

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 leaves (gf, df, v, vg)

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

Burrata, heirloom tomato, pickled rhubarb, capers (gf, v)

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

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Twice cooked chicken, corn puree, piri piri onions, charred corn salsa (gf)

Roasted fennel & zucchini, sunflower seeds, sprouted legumes, cumquat & burnt orange
(gf, df, v, vg, n)

12 hour slow-cooked beef 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 hand made butter (v)

Freshly shucked oysters, finger lime & Davidson's plum vinaigrette (gf, df)

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

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

Burrata, heirloom tomato, pickled rhubarb, capers (gf, v)

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

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

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Twice cooked chicken, corn puree, piri piri onions, charred corn salsa (gf)

Roasted fennel & zucchini, sunflower seeds, sprouted legumes, cumquat & burnt orange (gf, df, v, vg, n)

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

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

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

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Double cream vanilla pannacotta, mango, macadamia (gf, n)

Chocolate mousse, whey butterscotch, buckwheat & walnut brownie crumb (gf, n)

HOLIDAY FEAST DINNER

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

TO SHARE

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

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

Raw kingfish, pickled rhubarb, buttermilk, green oil (gf)

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

Burrata, heirloom tomato, pickled onion, capers (gf, v)

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

Roasted fennel & zucchini, sunflower seeds, sprouted legumes, cumquat & burnt orange dressing (gf, df, v, vg, n)

Roasted lamb saddle, Farm greens, smoked garlic, jus (gf, df)

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

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Double cream vanilla pannacotta, mango, macadamia (gf, n)

HOLIDAY ULTIMATE FEAST DINNER

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

TO SHARE

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

Freshly shucked oysters, finger lime & Davidson's plum vinaigrette (gf, df)

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

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Coal roasted octopus, smoked potato, olive salsa, chilli oil (gf, df)

Raw kingfish, pickled rhubarb, buttermilk, green oil (gf)

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

Burrata, heirloom tomato, pickled onion, capers (gf, v)

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

Roasted fennel & zucchini, sunflower seeds, sprouted legumes, cumquat & burnt orange dressing (gf, df, v, vg, n)

Yellow curry mussels, coconut, lemongrass, tulsi basil, celery stem taro, fried shallots, coriander, 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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Roasted stone fruit, tea cake crumble, coconut chantilly, berries (df, v, vg)

Chocolate mousse, whey butterscotch, buckwheat & walnut brownie crumb (gf, n)

GROUP BREKKY MENU

Byron Bay | 8+ guests | \$40 per person

CHOOSE ONE

Tea or coffee

SHARE TABLE

Selection of fruit & freshly baked pastries

CHOOSE ONE

Bacon & free-range fried egg roll, cheddar cheese, apple & herb slaw, bacon jam, aioli, pickled chilli, panini

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

Venison & pork chorizo sausage, potato salad, roasted capsicum, Farm greens, fried egg, chimmichurri (gf, df)

Avocado hummus, flatbread, cucumber, charred corn, tomatoes, red onion, coriander, dukkah 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.