



BREAKFAST SET MENU

\$32 PER PERSON

CHOOSE ONE

Tea or Coffee

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Blueberry bircher muesli, toasted coconut, fresh berries, mint (v)

Chipotle mushroom tortilla, avocado, black beans, cabbage, onion,
coriander (gf, df, vg)

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

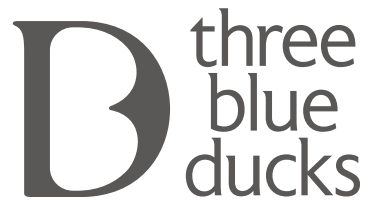
Glass of Sparkling wine or Bloody Mary

\$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

Blueberry bircher muesli, toasted coconut, fresh berries, mint (v)

Chipotle mushroom tortilla, avocado, black beans, cabbage, onion,
coriander (gf, 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)

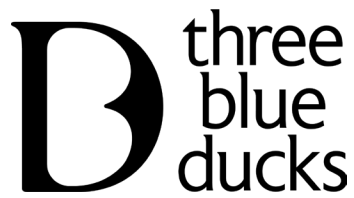
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GROUP SET MENU

6 - 19 GUESTS

2 COURSES \$57 PER PERSON

3 COURSES \$70 PER PERSON

ENTRÉES

TO SHARE

Burrata, beetroot, citrus marmalade, currants, beet & macadamia crumb (gf, v, n)

Chicken liver parfait, burnt quince jam, hazelnut crumb, toasted sourdough (n)

Market fish ceviche, corn, macadamia, chilli, coriander, puffed rice, nori (gf, df, n)

MAINS

SELECT ONE

Baked ricotta gnudi, roasted carrots, pickled currants, broccolini, sorrel,
bird seed mix (v)

Braised lamb shoulder, fermented red capsicum, smoked potato mayo,
pearl barley tabouleh (df)

Crispy skin barramundi fillet, cauliflower puree, shaved fennel, nori tapenade,
seaweed dukkah (gf)

SIDES

TO SHARE

Baby cos salad, citrus dressing, hemp seed dukkah (gf, df, vg)

Crispy potatoes, garlic, rosemary, butter (v)

DESSERT

ALTERNATE DROP

Dark chocolate mousse, citrus marmalade, hazelnut crumb (v, n)

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

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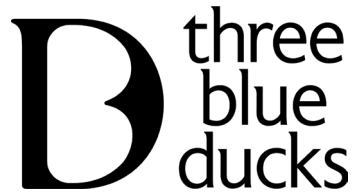
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GROUP FEAST MENU

\$75 PER PERSON

TO SHARE

Cannellini bean dip, roasted cherry tomatoes, chimichurri, crispy onion, focaccia (df, vg)

Chicken liver parfait, burnt quince jam, hazelnut crumb, toasted sourdough (n)

Market fish ceviche, corn, macadamia, chilli, coriander, puffed rice, nori (gf, df, n)

Braised lamb shoulder, fermented red capsicum, smoked potato mayo, pearl barley tabouleh (df)

Crispy skin barramundi fillet, cauliflower puree, shaved fennel, nori tapenade seaweed dukkah (gf)

Miso glazed eggplant, cashew cream, soba noodles, spring onion, fermented daikon, nori puffed rice (gf, df, vg)

Baby cos salad, citrus dressing, hemp seed dukkah (gf, df, vg)

Crispy potatoes, garlic, rosemary, butter (v)

DESSERTS

ALTERNATE DROP

Dark chocolate mousse, citrus marmalade, hazelnut crumb (v, n)

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

Additional vegan options available on request

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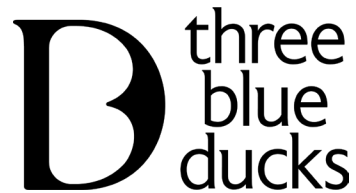
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SOMETHING MORE

ON ARRIVAL

Tanqueray flor de Sevilla spritz \$14pp

Spicy Margarita \$14pp

Glass of sparkling \$12pp

TO START

Sourdough, cultured butter \$3pp

Oysters (2) \$9pp

TO FINISH

Disaronno Amaretto \$9pp

Brookie's Macadamia & Wattleseed liqueur \$9pp

GIFTS

'In The Country' cookbook \$30

Ducks socks \$12

Salts (assorted varieties) from \$7.50

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

Ducks canvas tote bag \$21.95

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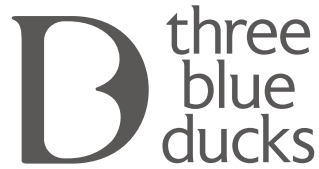
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TERMS & CONDITIONS

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