



RAW

OYSTERS, PONZU (GF, DF) | 6.5/37/72

RAW FISH, NASHI PEAR, SOUR LIME, TOASTED NORI (GF, DF) | 25

BELLO BEEF TARTARE, FRAGRANT CHILLI OIL, TOGARASHI (GF) | 24

DUMPLINGS

PORK & CABBAGE STEAMED DUMPLING (DF) | 15

SMOKED EGGPLANT, TOFU & MACADAMIA POTSTICKER, MUSHROOM PONZU (DF, VG, N) | 15

BAO

PORK BELLY BAO BUN, OOMITE HOISIN, PICKLES | 12

CHAR SIU MUSHROOM BAO BUN, OOMITE HOISIN, PICKLES (V) | 10

SMALLER

DUCKS PICKLES (GF, DF, VG) | 7

MELON, BEETROOT KOSHU, DAVIDSON PLUM SALT (GF, DF, VG) | 9

SZECHUAN PEPPER & SALT SQUID, LIME, FRIED GARLIC, CORIANDER (GF, DF) | 23

FRIED CHICKEN SANDWICH, SPICY MAYO, LETTUCE | 15

PRAWN TOAST, SESAME, CHILLI, WATER CHESTNUT (DF) | 18

SZECHUAN EGGPLANT, TOFU, SESAME, PEANUTS (DF, VG, N) | 16

LARGER

FLAT IRON STEAK, BURNT CITRUS BUTTER, CURRY LEAF (GF) | 48

STEAMED BARRAMUNDI, WHITE SOY, GREEN SHALLOT (DF) | 44

MASTER STOCK CHICKEN, CHILLI, CINNAMON MYRTLE (GF) | 38

DIRTY DUCK, LEMONS, LIMES, SOUR PLUMS (GF) | 46

CAULIFLOWER, COCONUT, CASHEWS, TURMERIC & LEMONGRASS CURRY (GF, DF, VG, N) | 31

SIDES

FRAGRANT RICE (GF, DF, VG) | 5

WOK FRIED GREENS (GF, DF, VG) | 19

SOUR CUCUMBER, GARLIC, GINGER, FUNGI, SESAME CRUNCH (GF, DF, VG) | 14

DESSERT

COCONUT & KAFFIR RICE PUDDING, PINEAPPLE, MACADAMIA (GF, DF, VG, N) | 16

CHEESECAKE, MISO CARAMEL, CITRUS (GF, V) | 16

CHOCOLATE YUZU ECLAIR (V) | 14

FEED ME!

DUCKS SELECTION | 80PP

MIN 2 PEOPLE

WE'LL SERVE UP A SELECTION OF
DELICIOUS DUCKS DISHES!



DRINKS LIST

COCKTAILS

LONG DAY HIGBALL

Suntori Toki whiskey, lemongrass, orange, cherry | 24

CHERRY BLOSSOM FIZZ

Wyborowa vodka, Rhubi Mistelle, Yuzushu, soda | 19

PASSION RUM PUNCH

Havana Especial rum, mandarin, house-made orgeat, lime, bitters & passion fruit | 20

GOLDEN SUN

Lemongrass El Jimador Blanco tequila, lychee, house-made mandarin liquor, lime | 22

KAFFIR LIME COLLINS

Beefeater gin, kaffir lime, lemon, yuzu, soda | 18

TEA TIME NEGRONI

Nashi Pear Beefeater gin, Campari, Oolong tea sweet vermouth | 22

SZECHUAN SPICY MARGIE

El Jimador Blanco tequila, schezuan pepper, house-made mandarin liquor, kaffir lime | 23

Classics are available on request.

BEER ON TAP

WOOLGOOLGA BREWING CO 'MR MIYAGI' LAGER 4.1% | 12, 16

TRAVLA PALE ALE 4.6% | 11, 15

BEER IN TIN

TRAVLA 'AUSTRALIA'S LAGER' 3.5% | 12

SEVEN MILE 'CALI CREAM' ALE 4.5% | 15

NEW ENGLAND 'TRUCKLOAD' IPA 6.2% | 16

YOUNG HENRYS 'CLOUDY' CIDER 4.6% | 12

SOBAH LEMON ASPEN PILSNER 0.5% | 11

HEAPS NORMAL 'QUIET XPA' 0.5% | 12

SAKE

2022 AKISHIKA SHUZŌ KOBO #7 OMACHI | 21

2022 AKISHIKA SHUZŌ 'PRESSED MOTO' | 26

WINE BY THE GLASS

FIZZY

FREEMAN, PROSECCO, HILLTOPS | 12

NV ARRAS, CHARDONNAY, TASMANIA | 20

WHITE

OAKVALE, SEMILLON, HUNTER VALLEY | 13, 30

FRANKLAND ESTATE, GRUNER VELTLINER, MARGARET RIVER | 20, 49

MEREDITH, SAUVIGNON BLANC, TUMBARUMBA | 14, 32

BALMY NIGHTS, CHARDONNAY, TUMBARUMBA | 16, 37

AMBER

CLARK WINES 'GOLDEN', CHARDONNAY, ORANGE | 16, 37

ROSÉ

M&J BECKER 'ROSÉ', MERLOT, SHIRAZ, HUNTER VALLEY | 16, 37

RED

JOHANSEN WINES, GAMAY, TUMBARUMBA | 21, 52

MEREDITH SAUVIGNON, SHIRAZ, CABERNET, NSW | 14, 32

MERCER TEMPRANILLO, HILLTOPS | 16, 37

JILLY WINE CO NEBBIOLO, NEW ENGLAND | 24, 59

Rare & Special wine by the glass is offered daily - ask your server!

SOFTER DRINKS

HOME-MADE LEMONGRASS LEMONADE OR HOME-MADE MANDARIN & GINGER BEER | 11

ZIGGY'S WILDFOOD SHRUB | 9

LOCAL KOMBUCHA | 12

LYCHEE & OOLONG ICED TEA

Housemade lychee jam, lemon, Three Blue Ducks Oolong cold brew, soda | 12

OH HONEY PLEASE

Local Australian biodynamic honey, yuzu, sparkling mineral water | 11

Sparkling glass 120ml, glass 150ml, half carafe 375ml