

DUCKS LUNCH FEAST \$65PP

Byron Bay | 8+ guests | shared entrees & mains

TO SHARE

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

Farm pork terrine, pickles, charred Bread Social sourdough (df)

Charred squid, crispy legs, macadamia cream, betel leaf salsa

Hummus, piri piri spiced chickpeas, dukka, garlic pita (df, vg, n)

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Roasted eggplant, salted lime, tea soaked currants, crispy onions, coconut, coriander (gf, df, vg)

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

Roasted potatoes, spring onion & garlic salt, sour cream (gf, v, *)

Cos wedge, ranch dressing, dill (gf, v)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS *: VEGAN ON REQUEST

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.

DUCKS LUNCH FEAST \$80PP

Byron Bay | 8+ guests | 3 shared courses

TO SHARE

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

Farm pork terrine, pickles, charred Bread Social sourdough (df)

Charred squid, crispy legs, macadamia cream, betel leaf salsa

Hummus, piri piri spiced chickpeas, dukka, garlic pita (df, vg, n)

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Roasted eggplant, salted lime, tea soaked currants, crispy onions, coconut, coriander (gf, df, vg)

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

Roasted potatoes, spring onion & garlic salt, sour cream (gf, v, *)

Cos wedge, ranch dressing, dill (gf, v)

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Passionfruit & citrus curd, meringue, whipped coconut, charred pineapple (gf, df, vg)

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ULTIMATE LUNCH FEAST \$110PP

Byron Bay | 8+ guests

TO SHARE

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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Farm pork terrine, pickles, charred Bread Social sourdough (df)

Raw kingfish, roasted chilli oil, beach vinegar, fish mint, nashi pear, crispy rice (gf, df)

Hummus, piri piri spiced chickpeas, dukka, garlic pita (df, vg, n)

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Roasted eggplant, salted lime, tea soaked currants, crispy onions, coconut, coriander (gf, df, vg)

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

Crispy skin barramundi, tartare, Farm herbs, crispy taro, lemon (gf, df)

Roasted potatoes, spring onion & garlic salt, sour cream (gf, v, *)

Cos wedge, ranch dressing, dill (gf, v)

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Passionfruit & citrus curd, meringue, whipped coconut, charred pineapple (gf, df, vg)

Chocolate & walnut brownie cheesecake, caramel, orange zest, Davidson plum salt (gf, n)

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DUCKS DINNER FEAST \$75PP

Byron Bay | 8+ guests | 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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DUCKS DINNER FEAST \$90PP

Byron Bay | 8+ guests | 3 shared courses

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)

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ULTIMATE DINNER FEAST \$110PP

Byron Bay | 8+ guests

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 cream, berries (df, v, vg)

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

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GROUP BREKKY MENU \$40PP

Byron Bay | 8+ guests

CHOOSE ONE

Tea or coffee

SHARE TABLE

Selection of fruit & freshly baked pastries

CHOOSE ONE

Coconut chia bircher, autumn fruits, nuts & seeds (gf, df, v, vg, n)

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

Avocado, slow roasted tomato, herb oil, basil, poached eggs, toasted sourdough (df, v)

Farm bowl, roasted & pickled vegetables, whipped chickpea, brown rice, currants, kale, dukkha (gf, 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

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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

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.

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