

BREAKFAST SET MENU

\$32 PER PERSON

CHOOSE ONE

Tea or Coffee

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Ducks Granola, rhubarb, berries, fruit, coconut yoghurt,
sour plum (gf, df, n, v, vg)

Avocado, Farm greens confit chili garlic, macadamia cheese,
herb toast, dukka (v, vg, n)

Baked field mushrooms, Byron bay mozzarella, poached eggs,
salsa verde, herb salad, olive & potato focaccia

Local free-range bacon & fried egg roll, cheese, slaw, bacon relish,
pickled chilli

ADD ONS

Available from 10am

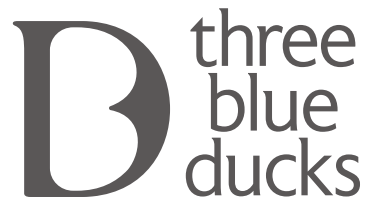
Glass of Sparkling wine or Bloody Mary

\$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, rhubarb, berries, fruit, coconut yoghurt,
sour plum (gf, df, n, v, vg)

Avocado, Farm greens confit chili garlic, macadamia cheese,
herb toast, dukka (v, vg, n)

Baked field mushrooms, Byron bay mozzarella, poached eggs,
salsa verde, herb salad, olive & potato focaccia

Local free-range bacon & fried egg roll, cheese, slaw, bacon relish,
pickled chilli

ADD ONS

Available from 10am

Glass of Sparkling wine or Bloody Mary

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B three blue ducks **GROUP SET MENU**

6 - 19 GUESTS

2 COURSES \$57 PER PERSON

3 COURSES \$70 PER PERSON

SMALLS

SELECT ONE

Roasted marinated mushrooms, sprouted legumes, sunflower, sunchoke chips (gf, df, v, vg)

Venison tartare, hot sauce, daikon, apple, betel leaf, sesame crisp (gf, df)

Crispy eggplant, peanut satay, pickled bean shoots, charred lime (gf, df, v, vg, n)

Coal roasted octopus, chicken & fishbone glaze, charred capsicum & salami ends, olive, hazelnuts (gf, df, n)

MAINS

SELECT ONE

Market fish of the day, macadamia cream, honey roasted fennel, pickled fennel salad, tarragon salsa (gf, df, n)

Twice cooked ¼ chicken, bread sauce, charred cos, parmesan & anchovy dressing, burnt lemon (n)

Lamb ribs, Brookies cumquat glaze, watermelon, beetroot, bitter leaf salad (gf, df)

Cauliflower, smoked blueberries, pecans, shallot, herbs (gf, df, vg, n)

DESSERTS

ALTERNATE DROP

Chocolate & coconut mousse, peanut butter ice cream, strawberry jam, cacao nibs (gf, vg, n)

Poached fruit, citrus curd, anglaise, pistachio & almond crumble (gf, n)

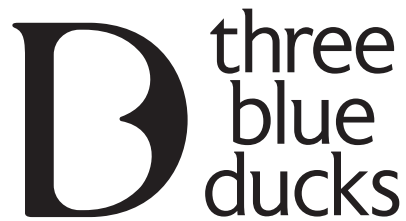
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GROUP FEAST MENU

GROUPS OF 8+
\$75 PER PERSON

Grumpy Grandma's olives, lemon, chilli, garlic, bay leaf (gf, df, vg)

The Bread Social sourdough, cultured handmade butter (v)

Roasted marinated mushrooms, sprouted legumes, sunflower,
sunchoke chips (gf, df, v, vg)

Stracciatella, beetroot, pickled persimmon, basil, spent lettuce,
fried bread (v)

Coal roasted octopus, chicken & fishbone glaze, charred capsicum &
salami ends, olive, hazelnuts (gf, df, n)

Kingfish sashimi, ponzu, citrus oil, charred grape, cucumber,
fermented chilli flakes (gf, df)

Twice cooked $\frac{1}{4}$ chicken, bread sauce, charred cos, parmesan &
anchovy dressing, burnt lemon (n)

Yellow curry, mussels, Ballina king prawns, Farm greens, fried curry
leaves, puffed rice, shallots, lime (gf, df)

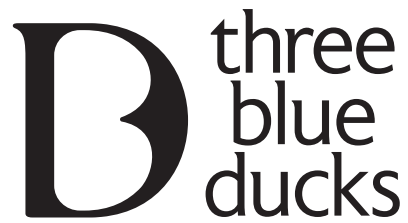
Roast spuds, parsley & garlic, sour cream

Poached fruit, citrus curd, anglaise, pistachio & almond crumble
(gf, n)

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GROUP VEGAN MENU

GROUPS OF 8+ \$75 PER PERSON

Grumpy Grandma's olives, lemon, chilli, garlic, bay leaf (gf, df, vg)

The Bread Social sourdough, smoked olive oil (vg)

Roasted marinated mushrooms, sprouted legumes, sunflower, sunchoke chips (gf, df, v, vg)

Crispy eggplant, peanut satay, pickled bean shoots, charred lime (gf, df, v, vg, n)

Beetroot carpaccio, pickled persimmon, almond bread sauce (n)

Cauliflower, smoked blueberries, pecans, shallot, herbs (gf, df, vg, n)

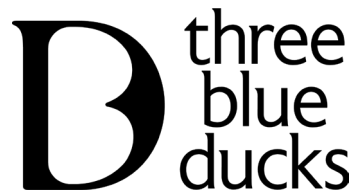
Maple & Oomite slow roasted pumpkin, pumpkin seed hummus, apple, radish, radicchio, pepitas (df, v, vg)

Chocolate & coconut mousse, peanut butter ice cream, strawberry jam, cacao nibs (gf, vg, n)

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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 15 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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