

BREAKFAST SET MENU

\$32 PER PERSON

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

'Ducks' granola, lemon myrtle yogurt, mango, passionfruit, toasted macadamias (v, n)

Avocado toast, goats cheese cream, roasted tomato, parsley, mint, poached eggs, hemp seed dukkah (v)

Black sausage, onion ketchup, toasted sourdough, rocket & apple slaw, fennel crunch, fried egg (df)

Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh & poached eggs (v)

ADD ONS

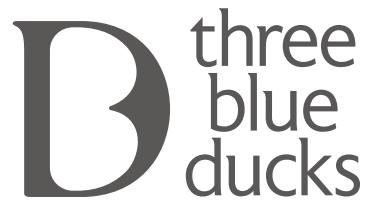
Glass of Sparkling wine or Bloody Mary

\$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 SET MENU

\$40 PER PERSON

CHOOSE ONE

Juice

Tea or Coffee

SHARE TABLE

Selection of fruits

Selection of freshly baked pastries

CHOOSE ONE

'Ducks' granola, lemon myrtle yogurt, mango, passionfruit, toasted macadamias (v, n)

Avocado toast, goats cheese cream, roasted tomato, parsley, mint, poached eggs, hemp seed dukkah (v)

Black sausage, onion ketchup, toasted sourdough, rocket & apple slaw, fennel crunch, fried egg (df)

Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh & poached eggs (v)

ADD ONS

Glass of Sparkling wine or Bloody Mary

\$10pp

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GROUP MENU

LUNCH

6-19 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

SMALLS (TO SHARE)

Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, flatbread (v)

Heirloom tomatoes, stracciatella, peaches, roasted fennel crunch, basil oil (gf, v)

Raw fish, charred cucumber, avocado, burnt citrus dressing, herbs (gf, df)

Crumbed pork terrine, pickled onion puree, gribiche, parsley & preserved lemon (df)

MAINS (SELECT ONE)

Roasted pork cutlet, apple & miso sauce, slow roasted onion, pickled fennel & rocket salad, mustard jus (gf, df)

Roasted sweet potato, cauliflower & black garlic cream, sorghum, pickled grapes, hazelnuts, herbs (gf, v, n)

Wood roasted market fish, cucumber Thai salad, nam jim, chilli jam, cashews, fried shallots, coriander (gf, df, n)

Fermented chilli glazed chicken & broccoli salad, parmesan, baby spinach, croutons, anchovy & yoghurt dressing (gf)

SIDES (TO SHARE)

Iceberg lettuce, green tahini, toasted sesame & lemon (gf, df, vg)

Crispy potatoes, rosemary & garlic butter (gf, v)

DESSERTS (ALTERNATE DROP)

Sea salt meringue, passionfruit curd, honey macadamias, mango, chantilly (gf, v, n)

Roasted peach, olive oil cake, wattleseed, white chocolate & milk crumb

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GROUP MENU

DINNER

6-19 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

SMALLS

(TO SHARE)

Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, flatbread (v)

Heirloom tomatoes, stracciatella, peaches, roasted fennel crunch, basil oil (gf, v)

Raw fish, charred cucumber, avocado, burnt citrus dressing, herbs (gf, df)

Crumbed pork terrine, pickled onion puree, gribiche, parsley & preserved lemon (df)

MAINS

(SELECT ONE)

Roasted sweet potato, cauliflower & black garlic cream, sorghum, pickled grapes, hazelnuts, herbs (gf, v, n)

Wood roasted market fish, creamed corn, fermented chilli, spring onion, jalapeno & herb salad (gf, df)

Roasted pork cutlet, apple & miso sauce, slow roasted onion, pickled fennel
& rocket salad, mustard jus (gf, df)

Peri peri chicken, roasted pumpkin & chermoula (gf, df)

SIDES

(TO SHARE)

Iceberg lettuce, green tahini, toasted sesame & lemon (gf, df, vg)

Crispy potatoes, rosemary & garlic butter (gf, v)

DESSERTS

(ALTERNATE DROP)

Sea salt meringue, passionfruit curd, honey macadamias, mango, chantilly (gf, v, n)

Roasted peach, olive oil cake, wattleseed, white chocolate & milk crumb

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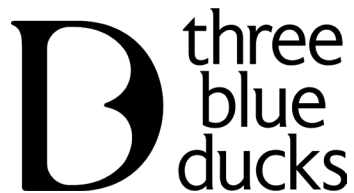
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FEAST MENU

8+ GUESTS
\$65 PER PERSON

TO SHARE

Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, flatbread (v)

Heirloom tomatoes, stracciatella, peaches, roasted fennel crunch, basil oil (gf, v)

Crumbed pork terrine, pickled onion puree, gribiche, parsley, preserved lemon (df)

Raw fish, charred cucumber, avocado, burnt citrus dressing, herbs (gf, df)

Lamb shoulder, chimichurri, mustard jus (gf)

Smoked salmon pastrami, gribiche, lemon (gf, df)

Roasted sweet potato, cauliflower & black garlic cream, sorghum, pickled grapes, hazelnuts, herbs (gf, v, n)

Iceberg lettuce, green tahini, toasted sesame & lemon (gf, df, vg)

Crispy potatoes, rosemary & garlic butter (gf, v)

DESSERTS

(ALTERNATE DROP)

Sea salt meringue, passionfruit curd, honey macadamias, mango, chantilly (gf, v, n)

Roasted peach, olive oil cake, wattleseed, white chocolate & milk crumb

MAKE IT AN ULTIMATE FEAST

+\$20 PER HEAD

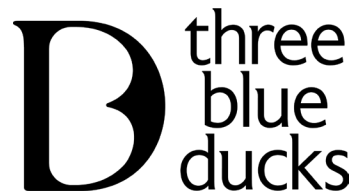
Oyster with finger lime mignonette (gf, df)

Chilled king prawns, chilli & citrus mayonnaise (gf, df)

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SOMETHING MORE

ON ARRIVAL

Aperol Spritz \$12pp

Slow Gin Fizz \$12pp

Glass of sparkling \$12pp

TO START

Iggy's sourdough & butter \$3pp

Oysters (2) \$9pp

TO FINISH

Cheese to share \$9pp

Chocolate truffles \$5pp

Disaronno Amaretto \$9pp

Johnnie Walker Black Label \$9pp

GIFTS

'In The Country' cookbook \$20

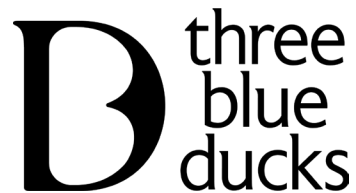
Ducks socks \$12

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

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