

# FEAST MENU

Rosebery | 8+ guests  
\$80pp | 3 shared courses  
\$65pp | 2 courses | shared entrees & mains

## TO SHARE

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Pumpkin hummus, Aleppo pepper, charred shallot, chickpea, flatbread (vg)

King Ora salmon pastrami, fennel, quinoa, beetroot, citrus (gf)

Pork croquette, black pepper mayo, herb salad, yuzu ponzu dressing (df)

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Lemon sole, turmeric & ginger fish curry, fried curry leaves, coconut sambal (gf)

Braised lamb shoulder, green olive & preserved lemon, lamb jus (gf, df)

Roast Jerusalem artichoke, ras el hanout, cauliflower rice, cashew cream, dried fruit, smoked almond (gf, df, vg, n)

Burnt cabbage, smoked tomato butter, crispy pork skin (gf)

Crispy potatoes, confit garlic butter, rosemary salt (v)

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Sticky date pudding, butterscotch, honeycomb, miso ice cream (v)

Shaved pineapple, whipped vanilla tofu, yuzu sorbet, wild rice (gf, df, vg)

**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.

# ULTIMATE FEAST MENU

Rosebery | 8+ guests | \$110 per person

## TO START

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Freshly shucked Sydney rock oysters, red wine mignonette (gf, df)

Fresh sourdough, cultured chicken skin butter or miso & burnt onion butter

King prawn, chilli & garlic, grilled Asian greens (gf, df)

## TO SHARE

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Pumpkin hummus, Aleppo pepper, charred shallot, chickpea, flatbread (vg)

King Ora salmon pastrami, fennel, quinoa, beetroot, citrus (gf)

Pork croquette, black pepper mayo, herb salad, yuzu ponzu dressing (df)

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Lemon sole, turmeric & ginger fish curry, fried curry leaves, coconut sambal (gf)

Braised lamb shoulder, green olive & preserved lemon, lamb jus (gf, df)

Roast Jerusalem artichoke, ras el hanout, cauliflower rice, cashew cream, dried fruit, smoked almond (gf, df, vg, n)

Burnt cabbage, smoked tomato butter, crispy pork skin (gf)

Crispy potatoes, confit garlic butter, rosemary salt (v)

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Sticky date pudding, butterscotch, honeycomb, miso ice cream (v)

Shaved pineapple, whipped vanilla tofu, yuzu sorbet, wild rice (gf, df, vg)

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# BREKKY SET MENU

Rosebery | 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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Baked eggs, roast tomato, capsicum & chickpea, Persian feta, sumac yoghurt, herb salad (gf, v)

Avocado, toasted sourdough, goats curd, zhoug, herb salad (v)

Green breakfast bowl, kale, spinach, quinoa, cucumber, apple, avocado, pickled ginger, nori, edamame, macadamia cheese, za'atar dukkah, yuzu ponzu & black vinegar dressing (gf, df, vg, n)

Black sausage, scrambled eggs, dill, cucumber yoghurt, red currant jam, toasted sourdough

## ADD ONS (From 10am)

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Glass of Sparkling wine | 10pp

Bloody Mary  
Wyborowa vodka, Duck's hot sauce, tomato mary mix, lemon, chilli | 10pp

# BREKKY SET MENU

Rosebery | 8+ guests | \$40 per person

## CHOOSE ONE

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Tea or coffee

Juice

## SHARE TABLE

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Selection of freshly baked pastries & fruit

## CHOOSE ONE

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Baked eggs, roast tomato, capsicum & chickpea, Persian feta, sumac yoghurt, herb salad (gf, v)

Avocado, toasted sourdough, goats curd, zhoug, herb salad (v)

Green breakfast bowl, kale, spinach, quinoa, cucumber, apple, avocado, pickled ginger, nori, edamame, macadamia cheese, za'atar dukkah, yuzu ponzu & black vinegar dressing (gf, df, vg, n)

Black sausage, scrambled eggs, dill, cucumber yoghurt, red currant jam, toasted sourdough

## ADD ONS (From 10am)

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Glass of Sparkling wine | 10pp

Bloody Mary  
Wyborowa vodka, Duck's hot sauce, tomato mary mix, lemon, chilli | 10pp

# 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.