

# FESTIVE FEASTS

AT THE DUCKS BELLINGEN



## FESTIVE FEED ME

2 COURSES **7** DISHES

\$80 PER PERSON

ADD 2HR H

+ \$45 PER PERSON

Hearthfire sourdough bread roll, butter, Dorrigo pepper
Fire-roasted eggplant, harissa, dukkah, vegetable chips | df, gf, v, vg
Market fish crudo, plum ponzu, cucumber, radish | df
Stracciatella, peach jam, mint, za'atar | gf, v

12-hour slow-cooked brisket, chimichurri, pickles, herbs | gf, df

Market leaves, citrus vinaigrette | gf, df, n

Dorrigo potatoes, smoked salt, herb butter | gf, v

#### **ADD ONS**

Oysters, mignonette | gf, df | 6.5/37/72 Add our 2hr classic beverage package\* | 45pp

\*Beverage package must be pre-ordered

a: Australian sourced sea food | gf: gluten free | v: vegetarian | vg: vegan | n: contains nuts | s: contains shellfish 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.

### **FESTIVE FEAST**

3 COURSES 9 DISHES \$95 PER PERSON

ADD 2HR BEV PACK + \$45

Hearthfire sourdough bread roll, butter, Dorrigo pepper
Fire-roasted eggplant, harissa, dukkah, vegetable chips | df, gf, v, vg
Market fish crudo, plum ponzu, cucumber, radish | 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 leaves, citrus vinaigrette | gf, df, n
Dorrigo potatoes, smoked salt, herb butter | gf, v

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

#### **ADD ONS**

Oysters, mignonette | gf, df | 6.5/37/72 Add our 2hr classic beverage package | 45pp

\*Beverage package must be pre-ordered





### ULTIMATE FESTIVE FEAST

3 COURSES 10 DISHES \$115 PER PERSON ADD 2HR BEV PACK + \$45

Hearthfire sourdough bread roll, butter, Dorrigo pepper
Fire-roasted eggplant, harissa, dukkah, vegetable chips | df, gf, v, vg
Market fish crudo, plum ponzu, cucumber, radish | 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 leaves, citrus vinaigrette | gf, df, n
Dorrigo potatoes, smoked salt, herb butter | gf, v

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

#### **ADD ONS**

Oysters, mignonette | gf, df | 6.5/37/72 Add our 2hr classic beverage package | 45pp

\*Beverage package must be pre-ordered

a: Australian sourced sea food | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | n: contains nuts | s: contains shellfish 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.

### CLASSIC BEVERAGE PACKAGE

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

\*3hr & 4hr beverage packages are only available for section book outs.

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

### Beverage Package Add ons

Feeling extra festive? Add a little something to your beverage package from our options below.

### 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

\*Beverage package available for groups of 12+ and must be pre-ordered.

Add-ons can only be purchased in addition to our Beverage Package.





### three blue ducks