

FEED ME

75 per person

TO SHARE

Fresh sourdough, roast chicken-skin butter or cultured butter, smoked salt

Yellowfin tuna crudo, nashi pear, white soy, beetroot kosho, toasted nori | a, df

Vanella stracciatella, fennel, chilli crunch, peanut, lime, bronze fennel | gf, v, n

Fire-roasted eggplant, Ducks' harissa, dukkah, vegetable chips | gf, df, v, vg

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Slow-cooked Milly Hill lamb shoulder, red chimichurri, jus | gf, df

Crispy potatoes, confit garlic butter, rosemary salt | gf, v

Leaves, herbs, apple & citrus dressing | gf, df, v, vg

ADD ONS

Sydney rock oysters, cumquat mignonette | a, gf, df | 7 / 39 / 75

King prawn, Aleppo pepper butter, sea blight | a, gf | 13 each

FEAST

90 per person

TO SHARE

Fresh sourdough, roast chicken-skin butter or cultured butter, smoked salt

Yellowfin tuna crudo, nashi pear, white soy, beetroot kosho, toasted nori | a, df

Vanilla stracciatella, fennel, chilli crunch, peanut, lime, bronze fennel | gf, v, n

Fire-roasted eggplant, Ducks' harissa, dukkah, vegetable chips | gf, df, v, vg

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Coal-grilled market fish, onion, browned caper butter, smoked roe | a, gf

Slow-cooked Milly Hill lamb shoulder, red chimichurri, jus | gf, df

Crispy potatoes, confit garlic butter, rosemary salt | gf, v

Leaves, herbs, apple & citrus dressing | gf, df, v, vg

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Chocolate cardamom mousse, mandarin, toasted coconut granola | gf, v,
vg* optional

ADD ONS

Sydney rock oysters, cumquat mignonette | a, gf, df | 7 / 39 / 75

King prawn, Aleppo pepper butter, sea blight | a, gf | 13 each

ULTIMATE FEAST

110 per person

TO SHARE

Fresh sourdough, roast chicken-skin butter or cultured butter, smoked salt

Coal-roasted Abrolhos Island scallop, burnt citrus butter, sesame furikake | a, gf

Yellowfin tuna crudo, nashi pear, white soy, beetroot kosho, toasted nori | a, df

Vanella stracciatella, fennel, chilli crunch, peanut, lime, bronze fennel | gf, v, n

Fire-roasted eggplant, Ducks' harissa, dukkah, vegetable chips | gf, df, v, vg

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Coal-grilled market fish, onion, browned caper butter, smoked roe | a, gf

O'Connor Black Angus dry-aged bone-in ribeye, Ducks' beer mustard, café de Paris butter, jus | gf

Crispy potatoes, confit garlic butter, rosemary salt | gf, v

Leaves, herbs, apple & citrus dressing | gf, df, v, vg

--

Chocolate cardamom mousse, mandarin, toasted coconut granola | gf, v,
vg* optional

ADD ONS

Sydney rock oysters, cumquat mignonette | a, gf, df | 7 / 39 / 75

King prawn, Aleppo pepper butter, sea blight | a, gf | 13 each

a: Australian sourced seafood | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | 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.

TERMS & CONDITIONS

Rosebery

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.