# **DUCKS FEAST \$65**

Melbourne | 8+ guests

### TO SHARE

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

Raw kingfish, nashi pear, sweet & sour lime dressing, green chilli, cucumber, nori (gf, df)

Ricotta, roasted & pickled beetroots, witlof, toasted breadcrumbs (v)

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

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

Hand cut chips, rosemary salt, confit garlic aioli (gf, df, v)

# **DUCKS FEAST \$80**

Melbourne | 8+ guests

#### TO SHARE

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

Raw kingfish, nashi pear, sweet & sour lime dressing, green chilli, cucumber, nori (qf, df)

Ricotta, roasted & pickled beetroots, witlof, toasted breadcrumbs (v)

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

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

Hand cut chips, rosemary salt, confit garlic aioli (gf, df, v)

### **ALTERNATE DROP**

Fried apple pie, honeycomb ice cream (v)

Coconut custard, poached rhubarb, dark chocolate & sesame seed crunch (gf, df, vg)

### **ULTIMATE DUCKS FEAST \$110**

Melbourne | 8+ guests

#### TO START

Sydney rock oysters, citrus dressing (gf, df)

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

#### TO SHARE

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

Raw kingfish, nashi pear, sweet & sour lime dressing, green chilli, cucumber, nori (gf, df)

Ricotta, roasted & pickled beetroots, witlof, toasted breadcrumbs (v)

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

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

Hand cut chips, rosemary salt, confit garlic aioli (gf, df, v)

## ALTERNATE DROP

Fried apple pie, honeycomb ice cream (v)

Coconut custard, poached rhubarb, dark chocolate & sesame seed crunch (gf, df, vg)

# **BREKKY SET MENU \$40**

Melbourne | 8+ guests

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Tea or coffee

Juice

### TO SHARE

Selection of fruit

Selection of freshly baked pastries

### **CHOOSE ONE**

Duck's granola, coconut custard, mixed berries, lemongrass syrup (gf, df, vg)

Free-range bacon & egg brioche sesame seed roll, slaw, burger sauce

Braised beans, spiced tomatoes, roasted mushrooms, fried egg, herb salad, grilled sourdough (df, v)

Avocado hummus, poached eggs, charred sweetcorn salsa, pickled chilli, nori, toasted sourdough (df)

# **BREKKY SET MENU \$32**

Melbourne | 8+ guests

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Tea or coffee

### TO SHARE

Selection of freshly baked pastries

#### CHOOSE ONE

Duck's granola, coconut custard, mixed berries, lemongrass syrup (gf, df, vg)

Free-range bacon & egg brioche sesame seed roll, slaw, burger sauce

Braised beans, spiced tomatoes, roasted mushrooms, fried egg, herb salad, grilled sourdough (df, v)

Avocado hummus, poached eggs, charred sweetcorn salsa, pickled chilli, nori, toasted sourdough (df)

#### **TERMS & CONDITIONS**

Melbourne

### **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 infull 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.