

LUNCH FEAST

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

TO SHARE

The Bread Social sourdough, cultured handmade butter (v)

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

Venison pork & pistachio terrine, charred leek, Farm pickles, mustard, lavosh (df, n)

Caramelised carrots, sunflower, chickpea, sprouts (gf, df, v, vg)

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Yellow curry mussels, coconut, lemongrass, pumpkin, celery taro stem, crispy chilli cashew oil, lime (gf, df, n)

Cauliflower, spiced lime, spring onion, pickled grapes, cashew cream (gf, df, v, vg, n)

Slow roast pork, sweet & sour pineapple, lemon grass, roasting juices (gf, df)

Rosemary & garlic potatoes, spring onion, sour cream (gf, v)

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Apple & cinnamon teacake, coconut, marshmallow, buckwheat biscuit, apple ice (df, v, vg)

LUNCH ULTIMATE FEAST

Byron Bay | 8+ guests | \$110 per person

TO SHARE

The Bread Social sourdough, cultured handmade butter (v)

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

Seared kingfish, fish bone glaze, avocado, seaweed, sesame, radish (gf, df)

Venison pork & pistachio terrine, charred leek, Farm pickles, mustard, lavosh (df, n)

Caramelised carrots, sunflower, chickpea, sprouts (gf, df, v, vg)

Kangaroo carpaccio, smoked fish, dill pickle, Oliver's hens' chilli cured egg yolk (gf, df)

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Yellow curry mussels, coconut, lemongrass, pumpkin, celery taro stem, crispy chilli cashew oil, lime (gf, df, n)

Cauliflower, spiced lime, spring onion, pickled grapes, cashew cream (gf, df, v, vg, n)

Slow roast pork, sweet & sour pineapple, lemon grass, roasting juices (gf, df)

Rosemary & garlic potatoes, spring onion, sour cream (gf, v)

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Apple & cinnamon teacake, coconut, marshmallow, buckwheat biscuit, apple ice (df, v, vg)

ADD ON

300g sirloin, XO mushrooms, pickles, jus gras (gf, df) | 20

DINNER FEAST

Byron Bay | 8+ guests
\$90pp | 3 shared courses
\$75pp | 2 courses | shared entrees & mains

TO SHARE

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

Spanner crab, stinging nettle pancake, macadamia, finger lime, crème fraiche (n)

Venison pork & pistachio terrine, charred leek, Farm pickles, mustard, lavosh (df, n)

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Yellow curry mussels, coconut, lemongrass, pumpkin, celery taro stem, crispy chilli cashew oil, lime (gf, df, n)

Cauliflower, spiced lime, spring onion, pickled grapes, cashew cream (gf, df, v, vg, n)

Farm-raised roast pork, apple & plum sauce, roasting juices, crackling, to share (gf, df)

Rosemary & garlic potatoes, spring onion, sour cream (gf, v)

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Apple & cinnamon teacake, coconut, marshmallow, buckwheat biscuit, apple ice (df, v, vg)

DINNER ULTIMATE FEAST

Byron Bay | 8+ guests | \$120 per person

TO SHARE

The Bread Social sourdough, cultured handmade butter (v)

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

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

Spanner crab, stinging nettle pancake, macadamia, finger lime, crème fraiche (n)

Venison pork & pistachio terrine, charred leek, Farm pickles, mustard, lavosh (df, n)

Caramelised carrots, sunflower, chickpea, sprouts (gf, df, v, vg)

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Yellow curry mussels, coconut, lemongrass, pumpkin, celery taro stem, crispy chilli cashew oil, lime (gf, df, n)

Cauliflower, spiced lime, spring onion, pickled grapes, cashew cream (gf, df, v, vg, n)

Farm-raised roast pork, apple & plum sauce, roasting juices, crackling, to share (gf, df)

Rosemary & garlic potatoes, spring onion, sour cream (gf, v)

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Apple & cinnamon teacake, coconut, marshmallow, buckwheat biscuit, apple ice (df, v, vg)

BREAKFAST GROUP MENU

Byron Bay | \$40 per person

CHOOSE ONE

Tea or coffee

SHARE TABLE

Selection of fruit & freshly baked pastries

CHOOSE ONE

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

House-made cacao granola, peanut butter, organic yoghurt, Farm bananas
(gf, v, n) *df, vg on request*

Venison & pork chorizo sausage, hash brown, Farm greens, poached eggs, tomato relish
(gf, df)

Avocado, charred broccolini & carrots, chilli, caramelised shallot & kale salad, almond tahini dressing, toasted sourdough (df, v, vg, n)

ADD ONS (From 10am)

Glass of NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA | 12pp

Bloody Mary

Wyborowa vodka, tomato juice, house-made hot sauce, lemon, chilli | 12pp

TERMS & CONDITIONS

Byron Bay

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.