

# DUCKS HOLIDAY FEAST \$75PP

Byron Bay | 8+ guests | shared entrees & mains

## TO SHARE

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Fior di latte, marinated zucchini, chilli oil, fried bread (v)

Charred squid, crispy fried legs, roast chilli & lime, fried garlic, coriander

Sweet potato hummus, Ducks hazelnut & almond dukkah,  
toasted bread (vg, df, n)

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Miso glazed eggplant, whipped tofu, bean shoots, coriander, charred  
spring onion, chili (gf, df, v, vg)

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

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

Farm leaves, sunflower pesto (gf, df, vg)

**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 HOLIDAY FEAST \$90PP

Byron Bay | 8+ guests | 3 shared courses

## TO SHARE

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Fior di latte, marinated zucchini, chilli oil, fried bread (v)

Charred squid, crispy fried legs, roast chilli & lime, fried garlic, coriander (df)

Sweet potato hummus, ducks hazelnut & almond Dukkah, toasted bread (vg, df, n)

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Miso glazed eggplant, whipped tofu, bean shoots, coriander, charred spring onion, chilli (gf, df, v, vg)

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

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

Farm leaves, sunflower pesto (gf, df, vg)

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

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# DUCKS ULTIMATE HOLIDAY FEAST \$120PP

Byron Bay | 8+ guests

## TO SHARE

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Freshly shucked oysters, finger lime & Davidson's plum vinaigrette (gf, df)

The Bread Social sourdough, cultured butter, smoked salt (v))

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Fior di latte, marinated zucchini, chilli oil, fried bread (v)

Kingfish ceviche, coconut, spent citrus oil, betel leaf, salted candy macadamias, sriracha flakes (gf, df, n))

Sweet potato hummus, ducks hazelnut & almond Dukkah, toasted bread (vg, df, n)

Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df)

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Miso glazed eggplant, whipped tofu, bean shoots, coriander, charred spring onion, chili (gf, df, v, vg)

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

Crispy skin barramundi, smoked eggplant, charred corn, cucumber, tomato, citrus (gf, df)

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

Farm leaves, sunflower pesto (gf, df, vg)

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

Dark chocolate mousse, hazelnut crunch, macerated berries (gf, n)

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# GROUP HOLIDAY BREKKY MENU \$40PP

Byron Bay | 8+ guests

## CHOOSE ONE

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Tea or coffee

## SHARE TABLE

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Selection of fruit & freshly baked pastries

## CHOOSE ONE

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Black sticky rice pudding, coconut caramel, banana, fresh berries, cashew (gf, df, v, vg, n)

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

Avocado hummus, charred corn, cucumber, tomato, fried egg, chilli garlic pita (df, v)

Roasted field mushrooms, sunflower pesto, pepita cream, macadamia crunch, toasted sourdough (df, v, vg, n)

The Bread Social toasted sourdough, cultured hand-made butter, jam + choice of two sides (avocado, two eggs, free-range bacon, mushrooms, tomato relish)

## ADD-ONS (FROM 10AM)

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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

Byron Bay

## 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

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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

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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

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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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