

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)

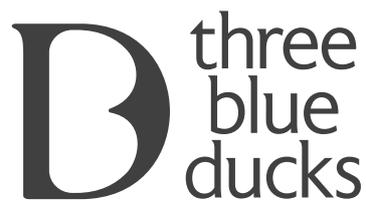
gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

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

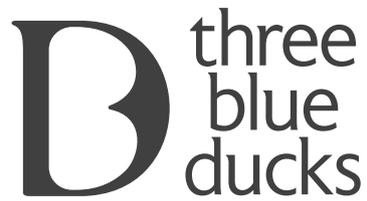
The original Ducks avocado toast, basil salad, cherry tomato, red onion, toasted sourdough (df, vg)

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

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HOLIDAY MENU

12+ GUESTS

2 COURSES \$60 PER PERSON

3 COURSES \$75 PER PERSON

SMALLS

(TO SHARE)

Sweet potato hummus, pickled chestnuts, smoked paprika, flat bread (v, n)

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

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

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

MAINS

(CHOOSE ONE)

Roasted cauliflower, black garlic cream, pickled grapes, hazelnuts, herbs (v, n)

Fermented chilli glazed chicken, sunchokes, pearl barley, chermoula (df)

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

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

SIDES

(TO SHARE)

Roasted garlic & rosemary potatoes (gf, v)

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

DESSERTS

(ALTERNATE DROP)

Coconut custard, raspberry, toffee sesame, passionfruit & lemon balm (gf, df, vg)

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

Spiced chocolate mousse, pickled cherries, smoked pecan crunch, liquorice, tarragon (gf, v, n)

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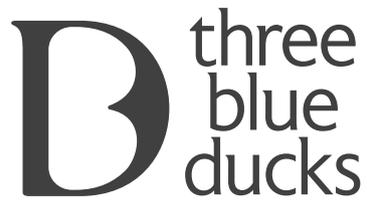
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Please advise of dietary requirements at least 7 days prior to your booking.



HOLIDAY FEAST

25+ GUESTS

\$80 PER PERSON

TO SHARE

Organic sourdough bread, cultured butter (v)

Sweet potato hummus, pickled chestnuts, smoked paprika, flat bread (v, n)

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

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

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

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

Lamb shoulder, green tahini spiced yoghurt, mustard jus (gf)

Smoked salmon pastrami, horseradish mayonnaise, lemon (gf, df)

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

Roasted garlic & rosemary potatoes (gf, v)

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

DESSERTS

(ALTERNATE DROP)

Coconut custard, raspberry, toffee sesame, passionfruit & lemon balm (gf, df, vg)

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

Spiced chocolate mousse, pickled cherries, smoked pecan crunch, liquorice, tarragon (gf, v, n)

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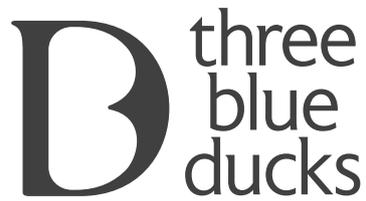
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ULTIMATE HOLIDAY FEAST

8+ GUESTS

\$100 PER PERSON

TO SHARE

Organic sourdough bread, cultured butter (v)

Sweet potato hummus, pickled chestnuts, smoked paprika, flat bread (v, n)

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

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

BBQ squid, burnt corn & cucumber, buttermilk, lime, toasted buckwheat (gf)

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

Lamb shoulder, green tahini spiced yoghurt, mustard jus (gf)

Smoked salmon pastrami, horseradish mayonnaise, lemon (gf, df)

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

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

Roasted garlic & rosemary potatoes (gf, v)

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

DESSERTS

(ALTERNATE DROP)

Coconut custard, raspberry, toffee sesame, passionfruit & lemon balm (gf, df, vg)

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

Spiced chocolate mousse, pickled cherries, smoked pecan crunch, liquorice, tarragon (gf, v, n)

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