

FESTIVE FEASTS

AT THE DUCKS BELLINGEN



FESTIVE FEED ME

COURSES DISHES

+ \$45 ADD 2HR **BEV PACK**

PER PERSON

Hearthfire sourdough, roast chicken skin butter or cultured butter

Fire roasted eggplant, harissa, dukkah, vegetable chips | gf, df, vg Trout, plum ponzu, cucumber, radish | gf, df Stracciatella, peach jam, mint, za'atar | gf, v

12-hour slow-cooked brisket, chimichurri, pickles, herbs | gf, df Market leaf salad, citrus vinaigrette |gf, df, vg Dorrigo potatoes, smoked salt, herb butter | gf, v

ADD ONS

Sydney rock oysters, cumquat mignonette | gf, df | 6.5/39/78 Add our 2hr classic beverage package | 45pp Additional hour beverage package | 15pp

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

FESTIVE FEAST

3 COURSES

9 DISHES \$95 PER PERSON

ADD 2HR BEV PACK + \$45 PER PERSON

Hearthfire sourdough, roast chicken skin butter or cultured butter

Fire roasted eggplant, harissa, dukkah, vegetable chips | gf, df, vg

Trout, plum ponzu, cucumber, radish | gf, df

Stracciatella, peach jam, mint, za'atar | gf, v

12-hour slow-cooked brisket, chimichurri, pickles, herbs | gf, df
Crispy skin barramundi, tomato, fennel, burnt orange | gf, df
Market leaf salad, citrus vinaigrette | gf, df, vg
Dorrigo potatoes, smoked salt, herb butter | gf, v

Sea salt meringue, coconut, mango, local honey | gf, v

ADD ONS

Sydney rock oysters, cumquat mignonette | gf, df | 6.5/39/78

Add our 2hr classic beverage package | 45pp

Additional hour beverage package | 15pp





ULTIMATE FESTIVE FEAST

3 COURSES 10 DISHES \$115 PER PERSON

ADD 2HR BEV PACK + \$45

Hearthfire sourdough, roast chicken skin butter or cultured butter

Fire roasted eggplant, harissa, dukkah, vegetable chips | gf, df, vg

Trout, plum ponzu, cucumber, radish | gf, df

Stracciatella, peach jam, mint, za'atar | gf, v

Half shell scallop, burnt citrus butter | gf

Rib eye, Ducks' beer mustard, shallots, jus | gf, df
Crispy skin barramundi, tomato, fennel, burnt orange | gf, df
Market leaf salad, citrus vinaigrette | gf, df, vg
Dorrigo potatoes, smoked salt, herb butter | gf, v

Sea salt meringue, coconut, mango, local honey | gf, v

ADD ONS

Sydney rock oysters, cumquat mignonette | gf, df | 6.5/39/78

Add our 2hr classic beverage package | 45pp

Additional hour beverage package | 15pp

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

CLASSIC BEVERAGE PACKAGE

2HRS 3HRS 4HRS \$45pp \$60pp \$75pp

Motley Cru, Prosecco, King Valley, VIC
Tyrrell's, Chardonnay, Hunter Valley, NSW
Yetti & The Kokonut, Rose, Mataro, Barossa Valley, SA
Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA
Travla Lager

Non-alcoholic Beverages Sparkling water, Capi sodas, apple or orange juice

Feeling extra festive?

Cocktail on arrival | 16pp

Welcome your guests on arrival with either a seasonal spritz or a classic margarita

Cocktail hour | 32pp
Include unlimited seasonal spritz &
classic margaritas in the first hour of your
beverage package

House spirits package (2hr) | \$25pp Brookies Gin, Havana Club Añejo 3 Años Rum, Ballantines Scotch, Jameson, Altos Plata Tequila, Wyborowa Vodka & Jefferson Bourbon





three blue ducks