

FEAST

+10 guests | 85 per person

TO SHARE

Snowy Mountain trout gravlax, preserved grapefruit, Mount Zero olive oil | a, gf, df

Confit beetroot, goat curd, citrus crunch | gf, df, v, *

100 layers lamb lasagna, tabbouleh, verjus

Whole butterflied Snowy Mountain trout, garlic butter, capers, herbs | a, gf

Pork cotoletta, lemon, fennel agrodolce | df

Potato gnocchi, cultured butter, sage, pecorino | v

Beef fat potatoes | gf, df

ADD ONS

Seared scallop in gratin | gf | 12pp

Sourdough focaccia, cultured butter | v | 5 pp

ULTIMATE FEAST

10+ guests | 110 per person

TO SHARE

Snowy Mountain trout gravlax, preserved grapefruit, Mount Zero olive oil | a, gf, df

Fior di latte, scorched grapes, chilli | gf, v

Duck leg sausage, sweet potato mash, jus | gf, df

Whole butterflied Snowy Mountain trout, garlic butter, capers, herbs | a, gf

Gundagai lamb, peas, chick peas, capsicum jam | gf, df

Potato gnocchi, cultured butter, sage, pecorino | v

Beef fat potatoes | gf, df

Burnt cabbage, smoked tomato beurre blanc, fried onion | gf, v

Dark chocolate cremoso tart, burnt marshmallow meringue, strawberry | gf, v

Sticky date pudding, butterscotch, spent croissant ice cream, blackberry | v

ADD ONS

Seared scallop in gratin | gf | 12pp

Sourdough focaccia, cultured butter | v | 5 pp

TERMS & CONDITIONS

Nimbo

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. 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. There is a 10% surcharge on weekends and 15% on public holidays.