

FESTIVE FEASTS

AT THE DUCKS BYRON BAY



FESTIVE FEED ME

2 COURSES 7 DISHES \$80 PER PERSON ADD 2HR BEV PACK + \$50 PER PERSON

Sourdough, roast chicken skin butter, smoked salt

Chickpea hummus, Ducks' dukkah, crisps | gf, df, v, vg, n
Fresh curds, melon, macadamia, Ooray plum | gf, n, v
Market fish crudo, cucumber, coconut, fermented chilli | gf, df

12-hour slow-cooked brisket, onion salsa, pickles, roasting juices | gf, df
Farm leaves, citrus | gf, df, vg
Skin-on chips, Ducks' salt, roasted Farm garlic aioli | gf, df, v

ADD ONS

Sydney rock oysters, mignonette | gf, df | 7/39/78

Australian Bay lobster croissant | 21 each

Add our 2hr classic beverage package | 50pp

Additional hour beverage package | 15pp

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.

FESTIVE FEAST

3 9 \$95 ADD 2HR + \$50 COURSES DISHES PER PERSON BEV PACK PER PERSON

Sourdough, roast chicken skin butter, smoked salt

Chickpea hummus, Ducks' dukkah, crisps | gf, df, v, vg, n Fresh curds, melon, macadamia, Ooray plum | gf, n, v Market fish crudo, cucumber, coconut, fermented chilli | gf, df

Charcoal chicken, peppers, currants, parsley salad | gf, df

12-hour slow-cooked brisket, onion salsa, pickles, roasting juices | gf, df

Skin-on chips, Ducks' salt, roasted Farm garlic aioli | gf, df, v

Farm leaves, citrus | gf, df, vg

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

ADD ONS

Sydney rock oysters, mignonette | gf, df | 7/39/78

Australian Bay lobster croissant | 21 each

Add our 2hr classic beverage package | 50pp

Additional hour beverage package | 15pp





ULTIMATE FESTIVE FEAST

3 COURSES

10 DISHES \$115 PER PERSO ADD 2HR BEV PACK + \$50

Sourdough, roast chicken skin butter, smoked salt

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

Half shell scallop, miso, burnt citrus butter | gf

Fresh curds, melon, macadamia, Ooray plum | gf, n, v

Market fish crudo, cucumber, coconut, fermented chilli | gf, df

Rib-eye, Farm salsa, mustard, jus | gf, df
Crispy skin barramundi, tomato, fennel, burnt orange | gf, df
Skin-on chips, Ducks' salt, roasted Farm garlic aioli | gf, df, v
Farm leaves, citrus | gf, df, vg

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

ADD ONS

Sydney rock oysters, mignonette | gf, df | 7/39/78

Australian Bay lobster croissant | 21 each

Add our 2hr classic beverage package | 50pp

Additional hour beverage package | 15pp

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CLASSIC BEVERAGE PACKAGE

2HRS 3HRS 4HRS \$50pp \$65pp \$80pp

Motley Cru, Prosecco, King Valley, VIC
Tyrrell's, Chardonnay, Hunter Valley, NSW
M & J Becker, Rose, Merlot Shiraz, Hunter Valley, NSW
Oakvale, Shiraz, Hunter Valley, NSW
Travla Lager

Non-alcoholic Beverages
Sparkling water, Bobby soda's & cold pressed 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