

# HOLIDAY FEAST MENU

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

## TO SHARE

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Sweet potato hummus, crispy onions, house-made sourdough focaccia (df, vg)

Raw kingfish, BBQ pineapple, sweet & sour lime dressing, green chilli, cucumber, nori | (gf, df)

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

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Kingfish, burnt eggplant, red chilli & citrus salad (gf, df)

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

Honey glazed pumpkin, cashew cream, dukkah, citrus & watercress salad (vg, gf, df)

Potatoes, rosemary salt, confit garlic (gf, df, vg)

## ALTERNATE DROP

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BBQ pineapple, coconut custard, sesame seed praline (gf, df, vg)

Tiramisu, coffee, chocolate, macadamia, mascarpone (v, n)

# HOLIDAY ULTIMATE FEAST MENU

Melbourne | 8+ guests | \$110 per person

## TO START

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Sydney rock oysters, citrus dressing (gf, df)

BBQ prawn, fermented capsicum & chilli butter, charred greens, lime (gf)

## TO SHARE

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Sweet potato hummus, crispy onions, house-made sourdough focaccia (df, vg)

Raw kingfish, BBQ pineapple, sweet & sour lime dressing, green chilli, cucumber, nori | (gf, df)

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

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Kingfish, burnt eggplant, red chilli & citrus salad (gf, df)

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

Honey glazed pumpkin, cashew cream, dukkah, citrus & watercress salad (vg, gf, df)

Potatoes, rosemary salt, confit garlic (gf, df, vg)

## ALTERNATE DROP

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BBQ pineapple, coconut custard, sesame seed praline (gf, df, vg)

Tiramisu, coffee, chocolate, macadamia, mascarpone (v, 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.

# 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.