

BREAKFAST SET MENU

\$32 PER PERSON

CHOOSE ONE

Tea or Coffee

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Wattleseed organic oats, caramelised banana, pecan praline, honey (df, v, n)

Avocado toast, black beans, pickle zucchini, chilli oil, soft herbs (df, vg)

House hot smoked salmon, confit tomato, poached eggs, soft herbs, pickled eschalots, buckwheat, sourdough (df)

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

ADD ONS

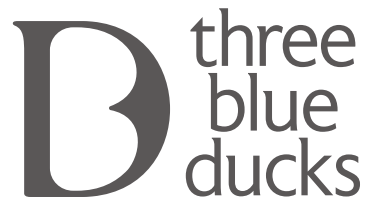
Glass of Sparkling wine or Bloody Mary

\$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

Wattleseed organic oats, caramelised banana, pecan praline,
honey (df, v, n)

Avocado toast, black beans, pickle zucchini, chilli oil, soft herbs (df, vg)

House hot smoked salmon, confit tomato, poached eggs, soft herbs, pickled
eschalots, buckwheat, sourdough (df)

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

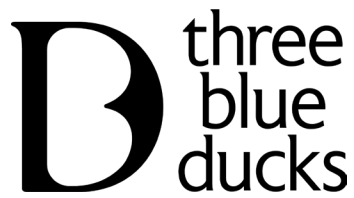
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GROUP SET MENU

6 - 18 GUESTS

2 COURSES \$65 PER PERSON

ENTRÉES & MAINS

ENTRÉES

TO SHARE

Pumpkin hummus, roast pepitas, parsley, poppy seed, focaccia (df, vg)

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

BBQ octopus, pomodoro sauce, roast potatoes, oregano & basil (gf, df)

Grilled scallops, guanciale, cauliflower, citrus (gf)

MAINS

SELECT ONE

12hr braised lamb neck, parsnip, eschalot, fennel, soft herbs, lamb jus (gf)

Jerk spiced half chicken, bullhorn peppers, charred corn, coriander, spiced yogurt (gf)

Miso glazed eggplant, turmeric cashew cream, sauteed chilli greens,
fermented daikon, nori puffed rice (gf, df, vg, n)

Crispy skin kingfish, bread sauce, fermented capsicum, roast cabbage,
bitter leaves, pangrattato (df)

SIDES

TO SHARE

Crispy potatoes, confit garlic, parmesan (v)

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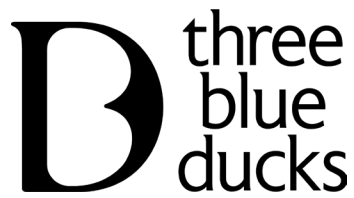
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GROUP SET MENU

6 - 18 GUESTS

2 COURSES \$60 PER PERSON

MAINS & DESSERTS

MAINS

SELECT ONE

12hr braised lamb neck, parsnip, eschalot, fennel, soft herbs, lamb jus (gf)

Jerk spiced half chicken, bullhorn peppers, charred corn, coriander, spiced yogurt (gf)

Miso glazed eggplant, turmeric cashew cream, sauteed chilli greens,
fermented daikon, nori puffed rice (gf, df, vg, n)

Crispy skin kingfish, bread sauce, fermented capsicum, roast cabbage,
bitter leaves, pangrattato (df)

SIDES

TO SHARE

Crispy potatoes, confit garlic, parmesan (v)

DESSERT

ALTERNATE DROP

Pear & almond tart, ginger crumb, cinnamon Chantilly cream (v, n)

Warm flourless chocolate cake, miso caramel, wattleseed ice cream (v, n)

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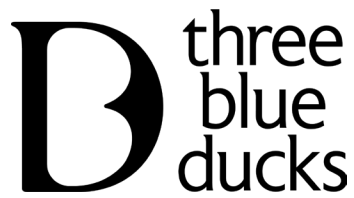
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GROUP SET MENU

6 - 18 GUESTS
3 COURSES \$75 PER PERSON

ENTRÉES TO SHARE

- Pumpkin hummus, roast pepitas, parsley, poppy seed, focaccia (df, vg)
Burrata, beetroot, citrus marmalade, currants, beet & macadamia crumb (gf, v, n)
BBQ octopus, pomodoro sauce, roast potatoes, oregano & basil (gf, df)
Grilled scallops, guanciale, cauliflower, citrus (gf)

MAINS SELECT ONE

- 12hr braised lamb neck, parsnip, eschalot, fennel, soft herbs, lamb jus (gf)
Jerk spiced half chicken, bullhorn peppers, charred corn, coriander, spiced yogurt (gf)
Miso glazed eggplant, turmeric cashew cream, sauteed chilli greens,
fermented daikon, nori puffed rice (gf, df, vg, n)
Crispy skin kingfish, bread sauce, fermented capsicum, roast cabbage,
bitter leaves, pangrattato (df)

SIDES TO SHARE

- Crispy potatoes, confit garlic, parmesan (v)

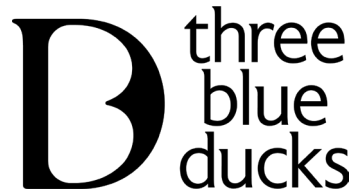
DESSERT ALTERNATE DROP

- Pear & almond tart, ginger crumb, cinnamon Chantilly cream (v, n)
Warm flourless chocolate cake, miso caramel, wattleseed ice cream (v, n)

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GROUP FEAST MENU

GROUP OF 8+
\$80 PER PERSON

TO SHARE

Pumpkin hummus, roast pepitas, parsley, poppy seed, focaccia (df, vg)

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

BBQ octopus, pomodoro sauce, roast potatoes, oregano & basil (gf, df)

12hr braised lamb neck, parsnip, eschalot, fennel, soft herbs, lamb jus (gf)

Crispy skin kingfish, bread sauce, fermented capsicum, roast cabbage,
bitter leaves, pangrattato (df)

Winter leaves, chives, mustard dressing (gf, df, vg)

Crispy potatoes, confit garlic, parmesan (v)

DESSERTS ALTERNATE DROP

Pear & almond tart, ginger crumb, cinnamon Chantilly cream (v, n)

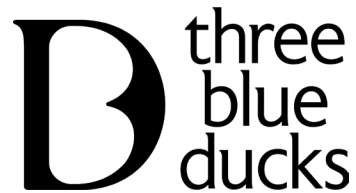
Warm flourless chocolate cake, miso caramel, wattleseed ice cream (v, n)

Additional vegan options available on request

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SOMETHING MORE

ON ARRIVAL

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

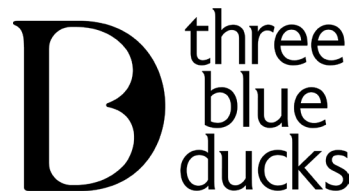
Ducks wine glass \$15ea or \$26 for 2 pack

Ducks canvas tote bag \$21.95

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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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