

## GROUP BREKKY

8+ guests | 32 per person

### CHOOSE ONE

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Tea or coffee

### TO SHARE

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Freshly baked pastries

### CHOOSE ONE

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#### Porridge

warm poached apple & pears, pecan crumble, cinnamon sugar, maple syrup (vg, n)

#### Bacon & free-range fried egg roll

cheddar, apple & herb slaw, bacon jam, aioli, pickled chilli

#### Roasted mushroom Benedict

toasted sourdough, pepita pesto, poached eggs, hollandaise sauce, smoked almond dukkha (v, n)  
+ bacon 8 + grilled halloumi (v) 8

#### Smashed avocado

toasted sourdough, Danish feta, charred corn, spring onion, fresh herbs (v)  
+ poached eggs | 7 + bacon | 8

### ADD ONS

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#### Bloody Mary | 20

Wyborowa vodka, Duck's hot sauce, tomato juice, lemon, chilli, black pepper

#### Lavender mimosa | 14

house-made lavender syrup, 100% Australian orange juice, prosecco

#### A Touch of Floral | 24

Brookie's gin, sparkling wine, lavender syrup, lemon, elderflower, soda

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

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% Surcharge.  
Discretionary gratuity of 8% is applied to groups of 12 or more.

# GROUP BREKKY

8+ guests | 40 per person

## CHOOSE ONE

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Tea or coffee

Cold pressed juice

## TO SHARE

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Selection of seasonal fruit & freshly baked pastries

## CHOOSE ONE

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**Porridge**

warm poached apple & pears, pecan crumble, cinnamon sugar, maple syrup (vg, n)

**Bacon & free-range fried egg roll**

cheddar, apple & herb slaw, bacon jam, aioli, pickled chilli

**Roasted mushroom Benedict**

toasted sourdough, pepita pesto, poached eggs, hollandaise sauce, smoked almond dukkha (v, n)

+ bacon | 8 + grilled halloumi (v) | 8

**Smashed avocado**

toasted sourdough, Danish feta, charred corn, spring onion, fresh herbs (v)

+ poached eggs | 7 + bacon | 8

## ADD-ON

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**Bloody Mary | 20**

Wyborowa vodka, Duck's hot sauce, tomato juice, lemon, chilli, black pepper

**Lavender mimosa | 14**

house-made lavender syrup, 100% Australian orange juice, prosecco

**A Touch of Floral | 24**

Brookie's gin, sparkling wine, lavender syrup, lemon, elderflower, soda

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## FEED ME

2+ guests | 59 per person

29 wine pairing

## TO SHARE

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Mozzarella & parmesan arancini, almond romesco sauce (v, n)

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Saganaki, roasted beetroots, honey, walnuts (v, gf, n)

Salt & Szechuan pepper squid, sweet chilli sauce, fried shallots, coriander & basil (gf, df)

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Slow cooked lamb shoulder, chimichurri, pickles, herbs (gf)

Chips, rosemary salt, aioli (gf, df, v)

Cos lettuce, ranch dressing, salted ricotta (gf, v, vg optional)

## DESSERT (ADD-ONS)

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Peanut butter baked cookie 16  
chocolate fudge brownie ice cream (n)

Apple & pear crumble 16  
vanilla custard (n)

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# FEAST

4+ guests | 85 per person

## TO SHARE

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House-made sourdough focaccia, chicken skin butter

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Mozzarella & parmesan arancini, almond romesco sauce (v, n)

Saganaki, roasted beetroots, honey, walnuts (v, gf, n)

Salt & Szechuan pepper squid, sweet chilli sauce, fried shallots, coriander & basil (gf, df)

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Slow cooked lamb shoulder, chimichurri, pickles, herbs (gf)

Market fish, creamed leeks, corn & spring onion salsa, dill (gf)

Chips, rosemary salt, aioli (gf, df, v)

Cos lettuce, ranch dressing, salted ricotta (gf, v, vg on request)

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Apple & pear crumble, vanilla custard (n)

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Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% 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

Melbourne

## 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 weekends and 15% on public holidays.