

HOLIDAY FEAST LUNCH

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

TO SHARE

The Bread Social sourdough, cultured hand made butter (v)

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

Venison tataki, black garlic, crispy onion, fire roasted blueberries (gf, df)

Burrata, heirloom tomatoes, pickled rhubarb, capers (gf)

Farm vegetables, pickled & raw, cashew, dill, taro crisps (gf, df, v, vg, n)

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Twice cooked chicken, piri piri onions, sweetcorn (gf, df)

Harissa eggplant, hummus, spiced lentils, tahini dressing, dukka (gf, df, n, v, vg)

12 hour cooked brisket, Farm herb salsa, mustard, pickles, roasting juices (gf, df)

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

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Double cream & vanilla panna cotta, mango, macadamia (gf, n)

HOLIDAY ULTIMATE FEAST LUNCH

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

TO SHARE

The Bread Social sourdough, cultured butter, smoked salt (v)

Oyster finger lime, Davidson's plum vinaigrette (gf, df, v)

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

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Venison tataki, black garlic, crispy onion, fire roasted blueberries (gf, df)

Burrata, heirloom tomatoes, pickled rhubarb, capers (gf)

Farm vegetables, pickled & raw, cashew, dill, taro crisps (gf, df, v, vg, n)

Raw kingfish, salted cucumber, buttermilk, citrus (gf)

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Twice cooked chicken, piri piri onions, sweetcorn (gf, df)

Roasted fennel, whipped zucchini, sunflower seeds, sprouts (gf, df, v, vg)

Yellow curry mussels, coconut, lemongrass, pumpkin, celery stem taro, fried shallots, lime (gf, df)

12 hour cooked brisket, Farm herb salsa, mustard, pickles, roasting juices (gf, df)

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

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Double cream & vanilla panna cotta, mango, macadamia (gf, n)

Chocolate mousse, whey butterscotch, crème fraiche, walnut brownie crumb (gf, n)

HOLIDAY FEAST DINNER

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

TO SHARE

The Bread Social sourdough, cultured hand made butter (v)

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

Venison tataki, black garlic, crispy onion, fire roasted blueberries (gf, df)

Raw kingfish, salted cucumber, buttermilk, citrus (gf)

Farm vegetables, pickled & raw, cashew, dill, taro crisps (gf, df, v, vg, n)

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Twice cooked chicken, charred leek, sweet corn (gf, df)

Roasted fennel, whipped zucchini, sunflower seeds, sprouts (gf, df, v, vg)

Farm pork, Farm herb salsa, mustard, pickles, roasting juices (gf, df)

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

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Double cream & vanilla panna cotta, mango, macadamia (gf, n)

HOLIDAY ULTIMATE FEAST DINNER

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

TO SHARE

The Bread Social sourdough, cultured butter, smoked salt (v)

Oyster finger lime, Davidson's plum vinaigrette (gf, df, v)

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

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Venison tataki, black garlic, crispy onion, fire roasted blueberries (gf, df)

Coal roasted octopus, smoked potato, olive salsa, chilli oil

Farm vegetables, pickled & raw, cashew, dill, taro crisps (gf, df, v, vg, n)

Raw kingfish, salted cucumber, buttermilk, citrus (gf)

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Twice cooked chicken, charred leek, sweet corn (gf, df)

Roasted fennel, whipped zucchini, sunflower seeds, sprouts (gf, df, v, vg)

Yellow curry mussels, coconut, lemongrass, pumpkin, celery stem taro, fried shallots, lime (gf, df)

Farm pork, Farm herb salsa, mustard, pickles, roasting juices (gf, df)

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

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Double cream & vanilla panna cotta, mango, macadamia (gf, n)

Chocolate mousse, whey butterscotch, crème fraiche, walnut brownie crumb (gf, n)

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.