

GROUP BREKKY

8+ guests | 40 per person

CHOOSE ONE

Tea or coffee

TO SHARE

Selection of fruit & freshly baked pastries

CHOOSE ONE

Coconut chia pudding, mango, passionfruit, macadamia, myrtle | gf, vg, n

Bacon & free-range fried egg brioche milk bun, cheddar, apple & herb slaw, bacon jam, aioli, pickled jalapeño

Avocado, coriander, lemon, pickled chilli, toasted sourdough | vg

Chilli scrambled eggs, papaya, sriracha, peanuts, toasted sourdough | df, n, s

Toasted sourdough, cultured butter, strawberry jam + choice of two sides
Avocado | two eggs | free-range bacon | rosemary & thyme mushrooms

ADD ONS From 10am

Sparkling Wine

NV Mountadam, pinot noir, chardonnay, Eden Valley, SA | 15

Bloody Mary

Badass Bloody Mary | Vodka, Duck's hot sauce, tomato juice, lemon, chilli 18

FEED ME

80 per person

TO SHARE

Sourdough, roast chicken skin butter, smoked salt

Chickpea hummus, Ducks' dukkah, crisps | gf, n, vg

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

Market fish crudo, cucumber, coconut, fermented chilli, peanut | a, df, gf, n

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

Farm leaves, radish, citrus dressing | gf, vg

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

ADD ONS

Freshly shucked oysters, herb mignonette | a, df, gf | 7/39/78

Croissant roll, king prawn, burger sauce, cucumber, cos | a | 21

a: Australian sourced seafood | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | vg* on request | n: contains nuts

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.

FEAST

95 per person

TO SHARE

Sourdough, roast chicken skin butter, smoked salt

Chickpea hummus, Ducks' dukkah, crisps | gf, vg, n

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

Market fish crudo, cucumber, coconut, fermented chilli, peanut | a, df, gf, n

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

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

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

Farm leaves, radish, citrus dressing | gf, vg

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

ADD ONS

Freshly shucked oysters, herb mignonette | a, df, gf | 7/39/78

Croissant roll, king prawn, burger sauce, cucumber, cos | a | 21

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ULTIMATE FEAST

115 per person

TO SHARE

Sourdough, roast chicken skin butter, smoked salt

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

Coal roasted scallop, garlic butter, Farm togarashi | a, gf

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

Market fish crudo, cucumber, coconut, fermented chilli, peanut | a, df, gf, n

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Rib eye on the bone, Farm herb salsa, Ducks' beer mustard & jus | df

Crispy skin barramundi, macadamia, tomato, fennel, burnt orange | a, df, gf, n

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

Farm leaves, radish, citrus dressing | gf, vg

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

ADD ONS

Freshly shucked oysters, herb mignonette | a, df, gf | 7/39/78

Croissant roll, king prawn, burger sauce, cucumber, cos | a | 21

a: Australian sourced seafood | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | vg* on request | n: contains nuts

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TERMS & CONDITIONS

Byron

TERMS & CONDITIONS

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

If you would like exclusive use of an area, a 20% deposit is required. In the instance that your numbers drop, let us know as soon as possible – if it's more than 72 hours before your booking, we can transfer pre-paid funds towards additional food or beverage. If it is within 72 hours of your booking you will be charged the full per person price for any pre-paid food or beverage. 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

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 to the card on file. We ask for final numbers and dietaries 48 hours prior to the booking. For larger groups we may allocate your booking over multiple tables, close together

ALL BOOKINGS

So that we can ensure you aren't rushed on the day, we ask that the whole group arrives on time. 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.