



## FEED ME MENU

Byron | 2-11 guests | \$80 per person

(Only available between 11.30am - 2pm)

### TO SHARE

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The Bread Social sourdough, cultured butter, smoked salt | v |

Smoked eggplant & chickpea hummus, Ducks' dukkah, taro crisps | gf, df, v, vg |

Stracciatella, apple jam, chilli seed crunch | gf |

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

Roasted potatoes, spring onion & garlic, sour cream | gf, vg\* |

Farm leaves, radish, pickled lentils | df, gf, v, vg |

**GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS: \*VEGAN ON REQUEST**

A surcharge of 10% on weekends and 15% on public holidays will be applied.  
Amex payments incur a 2.75% surcharge. All other card payments incur a 1.65% surcharge.  
A discretionary gratuity of 8% is applied to groups of 12 or more.

# DUCKS FEAST

Byron Bay | 2 + guests | \$95 per person

## TO SHARE

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The Bread Social sourdough, cultured butter, smoked salt | v |

Smoked eggplant & chickpea hummus, Ducks' dukkah, taro crisps | gf, df, v, vg |

Stracciatella, apple jam, chilli seed crunch | gf |

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Crispy skin barramundi, yellow curry sauce, greens, brown rice, papaya, lime | gf, df |

Slow cooked brisket, herb salsa, mustard, roasting juices | gf, df |

Roasted potatoes, spring onion & garlic, sour cream | gf, vg\* |

Farm leaves, radish, pickled lentils | df, gf, v, vg |

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Burnt honey, white chocolate panna cotta, milk caramel | gf |

## ADD ONS

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Freshly shucked oyster | gf, df | 6.5 pp

Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves | df, gf, vg | 12

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