

BREAKFAST SET MENU

\$32 PER PERSON

CHOOSE ONE

Tea or Coffee

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Black rice & coconut porridge, poached rhubarb, fig jam, nuts, seeds (gf, df, vg, n)

Avocado, tomato, basil herb salad, Iggy's sourdough toast (df, vg)

Black sausage, scrambled eggs, dill, cucumber yoghurt, redcurrant jam, sourdough toast

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

ADD ONS

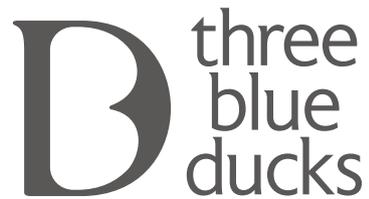
Glass of Sparkling wine or Bloody Mary

\$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

Black rice & coconut porridge, poached rhubarb, fig jam, nuts, seeds (gf, df, vg, n)

Avocado, tomato, basil herb salad, Iggy's sourdough toast (df, vg)

Black sausage, scrambled eggs, dill, cucumber yoghurt, redcurrant jam, sourdough toast

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

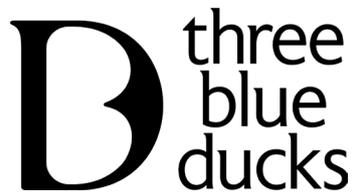
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GROUP MENU

6+ GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

SMALLS

SELECT ONE

Sweet potato hummus, charred onions, smoked paprika, sesame, flat bread (df, vg)

Kingfish pastrami, agrodolce, pickled onion, dill, horseradish crème fraîche, sourdough crisp

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

MAINS

SELECT ONE

Pan-fried potato gnocchi, spiced pumpkin, cavolo nero, confit garlic & chilli, pepitas, parmesan (v)

Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)

12 hour braised lamb shank, roasted parsnips, chermoula (gf)

DESSERTS

ALTERNATE DROP

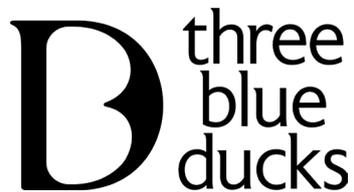
Sticky date pudding, butterscotch sauce, chai spice mascarpone (v)

White chocolate & yoghurt mousse, poached rhubarb, white chocolate, almond streusel

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Available from July

FEAST MENU

8+ GUESTS

\$70 PER PERSON

TO SHARE

Sweet potato hummus, charred onions, smoked paprika, sesame, flat bread (df, vg)

Marinated beetroots, macadamia cheese, Davidson's plum, beet crunch (gf, df, vg, n)

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

Lamb shoulder, chimichurri, mustard jus (gf)

Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)

Moroccan spiced carrot & chickpea stew, dates, coriander, mint, croutons (df, vg)

Shaved beetroot, fennel, citrus, bitter greens, sorrel (gf, df, vg)

Duck fat potatoes (df)

DESSERTS

ALTERNATE DROP

Sticky date pudding, butterscotch sauce, chai spice mascarpone (v)

White chocolate & yoghurt mousse, poached rhubarb, white chocolate, almond streusel

MAKE IT AN ULTIMATE FEAST

+\$20 PER HEAD

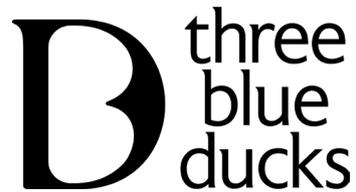
Oyster with finger lime mignonette (gf, df)

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

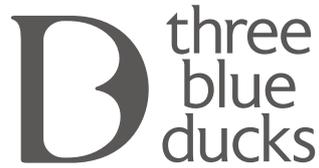
Ducks socks \$12

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