

DUCKS FEAST \$70PP

Rosebery | 8+ guests

TO SHARE

Stracciatella, baby beetroots, pomegranate, mint, onion (gf, v)

Ora King smoked salmon pastrami, avocado, shaved fennel, citrus salad (gf)

Beef tartare, spicy pickled onion, Dijon mustard, cured egg yolk, sourdough crisp (df)

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Whole 12 hour slow cooked lamb shoulder, smoked labnah, glazed onions, oregano, jus (gf, df)

Butterflied rainbow trout, seaweed vinaigrette, oyster mushrooms, seablite (df, gf)

Fermented chilli & miso roasted eggplant, whipped tofu, chilli peanut crunch, coriander, spring onion (gf, df, vg, n)

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

Citrus salad, baby leaves, shaved fennel, pickled chilli, radish (gf, df, vg)

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. Substitutions will be given for dietary requirements.

Feast, ultimate feast & group breakfast menus require advance notice.

DUCKS FEAST \$85PP

Rosebery | 8+ guests

TO SHARE

Stracciatella, baby beetroots, pomegranate, mint, onion (gf, v)

Ora King smoked salmon pastrami, avocado, shaved fennel, citrus salad (gf)

Beef tartare, spicy pickled onion, Dijon mustard, cured egg yolk, sourdough crisp (df)

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Whole 12 hour slow cooked lamb shoulder, smoked labneh, glazed onions, oregano, jus (gf, df)

Butterflied rainbow trout, seaweed vinaigrette, oyster mushrooms, seablite (df, gf)

Fermented chilli & miso roasted eggplant, whipped tofu, chilli peanut crunch, coriander, spring onion (gf, df, vg, n)

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

Citrus salad, baby leaves, shaved fennel, pickled chilli, radish (gf, df, vg)

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Tiramisu, Brookie's macadamia liqueur (v, n)

Basque cheesecake, roasted peach ice cream (gf, v)

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Feast, ultimate feast & group breakfast menus require advance notice.

DUCKS ULTIMATE FEAST \$115PP

Rosebery | 8+ guests

TO SHARE

Fresh sourdough, whipped chicken skin butter (v)

Wood fired peri-peri prawns, fennel, fregola, saltbush, lime (gf, df)

Ora King smoked salmon pastrami, avocado, shaved fennel, citrus salad (gf)

Stracciatella, baby beetroots, pomegranate, mint, onion (gf, v)

Beef tartare, spicy pickled onion, Dijon mustard, cured egg yolk, sourdough crisp (df)

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Whole 12 hour slow cooked lamb shoulder, smoked labneh, glazed onions, oregano, jus (gf, df)

Butterflied rainbow trout, seaweed vinaigrette, oyster mushrooms, seablite (df, gf)

Fermented chilli & miso roasted eggplant, whipped tofu, chilli peanut crunch, coriander, spring onion (gf, df, vg, n)

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

Citrus salad, baby leaves, shaved fennel, pickled chilli, radish (gf, df, vg)

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Tiramisu, Brookie's macadamia (v, n)

Basque cheesecake, roast peach ice cream (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. Substitutions will be given for dietary requirements.

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BREKKY SET MENU \$32PP

Rosebery | 8+ guests

CHOOSE ONE

Tea or coffee

SHARE TABLE

Freshly baked pastries

CHOOSE ONE

Avocado, goats curd, herb salad, toasted sourdough (v)

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

Wood roasted wild mushrooms, stracciatella, pepitas, zhoug, basil salad, toasted sourdough (v)

Turkish eggs, Aleppo butter, smoked chorizo, Greek yoghurt, fermented jalapeño oil, ciabatta

ADD ONS (From 10am)

Mimosa | 12
Orange juice, prosecco

Badass Bloody Mary | 14
Wyborowa vodka, Duck's hot sauce, tomato, lemon, chilli

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. Substitutions will be given for dietary requirements. Feast, ultimate feast & group breakfast menus require advance notice.

BREKKY SET MENU \$40PP

Rosebery | 8+ guests

CHOOSE ONE

Tea or coffee

Cold pressed juice

SHARE TABLE

Selection of seasonal fruit & freshly baked pastries

CHOOSE ONE

Avocado, goats curd, herb salad, toasted sourdough (v)

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

Wood roasted wild mushrooms, stracciatella, pepitas, zhoug, basil salad, toasted sourdough (v)

Turkish eggs, Aleppo butter, smoked chorizo, Greek yoghurt, fermented jalapeño oil, ciabatta

ADD ONS (From 10am)

Mimosa | 12

Orange juice, prosecco

Badass Bloody Mary | 14

Wyborowa vodka, Duck's hot sauce, tomato, lemon, chilli

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. Substitutions will be given for dietary requirements.

Feast, ultimate feast & group breakfast menus require advance notice.

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 or the booking is cancelled within 48 hours 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 at least 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.