

# BREKKY SET MENU

Melbourne | 8+ guests | \$32 per person

## CHOOSE ONE

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Tea or coffee

## SHARE TABLE

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Selection of freshly baked pastries

## CHOOSE ONE

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Black rice & coconut porridge, citrus marmalade, rhubarb, macadamia, mixed seeds (gf, df, vg, n)

Free-range bacon & egg brioche sesame seed roll, slaw, burger sauce

Avocado hummus, poached eggs, mixed leaves, radish, pepita crunch, toasted sourdough (df, v)

Peri-peri glazed poached eggs, grilled chorizo, roasted pumpkin salad, cashew dukkuh, toasted sourdough (df, n)

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

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more.

# BREKKY SET MENU

Melbourne | 8+ guests | \$40 per person

## CHOOSE ONE

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Tea or coffee

Juice

## SHARE TABLE

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Selection of fruit & freshly baked pastries

## CHOOSE ONE

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Black rice & coconut porridge, citrus marmalade, rhubarb, macadamia, mixed seeds (gf, df, vg, n)

Free-range bacon & egg brioche sesame seed roll, slaw, burger sauce

Avocado hummus, poached eggs, mixed leaves, radish, pepita crunch, toasted sourdough (df, v)

Peri-peri glazed poached eggs, grilled chorizo, roasted pumpkin salad, cashew dukkuh, toasted sourdough (df, n)

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# FEAST MENU

Melbourne | 8+ guests | \$80 per person

## TO SHARE

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Roasted red capsicum & cashew hummus, dukkah, house-made sourdough focaccia (df, vg, n)

Raw kingfish, fermented green chilli, buttermilk, cucumber, apple, nori (gf)

Burrata, roasted & pickled beetroots, witlof, Davidson's plum salt, fennel seed crunch (v)

Red curry mussels, bok choy, brown rice, coconut & peanut sambal (gf, df, n)

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

Potatoes, rosemary salt, confit garlic aioli (gf, df, v)

## ALTERNATE DROP

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Caramelised mandarin, coconut sauce, fig & sesame cracker, caraway seed sherbert (gf, df, vg)

Baked pear, hazelnut & almond frangipane, rhubarb, hot chocolate custard (v, n)

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# ULTIMATE FEAST MENU

Melbourne | 8+ guests | \$110 per person

## TO START

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Sydney rock oysters, citrus dressing (gf, df)

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

## TO SHARE

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Roasted red capsicum & cashew hummus, dukkah, house-made sourdough focaccia (df, vg, n)

Raw kingfish, fermented green chilli, buttermilk, cucumber, apple, nori (gf)

Burrata, roasted & pickled beetroots, witlof, Davidson's plum salt, fennel seed crunch (v)

Red curry mussels, bok choy, brown rice, coconut & peanut sambal (gf, df, n)

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

Potatoes, rosemary salt, confit garlic aioli (gf, df, v)

## ALTERNATE DROP

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Caramelised mandarin, coconut sauce, fig & sesame cracker, caraway seed sherbert (gf, df, vg)

Baked pear, hazelnut & almond frangipane, rhubarb, hot chocolate custard (v, n)

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# GROUP MENU

## TERMS & CONDITIONS

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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

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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

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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

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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.