

BREAKFAST SET MENU

\$32 PER PERSON

CHOOSE ONE

Sticky black rice pudding, coconut yogurt, banana, mango, turmeric, charred lime syrup
(gf, df, vg)

Bacon & egg roll, bacon jam, slaw, burger sauce (df)

Avocado hummus, charred corn salsa, pickled chilli, toasted sourdough, poached eggs, herbs
(df, v)

Harissa poached eggs, grilled chorizo, pickles, red onion, herbs, toasted sourdough (df)

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

GROUP SET MENU

SMALLS & BIGS \$65 PER PERSON

SMALLS TO SHARE

Heirloom tomatoes, stracciatella, shaved peaches, gremolata, pangratatto (v, gf)

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

Raw kingfish, glazed pineapple, pickled seaweed, toasted sesame, soy mirin dressing (df)

SELECT ONE BIG

Roasted kingfish, burnt eggplant, charred corn, cucumber, tomato, pickled chilli (gf, df)

Spit roasted organic half chicken, fermented capsicum glaze, creamed corn, cos wedge,
green tahini (gf, df)

Harissa rubbed sweet potato, cashew cream, green lentils, pickled red onion,
chermoula (gf, df, vg)

Roasted porchetta, tamarind glazed pineapple salsa (gf, df)

SIDES TO SHARE

Cos salad, green tahini, toasted hemp seeds (gf, df, vg)

Crispy potatoes, chicken fat, rosemary salt (gf, df)

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GROUP SET MENU

BIGS & DESSERTS \$60 PER PERSON

SELECT ONE BIG

Roasted kingfish, burnt eggplant, charred corn, cucumber, tomato, pickled chilli (gf, df)

Spit roasted organic half chicken, fermented capsicum glaze, creamed corn, cos wedge,
green tahini (gf, df)

Harissa rubbed sweet potato, cashew cream, green lentils, pickled red onion,
chermoula (gf, df, vg)

Roasted porchetta, tamarind glazed pineapple salsa (gf, df)

SIDES TO SHARE

Cos salad, green tahini, toasted hemp seeds (gf, df, vg)

Crispy potatoes, chicken fat, rosemary salt (gf, df)

ALTERNATE DROP DESSERT

Coconut sorbet, miso pineapple, peanut praline (gf, df, vg, n)

Chocolate parfait, almond streusel, cherry compote (n)

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GROUP SET MENU

SMALLS, BIGS & DESSERTS \$75 PER PERSON

SMALLS TO SHARE

Heirloom tomatoes, stracciatella, shaved peaches, gremolata, pangratatto (v, gf)

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

Raw kingfish, glazed pineapple, pickled seaweed, toasted sesame, soy mirin dressing (df)

SELECT ONE BIG

Roasted kingfish, burnt eggplant, charred corn, cucumber, tomato, pickled chilli (gf, df)

Spit roasted organic half chicken, fermented capsicum glaze, creamed corn, cos wedge, green tahini (gf, df)

Harissa rubbed sweet potato, cashew cream, green lentils, pickled red onion, chermoula (gf, df, vg)

Roasted porchetta, tamarind glazed pineapple salsa (gf, df)

SIDES TO SHARE

Cos salad, green tahini, toasted hemp seeds (gf, df, vg)

Crispy potatoes, chicken fat, rosemary salt (gf, df)

ALTERNATE DROP DESSERT

Coconut sorbet, miso pineapple, peanut praline (gf, df, vg, n)

Chocolate parfait, almond streusel, cherry compote (n)

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GROUP FEAST MENU

\$80 PER PERSON

TO SHARE

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

Raw kingfish, glazed pineapple, pickled seaweed, toasted sesame, soy mirin dressing (df)

Harissa rubbed sweet potato, cashew cream, green lentils, pickled red onion,
chermoula (gf, df, vg)

Roasted kingfish, burnt eggplant, salsa verde, lemon (gf, df)

Slow roasted lamb shoulder, green tahini, mustard jus (gf, df)

Crispy potatoes, chicken fat, rosemary salt (gf, df)

ALTERNATE DROP DESSERT

Coconut sorbet, miso pineapple, peanut praline (gf, df, vg, n)

Chocolate parfait, almond streusel, cherry compote (n)

MAKE IT AN ULTIMATE FEAST +\$30 PER PERSON

Freshly shucked Sydney Rock oysters, mango hot sauce (gf, df)

BBQ prawns, XO butter, charred greens, lime (gf)

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FEED ME MENU

\$50 PER PERSON

TO SHARE

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

Heirloom tomatoes, stracciatella, shaved peaches, gremolata, pangrattato (gf, v)

Spiced lamb ribs, fermented capsicum, tabouli, confit garlic yogurt

Spit roasted organic half chicken, fermented capsicum glaze, creamed corn, cos wedge,
green tahini (gf, df)

Roasted porchetta, tamarind glazed pineapple salsa (gf, df)

Crispy potatoes, chicken fat, rosemary salt (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%