

BREAKFAST SET MENU

\$35 PER PERSON

DRINKS TO START

Coffee Single O of your choice

OR

Organic cold-pressed seasonal juices

BREAKFAST OPTIONS

Steak & egg, crispy potato, greens, chimichurri, aioli (gf)

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

Coconut bircher, fresh fruit, macadamia crunch, Ballina honey (df, v ,n)

ADD ONS

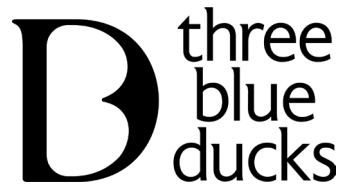
Glass of Sparkling wine or Bloody Mary

\$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

Steak & egg, crispy potato, greens, chimichurri, aioli (gf)

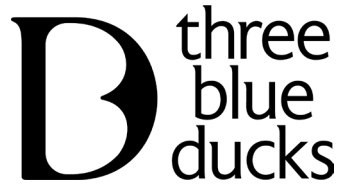
Avocado hummus, poached eggs, pickled chilli, Farm greens, hemp seed crunch (v)

Coconut bircher, fresh fruit, macadamia crunch, Ballina honey (df, v ,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)

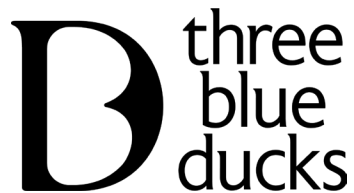
Coconut bircher, fresh fruit, macadamia crunch, Ballina honey (df, v ,n)

Steak & egg, crispy potato, greens, chimichurri, aioli (gf)

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HOLIDAY MENU

4-24 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

SMALLS

(TO SHARE)

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

Burrata, eggplant escabeche, fennel salt, pangritata (v)

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

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

MAINS

(SELECT ONE)

Brooklet Springs twice cooked chicken, tomato, cucumber, corn, barley, chermoula

Grilled zucchini, harissa, shaved zucchini, sunflower, herbs, spent citrus vinaigrette (gf, df, vg)

Market fish of the day, XO, beans, greens, farm onion soubise (gf)

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

SIDES

(TO SHARE)

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

Farm leaves, pickled pear, almonds & hemp seeds (gf, df, vg, n)

DESSERTS

(ALTERNATE DROP)

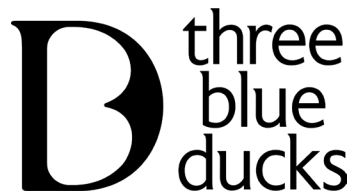
Brookie's spent Davidson plum Christmas pudding, macadamia, cinnamon myrtle, custard (v, n)

Pavlova, Davidson plums, berries, coconut cream, passionfruit (gf, df, vg)

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FEAST MENU

8+ GUESTS
\$70 PER PERSON

TO SHARE

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

Byron Bay burrata, eggplant escabeche, fennel salt, pangritata (v)

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

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

Pork rack, sweet & sour Farm beets, fennel, black garlic, shallot (gf, df)

Grilled zucchini, harissa, shaved zucchini, sunflower, herbs, spent citrus vinaigrette (gf, df, vg)

Brooklet Springs twice cooked chicken, tomato, cucumber, corn, barley, chermoula (df)

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

Farm leaves, pickled pear, almonds & hemp seeds (gf, df, vg, n)

DESSERTS

(ALTERNATE DROP)

Brookie's spent Davidson plum Christmas pudding, macadamia, cinnamon myrtle & custard (v, n)

Pavlova, Davidson plums, berries, coconut cream, passionfruit (gf, df, vg)

MAKE IT AN ULTIMATE FEAST

+\$25 PER HEAD

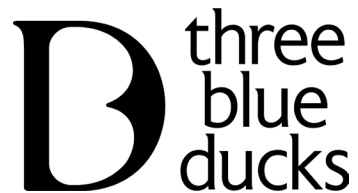
Oyster citrus & ginger vinaigrette (gf, df)

Prawns, fermented chilli, lime & mayonnaise (gf, df)

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SOMETHING MORE

ON ARRIVAL

Lemongrass Daquiri \$16pp

Pineapple Old Fashioned \$18pp

Glass of sparkling \$8pp

CANAPÉS

Venison tataki, smoked blueberry, spent sourdough (df) \$6pp

Coal-roasted octopus, seaweed tapenade (gf, df) \$6pp

TO FINISH

Cheese to share \$9pp

Mini lemon tart \$6pp

Rum ball \$3pp

Fruit cake cocktail \$18pp

Brookie's 'Mac' liqueur \$10pp

GIFTS

'In The Country' cookbook \$20

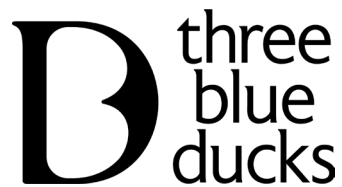
Ducks socks \$12

Salts (assorted varieties) \$7

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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