

# DUCKS FEAST \$65PP

Rosebery

## TO SHARE

---

Grilled pita bread, ras el hanout extra virgin olive oil (df, v)

Burnt eggplant labneh, harissa oil, pita chips, curry leaf (v)

Walnut muhammara, pomegranate, sumac, charred shallot (gf, df, vg n)

Smoked beetroots, cashew cream, mint, jalapeño (gf, df, vg, n)

Chicken liver parfait, grape chutney, charred sourdough

Slow roast lamb shoulder, salsa verde, herb salad, lamb jus (gf, df)

Cauliflower blossom, eggplant mesa'a'ah, black garlic tahini, tamarind labneh, preserved citrus, za'atar (gf, df, vg)

Baby cos salad, pangrattato, parmesan, herbs (gf)

Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

**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.

# DUCKS FEAST \$80PP

Rosebery

## TO SHARE

---

Grilled pita bread, ras el hanout extra virgin olive oil (df, v)

Burnt eggplant labneh, harissa oil, curry leaf (v)

Walnut muhammara, pomegranate, sumac, charred shallot (gf, df, vg, n)

Smoked beetroots, cashew cream, mint, jalapeño (gf, df, vg, n)

King prawn tostada, avocado, Spanish onion, chilli, charred corn (gf, df)

Chicken liver parfait, grape chutney, charred sourdough

Slow roast lamb shoulder, salsa verde, herb salad, lamb jus (gf, df)

Cauliflower blossom, eggplant mesa'a'ah, black garlic tahini, tamarind labneh, preserved citrus, za'atar (gf, df, vg)

Squid & spanner crab linguini, tomato sugo, chilli, parsley (df)

Baby cos salad, pangrattato, parmesan, herbs (gf)

Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

Wood fired Basque cheesecake, peach, raspberry (gf, v)

**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.

# ULTIMATE FEAST \$105PP

Rosebery

## TO SHARE

---

Grilled pita bread, ras el hanout extra virgin olive oil (df, v)

Burnt eggplant labneh, harissa oil, curry leaf (v)

Walnut muhammara, pomegranate, sumac, charred shallot (gf, df, vg, n)

Crispy fried halloumi, fermented garlic honey, chilli, lemon, dukkah (gf, v)

King prawn tostada, avocado, Spanish onion, chilli, charred corn (gf, df)

Chicken liver parfait, grape chutney, charred sourdough

Smoked beetroots, cashew cream, mint, jalapeno (gf, df, vg, n)

Slow roast lamb shoulder, salsa verde, herb salad, lamb jus (gf, df)

Whole snapper, whipped chickpea, rocket, burnt lemon, sumac, sour onion (gf, df)

Cauliflower blossom, eggplant mesa'a'ah, black garlic tahini, tamarind labneh, preserved citrus, za'atar (gf, df, vg)

Baby cos salad, pangrattato, parmesan, herbs (gf)

Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

Wood fired Basque cheesecake, peach, raspberry (gf, v)

**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.

# BREKKY SET MENU

Rosebery | 8+ guests | \$32 per person

## CHOOSE ONE

---

Tea or coffee

## SHARE TABLE

---

Selection of freshly baked pastries

## CHOOSE ONE

---

Baked eggs, roasted tomato & onion sauce, chickpea, Persian feta, fermented chilli, sumac yoghurt, herbs, flatbread (v)

Smashed avocado & preserved lemon whipped ricotta bruschetta, cherry tomato, pickled onion & basil salad, black sesame bird seed mix (v)

Summer bowl, sauteed kale, broccolini, roasted pumpkin, capsicum hummus, smoked almond, chilli & pepita crunch (gf, df, vg, n)

Black sausage, scrambled eggs, dill, cucumber yoghurt, red currant jam, toasted sourdough

## ADD ONS (From 10am)

---

Glass of Sparkling wine | 10pp

Bloody Mary

Wyborowa vodka, Duck's hot sauce, tomato mary mix, lemon, chilli | 10pp

**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.

# BREKKY SET MENU

Rosebery | 8+ guests | \$40 per person

## CHOOSE ONE

---

Tea or coffee

Juice

## SHARE TABLE

---

Selection of fruit & freshly baked pastries

## CHOOSE ONE

---

Baked eggs, roasted tomato & onion sauce, chickpea, Persian feta, fermented chilli, sumac yoghurt, herbs, flatbread (v)

Smashed avocado & preserved lemon whipped ricotta bruschetta, cherry tomato, pickled onion & basil salad, black sesame bird seed mix (v)

Summer bowl, sauteed kale, broccolini, roasted pumpkin, capsicum hummus, smoked almond, chilli & pepita crunch (gf, df, vg, n)

Black sausage, scrambled eggs, dill, cucumber yoghurt, red currant jam, toasted sourdough

## ADD ONS (From 10am)

---

Glass of Sparkling wine | 10pp

Bloody Mary

Wyborowa vodka, Duck's hot sauce, tomato mary mix, lemon, chilli | 10pp

**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.

# TERMS & CONDITIONS

Rosebery

## 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.