

GROUP FEAST MENU

\$80 PER PERSON

TO SHARE

White bean hummus, pomegranate, pepita, pickled walnut,
flatbread (vg, n df)

King Ora salmon pastrami, citrus, beetroot yoghurt,
beetroot & macadamia crumb (n)

Provenir beef kofta, walnut muhammara, pickled onions, flatbread (n, df)

Wood fired peri-peri lemon sole, sumac almond cream, tomato, cucumber,
shaved red onion (n, df)

Braised lamb shoulder, salsa verde, beluga lentils, herb salad (gf, df)

Wood roasted sweet potato, harissa, coconut, black garlic (vg, df, gf)

Bitter leaf salad, shaved fennel, bird seed mix, sumac & verjus dressing (vg, df, gf, n)

Crispy chat potatoes, chermoula

ALTERNATE DROP DESSERT

Dark chocolate & banoffee spelt mille-feuille

Basque cheesecake, poached rhubarb, almond (gf, n)

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 ULTIMATE FEAST MENU

\$100 PER PERSON

TO START

Freshly shucked Sydney rock oysters, red wine eschallot vinegar

Bread & Butter

TO SHARE

White bean hummus, pomegranate, pepita, pickled walnut,
flatbread (vg, n, df)

King Ora salmon pastrami, citrus, beetroot yoghurt,
beetroot & macadamia crumb (n)

Provenir beef kofta, walnut muhammara, pickled onions, flatbread (n, df)

Wood fired peri-peri lemon sole, sumac almond cream, tomato, cucumber,
shaved red onion (n, df)

Braised lamb shoulder, salsa verde, beluga lentils, herb salad (gf, df)

Wood roasted sweet potato, harissa, coconut, black garlic (vg, df, gf)

Bitter leaf salad, shaved fennel, bird seed mix, sumac & verjus dressing (vg, df, gf, n)

Crispy chat potatoes, chermoula

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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