



BREAKFAST GROUP MENU

\$32 PER PERSON

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Wild rice & quinoa porridge, coconut cream, tapioca, poached pears, stewed rhubarb, toasted almond (gf, vg, n)

Ducks breaky roll, crispy bacon, fried organic egg, pimento salsa, hollandaise

Scrambled eggs, roasted field mushrooms, halloumi, herb salad, pomegranate molasses, toasted sourdough (v)

Rainbow bowl - maple baked pumpkin, red cabbage kraut, avocado, charred broccolini, almond cream, charred baby carrots, dukkah, quinoa, radish & mint salad (vg, n, df)

ADD ONS

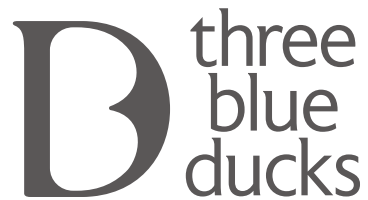
Glass of sparkling wine or Bloody Mary

\$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
Please note there is a card surcharge of 0.9% for all card types

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FULL BREAKFAST GROUP MENU

\$40 PER PERSON

CHOOSE ONE

Juice

Tea or Coffee

SHARE TABLE

Selection of fruits

Selection of freshly baked pastries

CHOOSE ONE

Wild rice & quinoa porridge, coconut cream, tapioca, poached pears, stewed rhubarb, toasted almond (gf, vg, n)

Ducks breaky roll, crispy bacon, fried organic egg, pimento salsa, hollandaise

Scrambled eggs, roasted field mushrooms, halloumi, herb salad, pomegranate molasses, toasted sourdough (v)

Rainbow bowl - maple baked pumpkin, red cabbage kraut, avocado, charred broccolini, almond cream, charred baby carrots, dukkah, quinoa, radish & mint salad (vg, n, df)

ADD ONS

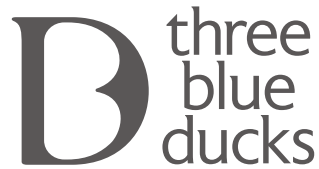
Glass of sparkling wine or Bloody Mary

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GROUP MENU
6 - 18 GUESTS
2 COURSES \$65 PER PERSON
ENTRÉES & MAINS

SHARED SMALLS

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

BBQ octopus, pearl barley tabouleh, smoked potato aioli (df)

Roast beetroot & witlof salad, sherry vinegar, beetroot sumac puree, walnuts (gf, df, vg, n)

Chicken liver parfait, charred sourdough, sour berries, nuts, seeds (n)

MAINS

CHOOSE ONE

Market fish of the day, XO, beans, greens, onion & leek soubise (gf)

Tomato chilli mussels, parsley, basil, garlic sourdough

Rotisserie organic chicken, fermented capsicum glaze, honey roasted carrots, maple-glazed pumpkin, pickled radicchio, jus (gf)

Roast pumpkin & chickpea curry, garlic flatbread, coconut sambal, wild rice (df, vg)

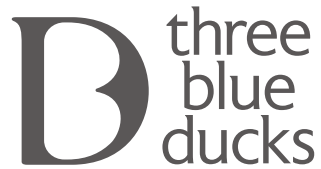
SHARED SIDE

Rosemary salted chicken fat potatoes (gf, df, can be v)

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GROUP MENU

6 - 18 GUESTS

2 COURSES \$60 PER PERSON

MAINS & DESSERTS

MAINS

CHOOSE ONE

Market fish of the day, XO, beans, greens, onion & leek soubise (gf)

Tomato chilli mussels, parsley, basil, garlic sourdough

Rotisserie organic chicken, fermented capsicum glaze, honey roasted carrots, maple-glazed pumpkin, pickled radicchio, jus (gf)

Roast pumpkin & chickpea curry, garlic flatbread, coconut sambal, wild rice (df, vg)

SHARED SIDE

Rosemary salted chicken fat potatoes (gf, df, can be v)

DESSERTS

CHOOSE ONE

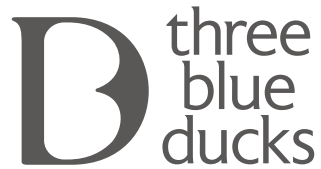
Apple & rhubarb crumble, milk & honey ice cream

Dark chocolate mousse, Davidson plum, strawberries, hazelnut crumb (v, n)

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GROUP MENU

6 - 18 GUESTS
3 COURSES \$75 PER PERSON

SHARED SMALLS

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

BBQ octopus, pearl barley tabouleh, smoked potato aioli (df)

Roast beetroot & witlof salad, sherry vinegar, beetroot sumac puree, walnuts (gf, df, vg, n)

Chicken liver parfait, charred sourdough, sour berries, nuts, seeds (n)

MAINS

CHOOSE ONE

Market fish of the day, XO, beans, greens, onion & leek soubise (gf)

Tomato chilli mussels, parsley, basil, garlic sourdough

Rotisserie organic chicken, fermented capsicum glaze, honey roasted carrots, maple-glazed pumpkin, pickled radicchio, jus (gf)

Roast pumpkin & chickpea curry, garlic flatbread, coconut sambal, wild rice (df, vg)

SHARED SIDE

Rosemary salted chicken fat potatoes (gf, df, can be v)

DESSERTS

CHOOSE ONE

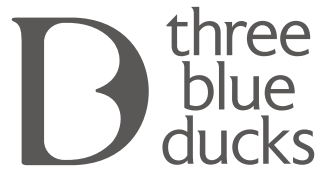
Apple & rhubarb crumble, milk & honey ice cream

Dark chocolate mousse, Davidson plum, strawberries, hazelnut crumb (v, n)

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GROUP FEAST MENU

GROUPS OF 8+

\$80 PER PERSON

TO SHARE

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

Buttermilk fried chicken, hot sauce, lemon

BBQ octopus, pearl barley tabouleh, smoked potato aioli (df)

Hay Ora King smoked salmon, tartare sauce & dill (gf, df)

12 - hour braised lamb shoulder, charred herb salsa (gf, df)

Roasted pumpkin & chickpea curry, garlic flatbread, coconut sambal, wild rice (df, vg)

Rosemary salted chicken fat potatoes (gf, df, can be v)

Mixed bitter leaves, citrus, eschallot (gf, df, vg)

DESSERT

ALTERNATE DROP

Apple & rhubarb crumble, milk & honey ice cream

Dark chocolate mousse, Davidson plum, strawberries, hazelnut crumb (v, n)

MAKE IT AN ULTIMATE FEAST

+\$20 PER HEAD

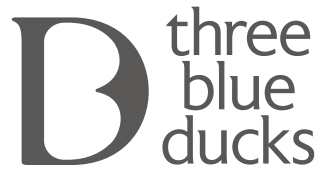
Oysters, red wine mignonette (gf, df)

BBQ Moreton Bay bugs, XO, charred greens (gf, df)

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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