

GROUP FEAST MENU

**GROUPS OF 10+
\$110 PER PERSON**

TO SHARE

Gin & beetroot cured trout, quinoa crisp, radish, dill oil, lemon, crème fraîche (gf)

Straciatella, pickled melon, Davidson plum & fennel crunch (v)

Kangaroo tartare, olive brick pastry, chives, cornichon, horseradish,
weeds from the river (df)

Peri Peri glazed Murray cod, sumac almond cream, heirloom tomato, radish, mint,
cucumber (gf)

Gundagai lamb rack, caponata, gremolata (gf, df)

Gnocchi, pumpkin purée, kale, confit garlic, sage, house made ricotta, pangrattato (v)

Crispy chat potatoes, rosemary & sage duck fat, bread sauce, dukkah

Charred broccolini, roasted red onions, sumac cashew cream, toasted almonds (vg, n,
gf, df)

DESSERTS ALTERNATE DROP

Chocolate & wattle seed mousse, toffee shard, brownie crumb, macerated berries (v, n)

Apple & pear bombe Alaska (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

GROUP SET MENU

2 COURSES | \$80 PER PERSON
3 COURSES | \$95 PER PERSON

Handmade sourdough bread, cultured butter (v)

SELECT ONE SMALL

Gin & beetroot cured trout, quinoa crisp, radish, dill oil, lemon crème fraîche (gf)

Straciatella, pickled melon, Davidson plum, fennel crunch (v)

Kangaroo tartare, olive brick pastry, chives, cornichon, horseradish, weeds from the river (df)

SELECT ONE BIG

Whole Nimbo butterflied trout, capers, garlic butter, lemon, dill (gf)

Gundagai lamb rack, caponata, gremolata (gf, df)

Gnocchi, pumpkin purée, kale, confit garlic, sage, house made ricotta, pangratatto (v)

SIDES TO SHARE

Charred broccolini, roasted red onions, sumac cashew cream, toasted almonds (vg, n, gf, df)

Crispy chat potatoes, rosemary & sage duck fat, bread sauce, dukkah

ALTERNATE DROP DESSERT

Chocolate & wattle seed mousse, toffee shard, brownie crumb, macerated berries (v, n)

Crème caramel, biscotti, pistachio (v, n)

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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