



DUCKS FEAST \$75PP

Byron Bay | 8+ guests | 2 shared courses

TO SHARE

Whipped cow's curd, charred carrots & beets, smoked olive oil | gf, v |

Charred squid, crispy fried legs, roast chilli & lime, fried garlic, coriander | df, gf |

Sweet potato hummus, Ducks' hazelnut & almond dukkah, toasted bread | df, n, v, vg, * |

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Miso glazed eggplant, whipped tofu, bean shoots, coriander, charred spring onion, chilli peanut | df, n, v, vg |

12-hour slow-cooked beef brisket, Farm herb salsa, mustard, pickles, roasting juices | df, gf |

Roasted potatoes, spring onion & garlic, sour cream | gf, v |

Farm leaves, sunflower pesto | df, gf, v, vg |

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS *: GLUTEN FREE ON REQUEST

A surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% Surcharge.

A discretionary gratuity of 8% is applied to groups of 12 or more.



DUCKS FEAST \$90PP

Byron Bay | 8+ guests | 3 shared courses

TO SHARE

Whipped cow's curd, charred carrots & beets, smoked olive oil | gf, v |

Charred squid, crispy fried legs, roast chilli & lime, fried garlic, coriander | df, gf |

Sweet potato hummus, Ducks' hazelnut & almond dukkah, toasted bread | df, n, v, vg, * |

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Miso glazed eggplant, whipped tofu, bean shoots, coriander, charred spring onion, chilli peanut | df, n, v, vg |

12-hour slow-cooked beef brisket, Farm herb salsa, mustard, pickles, roasting juices | df, gf |

Roasted potatoes, spring onion & garlic, sour cream | gf, v |

Farm leaves, sunflower pesto | df, gf, v, vg |

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Toasted marshmallow, citrus curd, pineapple syrup cake | df, v, vg |

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DUCKS ULTIMATE FEAST \$120PP

Byron Bay | 8+ guests | 4 shared courses

TO SHARE

Freshly shucked oysters, finger lime & Davidson's plum vinaigrette | df, gf |

The Bread Social sourdough, cultured butter, smoked salt | v |

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Whipped cow's curd, charred carrots & beets, smoked olive oil | gf, v |

Fish crudo, coconut, spent citrus oil, betel leaf, salted candy macadamias, sriracha flakes | df, gf, n |

Sweet potato hummus, Ducks' hazelnut & almond dukkah, toasted bread | df, v, vg, n, * |

Charred squid, crispy fried legs, roast chilli & lime, fried garlic, coriander | df, gf |

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Miso glazed eggplant, whipped tofu, bean shoots, coriander, charred spring onion, chilli peanut | df, n, v, vg |

12-hour slow-cooked beef brisket, Farm herb salsa, mustard, pickles, roasting juices | df, gf |

Crispy skin barramundi, cauliflower, celeriac, charred leek, seaweed vinegar | gf |

Roasted potatoes, spring onion & garlic, sour cream | gf, v |

Farm leaves, sunflower pesto | df, gf, v, vg |

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Toasted marshmallow, citrus curd, pineapple syrup cake | df, v, vg |

Dark chocolate mousse, hazelnut crunch, macerated berries | gf, v, vg, n |

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GROUP BREKKY MENU \$40PP

Byron Bay | 8+ guests

CHOOSE ONE

Tea or coffee

SHARE TABLE

Selection of fruit & freshly baked pastries

CHOOSE ONE

Chia bircher, coconut, apple, blueberries, watermelon, sesame crunch | df, gf, v, vg, n |

Bacon & free-range fried egg panini roll, cheddar, apple & herb slaw, bacon jam, aioli, pickled chilli | df, * |

Avocado, coriander, lemon, pickled chilli, poached eggs, toasted sourdough | df, v, vg, * |

Roasted field mushrooms, sunflower pesto, pepita cream, macadamia crunch, toasted sourdough | df, v, vg, n, * |

The Bread Social toasted sourdough, cultured hand-made butter, jam + choice of two sides (avocado, two eggs, free-range bacon, mushrooms, tomato relish)

ADD-ONS (FROM 10AM)

Glass of NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA | 12pp +biodynamic, traditional method, strawberry & apple

Bloody Mary | 12pp

Wyborowa vodka, tomato juice, house-made hot sauce, lemon, chilli

Berry Bellini | 13pp

Aurelia prosecco, house-made berry puree

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A discretionary gratuity of 8% is applied to groups of 12 or more.

TERMS & CONDITIONS

Byron Bay

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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 48 hours 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.