

For the full Ducks experience,
opt for our Feast instead of a la carte for
\$75 per person.
Ask our staff for more information.

SMALLS

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df)	5 ea
Sourdough bread & cultured butter (v)	7
Sweet potato hummus, charred onions, smoked paprika, sesame, focaccia (df, vg)	14
Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)	22
Fermented honey glazed quail, shaved zucchini, seaweed tapenade, puffed wild rice (gf, df)	24
Kingfish pastrami, beetroot relish, pickled onion, dill, horseradish crème fraîche, sourdough crisp	24

BIGS

Oven roasted potato gnocchi, pea salsa verde, lemon ricotta, asparagus, balsamic glazed pepitas, pecorino (v)	28
Whole crumbed lemon sole, Gentleman's relish, lemon	34
Braised lamb shoulder, romesco, freekeh tabouli, za'atar (df, n)	35
Fermented chilli glazed half chicken, garlic honey carrots, grilled rainbow chard (gf)	32
Vegetable red curry, spring greens, crispy onion & cashew, coconut sambal, sourdough flatbread (gf, df, vg, n)	29
Provenir 400g ribeye on the bone, duck fat potatoes, bagna cauda, horseradish	60
Barramundi & mussels, berloti bean broth, basil, gremolata (gf)	36

SIDES

Andean Sunrise duck fat potatoes (df) <i>vegetarian option available</i>	12
Roasted sweet potato, macadamia cheese, seaweed dukkah (gf, df, vg)	12
Mixed green leaves, radish, pickled eshallot, lemon vinaigrette (gf, df, v)	10

DESSERT

Flourless chocolate cake, burnt quince ice cream, hazelnut crumb (v, n)	14
Black sesame mousse, burnt citrus marmalade, honey macadamias (gf, v, n)	14
Coconut sorbet, roasted pineapple, meringue, mango salsa (gf, df, v)	14

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

Please note all card payments will incur a 0.9% surcharge. There is a 10% surcharge on Sundays & 15% on public holidays.

Follow us on Instagram to find out about changes to our offering, events & regular food specials.