

GROUP BREKKY

8+ guests | 32 per person

CHOOSE ONE

Tea or coffee

TO SHARE

Selection of fruit

CHOOSE ONE

Corn fritters

Beetroot labneh, avocado, pickled jalapeño | df, vg
+ two poached eggs 7

Smashed avocado

Coriander, lemon, pickled chilli, toasted sourdough | df, vg, gf* optional
+ two poached eggs 7 + bacon 8 + haloumi 8

Chilli scramble

Red curry scramble, papaya, peanuts, herbs, toasted sourdough | df, n, s, gf* optional
+ two poached eggs 7

Bacon & free-range fried egg roll

Cheddar, apple & herb slaw, bacon jam, aioli, pickled chilli | gf* optional, df* optional

Haloumi & free-range fried egg roll

Slaw, house-made spicy mayo | v, gf* optional

ADD ONS

Bloody Mary | 20

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

Lavender Mimosa | 14

Lavender, orange, Prosecco

a: Australian sourced seafood | 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.

URBNSURF Members get 10% off. T&Cs apply

GROUP BREKKY

8+ guests | 40 per person

CHOOSE ONE

Tea, coffee or cold pressed juice

TO SHARE

Selection of fruit & freshly baked pastries

CHOOSE ONE

Corn fritters

Beetroot labneh, avocado, pickled jalapeño | df, vg
+ two poached eggs 7

Smashed avocado

Coriander, lemon, pickled chilli, toasted sourdough | df, vg, gf* optional
+ two poached eggs 7 + bacon 8 + haloumi 8

Chilli scramble

Red curry scramble, papaya, peanuts, herbs, toasted sourdough | df, n, s, gf* optional
+ two poached eggs 7

Bacon & free-range fried egg roll

Cheddar, apple & herb slaw, bacon jam, aioli, pickled chilli | gf* optional, df* optional

Haloumi & free-range fried egg roll

Slaw, house-made spicy mayo | v, gf* optional

ADD ONS

Bloody Mary | 20

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

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FEED ME

64 per person

TO SHARE

Mozzarella & parmesan arancini, almond romesco sauce | v, n

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

Salt & Szechuan pepper squid, roast chilli, lime, fried shallot, coriander | a, gf, df

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

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

Leaf salad, pickled fennel, citrus dressing | gf, vg

ADD ONS

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

House made sourdough focaccia, chicken skin butter or salted butter | 9

FEAST

89 per person

TO SHARE

House made sourdough focaccia, roast chicken skin butter or salted butter

Mozzarella & parmesan arancini, almond romesco sauce | v, n

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

Salt & Szechuan pepper squid, roast chilli, lime, fried shallot, coriander | a, gf, df

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250g Josdale Farm, Black Angus, grass-fed scotch fillet, Ducks' beer mustard, shallots, jus | df

Crispy-skin market fish, tomato, roasted fennel, burnt orange vinaigrette | a, gf, df

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

Leaf salad, pickled fennel, citrus dressing | gf, vg

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

ADD ONS

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

TO SHARE

House made sourdough focaccia, roast chicken skin butter or salted butter

Mozzarella & parmesan arancini, almond romesco sauce | v, n

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

Salt & Szechuan pepper squid, roast chilli, lime, fried shallot, coriander | a, gf, df

--

250g Josdale Farm, Black Angus, grass-fed scotch fillet, Ducks' beer mustard, shallots, jus | df

Crispy-skin market fish, tomato, roasted fennel, burnt orange vinaigrette | a, gf, df

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

Leaf salad, pickled fennel, citrus dressing | gf, vg

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

TERMS & CONDITIONS

Melbourne

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. 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

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

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.