$65 PER PERSON

TO SHARE

The Farm vegetable plate, 'raw, pickled & fermented', whipped greens, crispy leaves (gf, df, vg)

Raw fish, buttermilk, seaweed crisp, ginger, corn, citrus & green oil (gf)

Slow roasted carrot, almond cream and pesto (gf, df, vg, n)

Market fish of the day, fennel & radish cream, pea shoots, pickles & nasturtium salad (gf)

Gooralie pork rack, sweet and sour beets, fennel, black garlic, shallot (gf, df)

Miso glazed eggplant, whipped tofu, szechuan, ginger, coriander, peanuts & pickled chilli (gf, v, vg, n)

Roast potatoes & smoked garlic crème fraîche (gf, v)

Salad leaves, lemon dressing, hemp seed & macadamia (gf, df, vg, n)

DESSERT - ALTERNATE DROP

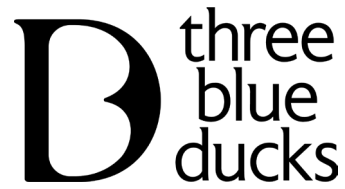
Chocolate mousse, strawberries, cookies & cream ice cream (gf, v, n)

Coconut ice cream, roasted rhubarb sorbet, poached rhubarb, cashew, granita (gf, vg, n)

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'THE DUCKS FEAST'

\$85 PER PERSON

TO SHARE

Oysters & finger lime dressing

The Farm vegetable plate, 'raw, pickled & fermented', whipped greens, crispy leaves (gf, df, vg)

Raw fish, buttermilk, seaweed crisp, ginger, corn, citrus & green oil (gf)

Slow roasted carrot, almond cream and pesto (gf, df, vg, n)

Market fish of the day, fennel & radish cream, pea shoots, pickles & nasturtium salad (gf)

Gooralie pork rack, sweet and sour beets, fennel, black garlic, shallot (gf, df)

Miso glazed eggplant, whipped tofu, szechuan, ginger, coriander, peanuts & pickled chilli (gf, v, vg, n)

Roast potatoes & smoked garlic crème fraîche (gf, v)

Salad leaves, lemon dressing, hemp seed & macadamia (gf, df, vg, n)

Wok greens, XO, egg (gf)

DESSERT - ALTERNATE DROP

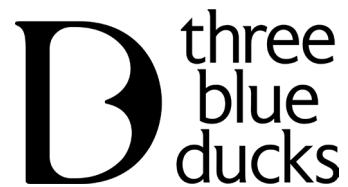
Chocolate mousse, strawberries, cookies & cream ice cream (gf, v, n)

Coconut ice cream, roasted rhubarb sorbet, poached rhubarb, cashew, granita (gf, vg, n)

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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