
HOLIDAY SET MENU

SMALLS, BIGS & DESSERTS

\$75 PER PERSON

SMALLS

TO SHARE

Venison tartare, fermented chilli, tomato, pickles, spent bread cracker (df)

Ricotta, ricotta salata, watermelon, honeydew, macadamia, citrus oil (gf, v, n)

Slow roasted beetroot, herb tahini, smoked tomato, hemp seeds (gf, df, v, vg)

Kingfish ceviche, coconut, papaya, chilli, lime, betel leaf, toasted peanuts (gf, df, n)

BIGS

CHOOSE ONE

Porchetta, beets, Farm greens, apple sauce, Davidson plum vinaigrette (gf, df)

Spice roasted pumpkin, cos, apple cider lentils, pepitas, herbs,
pickled currants (gf, df, v, vg)

Market fish, smoked eggplant, charred corn, cucumber, tomato,
pickled chilli, escabeche mussels (gf, df)

SIDES

TO SHARE

Herb roasted potatoes, parsley & garlic, sour cream (gf, v)

Farm leaves, shaved veg, citrus dressing, hemp seeds (gf, df, v, vg)

DESSERT

CHOOSE ONE

Crème fraîche mousse, berries, lemon myrtle ice (gf)

Black sticky rice, coconut, pineapple, mango sorbet (gf, df, v, vg)

ADD ONS

Sirloin on the bone, blackened peppers, chimichurri rojo (gf, df) | +20pp

Coal roasted King prawns, XO nduja, taro chips, lemon (gf, df) | +30pp

HOLIDAY SET MENU

SMALLS & BIGS \$65 PER PERSON

SMALLS

TO SHARE

Venison tartare, fermented chilli, tomato, pickles, spent bread cracker (df)

Ricotta, ricotta salata, watermelon, honeydew, macadamia, citrus oil (gf, v, n)

Slow roasted beetroot, herb tahini, smoked tomato, hemp seeds (gf, df, v, vg)

Kingfish ceviche, coconut, papaya, chilli, lime, betel leaf, toasted peanuts (gf, df, n)

BIGS

CHOOSE ONE

Porchetta, beets, Farm greens, apple sauce, Davidson plum vinaigrette (gf, df)

Spice roasted pumpkin, cos, apple cider lentils, pepitas, herbs,
pickled currants (gf, df, v, vg)

Market fish, smoked eggplant, charred corn, cucumber, tomato,
pickled chilli, escabeche mussels (gf, df)

SIDES

TO SHARE

Herb roasted potatoes, parsley & garlic, sour cream (gf, v)

Farm leaves, shaved veg, citrus dressing, hemp seeds (gf, df, v, vg)

ADD ONS

Sirloin on the bone, blackened peppers, chimichurri rojo (gf, df) +\$20pp

Coal roasted King prawns, XO nduja, taro chips, lemon (gf, df) +\$30pp

HOLIDAY SET MENU

BIGS & DESSERTS \$60 PER PERSON

BIGS

CHOOSE ONE

Porchetta, beets, Farm greens, apple sauce, Davidson plum vinaigrette (gf, df)

Spice roasted pumpkin, cos, apple cider lentils, pepitas, herbs,
pickled currants (gf, df, v, vg)

Market fish, smoked eggplant, charred corn, cucumber, tomato,
pickled chilli, escabeche mussel (gf, df)

SIDES

TO SHARE

Herb roasted potatoes, parsley & garlic, sour cream (gf, v)

Farm leaves, shaved veg, citrus dressing, hemp seeds (gf, df, v, vg)

DESSERT

CHOOSE ONE

Crème fraîche mousse, berries, lemon myrtle ice (gf)

Black sticky rice, coconut, pineapple, mango sorbet (gf, df, v, vg)

ADD ONS

Sirloin on the bone, blackened peppers, chimichurri rojo (gf, df) +\$20pp

HOLIDAY FEAST MENU

\$80 PER PERSON

TO SHARE

The Bread Social sourdough, cultured hand made butter (v)

Grumpy Grandma's olives, chilli, lemon, garlic & bay (gf, df, v, vg)

Kingfish ceviche, coconut, papaya, chilli, lime, betel leaf, toasted peanuts (gf, df, n)

Venison tartare, fermented chilli, tomato, pickles, spent bread cracker (df)

Ricotta, ricotta salata, watermelon, honeydew, macadamia, citrus oil (gf, v, n)

Slow roasted beetroot, herb tahini, smoked tomato, hemp seeds (gf, df, v, vg)

Market fish, smoked eggplant, charred corn, cucumber, tomato,
pickled chilli, escabeche mussels (gf, df)

Porchetta, beets, Farm greens, apple sauce, Davidson plum vinaigrette (gf, df)

Spice roasted pumpkin, cos, apple cider lentils, pepitas, herbs,
pickled currants (gf, df, v, vg)

Herb roasted potatoes, parsley & garlic with sour cream (gf, v)

Crème fraîche mousse, berries (gf)

ADD ONS

Sirloin on the bone, blackened peppers, chimichurri rojo (gf, df) +\$10pp Coal

Roasted King prawns, XO nduja, taro chips, lemon (gf, df) +\$30pp

HOLIDAY ULTIMATE FEAST MENU

\$120 PER PERSON TO SHARE

The Bread Social sourdough, cultured hand made butter (v)

Grumpy Grandma's olives, chilli, lemon, garlic & bay (gf, df, v, vg)

Roasted King prawns, XO nduja, taro chips, lemon (gf, df)

Kingfish ceviche, coconut, papaya, chilli, lime, betel leaf, toasted peanuts (gf, df, n)

Venison tartare, fermented chilli, tomato, pickles, spent bread cracker (df)

Ricotta, ricotta salata, watermelon, honeydew, macadamia, citrus oil (gf, v, n)

Slow roasted beetroot, herb tahini, smoked tomato, hemp seeds (gf, df, v, vg)

Market fish, smoked eggplant, charred corn, cucumber, tomato,
pickled chilli, escabeche mussels (gf, df)

Porchetta, beets, Farm greens, apple sauce, Davidson plum vinaigrette (gf, df)

Sirloin on the bone, blackened peppers, chimichurri rojo (gf, df)

Spice roasted pumpkin, cos, apple cider lentils, pepitas, herbs,
pickled currants (gf, df, v, vg)

Herb roasted potatoes, parsley & garlic with sour cream (gf, v)

Crème fraîche mousse, berries (gf)

BREAKFAST SET MENU

\$32 PER PERSON

CHOOSE ONE

Tea or Coffee

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Local free-range bacon & fried egg roll, apple & herb slaw, bacon jam, aioli, milk
bun

Black sticky rice pudding, coconut yogurt, banana, mango, turmeric, lime
(gf, df, v, vg)

Avocado & herb tahini, Farm greens, smoked corn, pickled chilli, herbs, sourdough
(df, v, vg)

Roasted portobello mushrooms, pesto pepita cream, poached eggs, Farm leaves,
sourdough (df, v)

ADD ONS

AVAILABLE FROM 10AM

Glass of Sparkling wine or Bloody Mary | 10pp

BREAKFAST SET MENU

\$40 PER PERSON

CHOOSE ONE

Tea or Coffee

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Local free-range bacon & fried egg roll, apple & herb slaw, bacon jam, aioli, milk bun

Black sticky rice pudding, coconut yogurt, banana, mango, turmeric, lime
(gf, df, v, vg)

Avocado & herb tahini, Farm greens, smoked corn, pickled chilli, herbs, sourdough
(df, v, vg)

Roasted portobello mushrooms, pesto pepita cream, poached eggs, Farm leaves, sourdough (df, v)

ADD ONS

AVAILABLE FROM 10AM

Glass of Sparkling wine or Bloody Mary | 10pp

gf: gluten free df: dairy free v: vegetarian n: contains nuts

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. So all guests must 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.

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