

## BREAKFAST SET MENU

**\$26 PER PERSON**

---

### SHARE TABLE

Selection of freshly baked pastries

### CHOOSE ONE

Mango & passionfruit bircher muesli, toasted macadamias & 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

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.

Final numbers are to be confirmed at least 48 hours 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

Mango & passionfruit bircher muesli, toasted macadamias & 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)

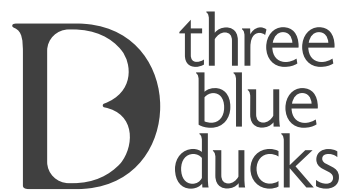
gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

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

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

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

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



## 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, compressed apples, burnt citrus dressing, herbs (gf, df)

Kangaroo 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 mascarpone, charred cos, fennel salad, pangrattato, basil oil (gf)

Roasted porchetta, apple & miso sauce, slow roasted onion, pickled pear & mint salad (gf, df)

Roasted cauliflower salad, black garlic, sorghum, pickled grapes, hazelnuts, herbs (gf, v, n)

## SIDES TO SHARE

Roasted garlic & rosemary potatoes (gf, v)

Roasted beetroot, freekeh, burnt eggplant yoghurt, smoked almonds (v, n)

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, chestnut sable, compressed strawberries (gf, n)

Burnt honey meringue, ginger beer jelly, mango, peach, pineapple curd, yoghurt sorbet (gf)

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

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.

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.

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

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



**'THE FEAST'**  
**25 OR MORE GUESTS**  
**\$80 PER PERSON**

---

**TO SHARE**

**STARTER**

Organic sourdough bread, cultured butter (v)

**SMALLS**

Raw fish, compressed apples, burnt citrus dressing, herbs (gf, df)

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

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

**MAINS**

Wood roasted whole flathead, chilli butter, curry leaf pangrattato, lemon (gf, df)

Whole lamb shoulder, green tahini (gf, df)

Roasted cauliflower salad, black garlic, sorghum, pickled grapes, hazelnuts, herbs (gf, v, n)

**SIDES**

Roasted garlic & rosemary potatoes (gf, v)

Roasted beetroot, freekeh, burnt eggplant yoghurt, smoked almonds (v, n)

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, chestnut sable, compressed strawberries (gf, n)

Burnt honey meringue, ginger beer jelly, mango, peach, pineapple curd, yoghurt sorbet (gf)

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

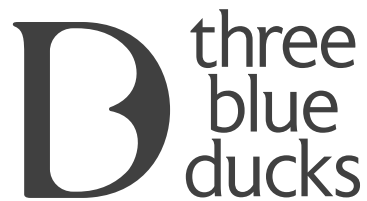
Groups 25+ pax are requested to dine on share table set menu.

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.

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

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**

Crumbed pork terrine, gribiche, pickled onion purée, parsley (df)

Raw fish, compressed apples, burnt citrus dressing, herbs (gf, df)

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

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

Heirloom tomatoes, stracciatella, shaved peaches, basil oil (gf, v)

**MAINS**

Whole lamb shoulder, green tahini (gf, df)

Wood roasted whole flathead, chilli butter, curry leaf pangrattato, lemon (gf, df)

BBQ king prawns, charred greens, XO butter (gf)

Roasted cauliflower salad, black garlic, sorghum, pickled grapes, hazelnuts, herbs (gf, v, n)

**SIDES**

Charred asparagus & broccolini, confit chilli, gremolata (gf, df, vg)

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, chestnut sable, compressed strawberries (gf, n)

Burnt honey meringue, ginger beer jelly, mango, peach, pineapple curd, yoghurt sorbet (gf)

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

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

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.

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

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