

HOLIDAY SET MENU

SMALLS & BIGS
\$65 PER PERSON

SMALLS TO SHARE

Roasted red capsicum & cashew hummus, dukkah, flatbread (df, vg, n)

Venison tartare, sweet & sour beetroot, horseradish, crispy beetroot brik pastry (df)

Curry spiced raw kingfish, ruby grapefruit, fried curry leaves, toasted peanuts
(gf, df, n)

SELECT ONE BIG

Fermented capsicum & chilli glazed half chicken, roast zucchini & squash,
chicken jus (gf, df)

Charred whole lemon sole, kelp & anchovy butter, capers, herbs (gf)

Moroccan spiced lamb shoulder, burnt eggplant labneh, tomato, dates,
green olive, chermoula, hazelnut dukkah (gf, df, n)

Charred broccoli, green romesco, ras el hanout, butter beans, almonds,
preserved almonds (gf, df, vg, n)

SIDES TO SHARE

Crispy herb garlic chat potatoes, sour cream, charred onions (v)

Baby cos lettuce, shaved eschalot, green goddess dressing (gf, v)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

A surcharge of 10% on Sundays and 15% on public holidays will be applied. Alterations to menus are respectfully declined
(dietary requirements excepted). Card payments incur a 0.9% surcharge

HOLIDAY SET MENU

BIGS & DESSERTS \$60 PER PERSON

SMALLS TO SHARE

Fermented capsicum & chilli glazed half chicken, roast zucchini & squash,
chicken jus (gf, df)

Charred whole lemon sole, kelp & anchovy butter, capers, herbs (gf)

Moroccan spiced lamb shoulder, burnt eggplant labneh, tomato, dates,
green olive, chermoula, hazelnut dukkah (gf, df, n)

Charred broccoli, green romesco, ras el hanout, butter beans, almonds,
preserved almonds (gf, df, vg, n)

SIDES TO SHARE

Crispy herb garlic chat potatoes, sour cream, charred onions (v)

Baby cos lettuce, shaved eschalot, green goddess dressing (gf, v)

ALTERNATE DROP DESSERT

Dark chocolate mousse, avocado puree, lime sorbet (v)

Sea salt meringue, lemon curd, Chantilly cream, passionfruit, mango, basil (gf, v)

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HOLIDAY SET MENU

SMALLS, BIGS & DESSERTS \$75 PER PERSON

SMALLS TO SHARE

Roasted red capsicum & cashew hummus, dukkah, flatbread (df, vg, n)

Venison tartare, sweet & sour beetroot, horseradish, crispy beetroot brik pastry (df)

Curry spiced raw kingfish, ruby grapefruit, fried curry leaves, toasted peanuts
(gf, df, n)

SELECT ONE BIG

Fermented capsicum & chilli glazed half chicken, roast zucchini & squash,
chicken jus (gf, df)

Charred whole lemon sole, kelp & anchovy butter, capers, herbs (gf)

Moroccan spiced lamb shoulder, burnt eggplant labneh, tomato, dates,
green olive, chermoula, hazelnut dukkah (gf, df, n)

Charred broccoli, green romesco, ras el hanout, butter beans, almonds,
preserved almonds (gf, df, vg, n)

SIDES TO SHARE

Crispy herb garlic chat potatoes, sour cream, charred onions (v)

Baby cos lettuce, shaved eschalot, green goddess dressing (gf, v)

ALTERNATE DROP DESSERT

Dark chocolate mousse, avocado puree, lime sorbet (v)

Sea salt meringue, lemon curd, Chantilly cream, passionfruit, mango, basil (gf, v)

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HOLIDAY FEAST MENU

\$80 PER PERSON

TO SHARE

Burnt leeks, macadamia cheese, capers, smoked macadamias (gf, df, vg, n)

Venison tartare, sweet & sour beetroot, horseradish, crispy beetroot brik pastry (df)

Curry spiced raw kingfish, ruby grapefruit, fried curry leaves, toasted peanuts
(gf, df, n)

Charred whole lemon sole, kelp & anchovy butter, capers, herbs (gf)

Moroccan spiced lamb shoulder, burnt eggplant labneh, tomato, dates,
green olive, chermoula, hazelnut dukkah (gf, df, n)

Charred broccoli, green romesco, ras el hanout, butter beans, almonds,
preserved almonds (gf, df, vg, n)

Crispy herb garlic chat potatoes, sour cream, charred onions (v)

Baby cos lettuce, shaved eschalot, green goddess dressing (gf, v)

ALTERNATE DROP DESSERT

Dark chocolate mousse, avocado puree, lime sorbet (v)

Sea salt meringue, lemon curd, Chantilly cream, passionfruit, mango, basil (gf, v)

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HOLIDAY ULTIMATE FEAST MENU

\$100 PER PERSON

TO START

Sydney rock oysters, orange, white soy, cucumber

Fresh sourdough, cultured chicken skin butter or miso & burnt onion butter

TO SHARE

Burnt leeks, macadamia cheese, capers, smoked macadamias (gf, df, vg, n)

Venison tartare, sweet & sour beetroot, horseradish, crispy beetroot brik pastry (df)

Curry spiced raw kingfish, ruby grapefruit, fried curry leaves, toasted peanuts
(gf, df, n)

Charred whole lemon sole, kelp & anchovy butter, capers, herbs (gf)

Moroccan spiced lamb shoulder, burnt eggplant labneh, tomato, dates,
green olive, chermoula, hazelnut dukkah (gf, df, n)

Charred broccoli, green romesco, ras el hanout, butter beans, almonds,
preserved almonds (gf, df, vg, n)

Crispy herb garlic chat potatoes, sour cream, charred onions (v)

Baby cos lettuce, shaved eschalot, green goddess dressing (gf, v)

ALTERNATE DROP DESSERT

Dark chocolate mousse, avocado puree, lime sorbet (v)

Sea salt meringue, lemon curd, Chantilly cream, passionfruit, mango, basil (gf, v)

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HOLIDAY BREAKFAST MENU

\$32 PER PERSON

CHOOSE ONE

Tea or coffee

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Lemongrass & coconut rice, charred pineapple, coconut yoghurt,
mango, cashew & coconut crumb (gf, df, n, vg)

Avocado, toasted sourdough, goats curd, zhoug, herb salad (v)

Kingfish pastrami, butter bean hummus, ras el hanout, poached egg,
herb labneh, pickled chilli, hemp seed dukkah, flatbread

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

ADD ONS

Glass of Sparkling wine or Bloody Mary | 10pp

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HOLIDAY BREAKFAST MENU

\$40 PER PERSON

CHOOSE ONE

Juice
Tea or coffee

SHARE TABLE

Selection of fruits
Selection of freshly baked pastries

CHOOSE ONE

Lemongrass & coconut rice, charred pineapple, coconut yoghurt,
mango, cashew & coconut crumb (gf, df, n, vg)

Avocado, toasted sourdough, goats curd, zhoug, herb salad (v)

Kingfish pastrami, butter bean hummus, ras el hanout, poached egg,
herb labneh, pickled chilli, hemp seed dukkah, flatbread

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

ADD ONS

Glass of sparkling wine or Bloody Mary | 10pp

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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