

## 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)

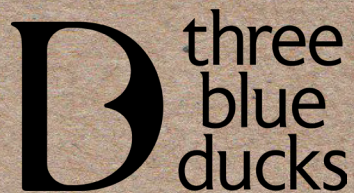
*Additional vegan options available on request*

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts  
Please note all card payments will incur a 0.9% surcharge  
A 10% surcharge on Sundays and 15% on public holidays will apply  
A discretionary service gratuity of 8% is added to all tables of 12 or more

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## GROUP SET MENU

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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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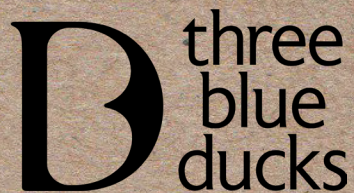
A 10% surcharge on Sundays and 15% on public holidays will apply

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## GROUP SET MENU

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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)

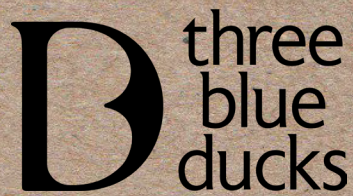
Warm flourless chocolate cake, miso caramel, wattleseed ice cream (v, n)

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## GROUP SET MENU

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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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Please note all card payments will incur a 0.9% surcharge

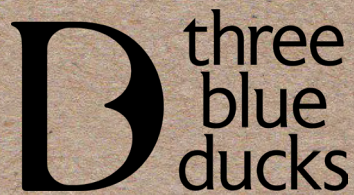
A 10% surcharge on Sundays and 15% on public holidays will apply

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## SOMETHING MORE

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### 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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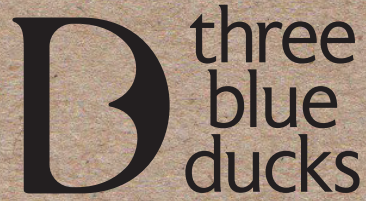
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## BREAKFAST SET MENU

### \$32 PER PERSON

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#### 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

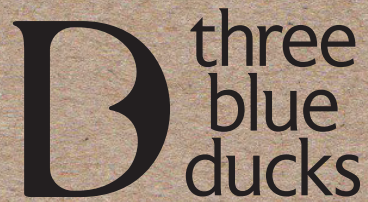
\$10pp

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## FULL BREAKFAST SET MENU

### \$40 PER PERSON

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#### 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

#### ADD ONS

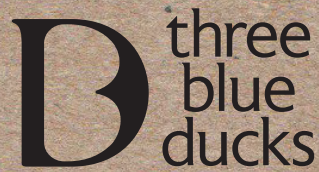
Glass of Sparkling wine or Bloody Mary  
\$10pp

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## **TERMS & CONDITIONS**

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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