

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)

Turmeric fried brown rice, pickled carrots, spring onion, chilli, crisp eschallot, cashews,
fried egg (gf, df, v, n)

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)

Turmeric fried brown rice, pickled carrots, spring onion, chilli, crisp eschallot, cashews,
fried egg (gf, df, v, n)

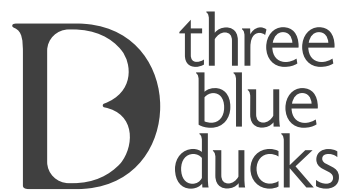
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SET MENU

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)

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

MAINS

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

Grilled market fish, creamed corn, fermented chilli, spring onion, jalapeño & herb salad (gf, df)

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

DESSERTS

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

Vanilla crème brûlée, chestnut sablé, compressed strawberries (gf, n)

Sea salt meringue, ginger beer jelly, roasted figs, pineapple curd, yoghurt sorbet (gf)

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Groups 14 - 24 pax are requested to dine on a set menu, groups 25+ please see 'The Feast' share menu.

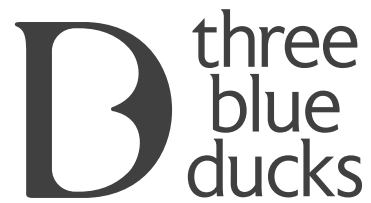
Smalls & sides are to share; mains & desserts diners select one.

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'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)

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

MAINS

Whole roasted market fish, chilli butter, curry leaf pangratatto, lemon

Whole lamb shoulder, green tahini, quinoa tabbouleh (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 lettuce, green tahini, toasted sesame, lemon (gf, df, vg)

DESSERTS
(ALTERNATE DROP)

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

Vanilla crème brûlée, chestnut sablé, compressed strawberries (gf, n)

Sea salt meringue, ginger beer jelly, roasted figs, pineapple curd, yoghurt sorbet (gf)

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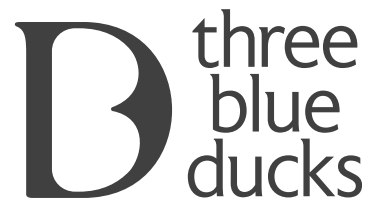
Groups 25+ pax are requested to dine on share table set menu.

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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)

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

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

MAINS

Whole lamb shoulder, green tahini, quinoa tabbouleh (gf, df)

Whole roasted market fish, chilli butter, curry leaf pangratatto, lemon

Skull Island prawns, charred greens, XO butter (gf)

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

SIDES

Charred broccolini, confit chilli, gremolata, toasted hemp seeds (gf, df, vg)

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

Roasted garlic & rosemary potatoes (gf, v)

DESSERTS

(ALTERNATE DROP)

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

Vanilla crème brûlée, chestnut sablé, compressed strawberries (gf, n)

Sea salt meringue, ginger beer jelly, roasted figs, pineapple curd, yoghurt sorbet (gf)

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