

GROUP SET MENU

Nimbo | 10+ guests | 2 course \$80 | 3 course \$95

TO START

Confit garlic focaccia, Mount Zero extra virgin olive oil (df, vg)

SELECT ONE SMALL

Gin cured Snowy Mountain trout, smoked trout chowder, radish, pickled eschalot (gf)

Black Angus cotechino, sauerkraut, balsamic, thyme aioli (gf, df)

Roasted baby beetroot, cashew cream, burnt honey, citrus peel pangrattato (df, v, *)

SELECT ONE MAIN

Whole butterflied Snowy Mountain trout, 'nduja butter, capers, dill, sorrel (gf, **)

Gundagai lamb rump, caponata, spiced yogurt, chimichurri (gf)

House made pumpkin gnocchi, goat curds, kale, walnuts, sage (v, n)

SIDES TO SHARE

Duck fat potatoes, crispy sage (gf, df, **)

Burnt cabbage, anchovy butter, lemon pangrattato

ALTERNATE DROP DESSERTS

Sticky date pudding, butterscotch, vanilla ice cream (v)

Brookie's macadamia & wattleseed tiramisu, edible rocks (v)

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

***: VEGAN ON REQUEST **: PISCATARIAN 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.

FEAST MENU

Nimbo | 12+ guests | \$110 per person

TO SHARE

Gin cured Snowy Mountain trout, smoked trout chowder, radish,
pickled eschalot (gf)

Confit duck leg taco, carrot, cucumber, hoisin, sesame seeds (df)

Roasted baby beetroot, cashew cream, burnt honey,
citrus peel pangrattato (df, v, *)

Whole butterflied Snowy Mountain trout, 'nduja butter, capers, dill,
sorrel (gf, **)

Chargrilled pork chop, Brussels sprouts, macerated radicchio,
apple cider & fennel jus (gf, df)

House made pumpkin gnocchi, goat curds, kale, walnuts, sage (v, n, *)

Duck fat potatoes, crispy sage (gf, df, **)

Oven roasted baby carrots, cashew cream, honey, dukkah, pepita (gf, df, v, n)

ALTERNATE DROP

Sticky date pudding, butterscotch, vanilla ice cream (v)

Brookie's macadamia & wattleseed tiramisu, edible rocks (v)

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***: VEGAN ON REQUEST **: PISCATARIAN ON REQUEST**

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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.

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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.