

# HOLIDAY FEAST MENU

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

## TO SHARE

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Red capsicum harissa hummus, crispy chickpea, toasted seeds, cherry tomato, flatbread (df, vg)

Hiramasa kingfish crudo, burnt orange, rosemary, jalapeno (gf, df)

Grilled chorizo, black garlic labneh, smoked almond, pickled onion, herb salad (gf, n)

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Baharat spiced lamb shoulder, ezme, pomegranate jus, oregano (gf, df)

Whole lemon sole, crushed minted peas, caper & lemon butter

Fermented chilli & miso roast eggplant, capsicum ketchup, peanut crumble, pickled chilli & radish (df, vg, n)

Crispy chat potatoes, garlic, herb butter, rosemary salt, fried parsley (v)

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Strawberry & lemon myrtle whipped cheesecake, macadamia crumble (v, n)

Dark chocolate mousse, passionfruit, sea salt meringue shards

**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.

# HOLIDAY ULTIMATE FEAST MENU

Rosebery | 8+ guests | \$110 per person

## TO START

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Sydney rock oysters, shallot vinegar (gf, df)

Sourdough, whipped miso butter, burnt onion (v)

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

## TO SHARE

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Red capsicum harissa hummus, crispy chickpea, toasted seeds, cherry tomato, flatbread (df, vg)

Hiramasa kingfish crudo, burnt orange, rosemary, jalapeno (gf, df)

Grilled chorizo, black garlic labneh, smoked almond, pickled onion, herb salad (gf, n)

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Baharat spiced lamb shoulder, ezme, pomegranate jus, oregano (gf, df)

Whole lemon sole, crushed minted peas, caper & lemon butter

Fermented chilli & miso roast eggplant, capsicum ketchup, peanut crumble, pickled chilli & radish (df, vg, n)

Crispy chat potatoes, garlic, herb butter, rosemary salt, fried parsley (v)

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Strawberry & lemon myrtle whipped cheesecake, macadamia crumble (v, n)

Dark chocolate mousse, passionfruit, sea salt meringue shards

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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.