



BREAKFAST SET MENU

\$32 PER PERSON

CHOOSE ONE

Tea or Coffee

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Bircher muesli, strawberry compote, poached rhubarb, macadamia crunch (gf, v, n)

Avocado, macadamia cheese, cherry tomato, pepita dukkah, sourdough toast (df, vg, n)

Black sausage, scrambled eggs, dill, cucumber yoghurt, red currant jam, sourdough toast

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

ADD ONS

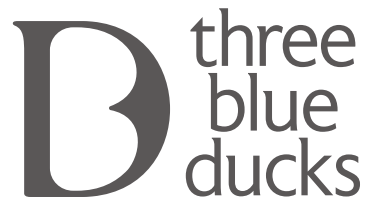
Glass of Sparkling wine or Bloody Mary

\$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

Bircher muesli, strawberry compote, poached rhubarb, macadamia crunch (gf, v, n)

Avocado, macadamia cheese, cherry tomato, pepita dukkah, sourdough toast (df, vg, n)

Black sausage, scrambled eggs, dill, cucumber yoghurt, red currant 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

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HOLIDAY SET MENU

6 - 19 GUESTS

2 COURSES \$57 PER PERSON

3 COURSES \$70 PER PERSON

AVAILABLE FROM 9TH NOVEMBER - 31ST JANUARY

ENTRÉES

TO SHARE

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

Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)

Fermented honey glazed quail, shaved zucchini, seaweed tapenade, puffed wild rice (gf, df)

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

MAINS

SELECT ONE

Vegetable red curry, spring greens, crispy onion & cashew, coconut sambal, flatbread (df, vg, n)

Whole wood roasted lemon sole, smoked anchovy butter, pangrattato (gf)

Roasted chicken, burnt eggplant, braised chickpeas, chimichurri, BBQ spring onion (gf, df)

Braised lamb shoulder, romesco, freekeh tabouli, za'atar (df, n)

SIDES

TO SHARE

Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)

Duck fat potatoes (df) *vegetarian option available*

DESSERT

ALTERNATE DROP

Chocolate parfait, Christmas spiced streusel, summer fruits (n)

Coconut sorbet, bbq pineapple, mango salsa, lemongrass & ginger granita (gf, df, vg)

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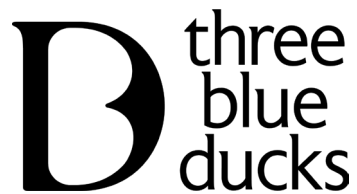
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HOLIDAY FEAST MENU

8+ GUESTS

\$75 PER PERSON

AVAILABLE FROM 9TH NOVEMBER - 31ST JANUARY

TO SHARE

Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)

Fermented honey glazed quail, shaved zucchini, seaweed tapenade, puffed wild rice (gf, df)

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

12 hour braised lamb shoulder, green tahini, jus (gf, df)

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

Indian spiced wood roasted cauliflower, cashew cream, lentils, mint, coriander, fresh peas, red onion, herb dressing (gf, df, vg, n)

Cos, marinated zucchini, eschalots, citrus dressing, pangrattato (gf, df, vg)

DESSERTS

ALTERNATE DROP

Chocolate parfait, Christmas spiced streusel, summer fruits (n)

Coconut sorbet, bbq pineapple, mango salsa, lemongrass & ginger granita (gf, df, vg)

MAKE IT AN ULTIMATE FEAST

+\$20 PER HEAD

Oysters, mango hot sauce (gf, df)

BBQ Moreton Bay bugs, fermented chilli butter, roasted corn (gf)

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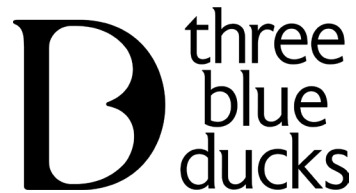
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SOMETHING MORE

ON ARRIVAL

Smokey Spritz \$14

Ducks Daiquiri \$14

Glass of Cape Jaffa sparkling \$9

TO START

Sourdough & butter \$3pp

Oysters (2) \$10pp

TO FINISH

Brookies Macadamia Liqueur \$7

Amaro Montenegro \$7

NV Pennyweight Muscat \$12

GIFTS

'In The Country' cookbook \$30

Ducks socks \$12

Salts (assorted varieties) \$7

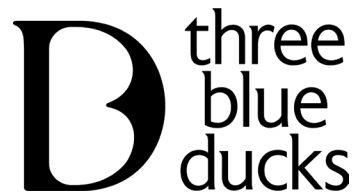
Ducks wine glass \$15ea or \$26 for 2 pack

Ducks canvas tote bag \$21.95

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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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