

DUCKS FEAST 70

Rosebery

ADD ON

Sydney rock oysters, red wine mignonette (gf, df) | 6.5 ea 39, 76

Fresh sourdough, whipped roast chicken skin butter or cultured butter, smoked salt (v) | 12

TO SHARE

Red snapper crudo, jalapeño, fennel, white soy & kombu (df)

Raw smoked kangaroo tostada, fermented strawberry, pepper berry, crispy garlic (df, gf)

Whipped herbed ricotta, smoked olive, oil, Geraldton wax honey, black pepper flatbread (v)

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Slow roasted lamb shoulder, whipped hummus, pomegranate, mint, jus (gf, df)

Butterflied rainbow trout, seaweed vinaigrette, oyster mushrooms, seablite (df, gf)

Woodfired cauliflower blossom, pistachio gremolata, roasted dates, sunflower seeds, herbs (vg, n, gf, df)

Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

Baby cos, tarragon, dried grapes, buttermilk dressing, pangrattato (gf, v)

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

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements. Feast, ultimate feast & group breakfast menus require advance notice.

DUCKS FEAST 85

Rosebery | 8+ guests

ADD ON

Sydney rock oysters, red wine mignonette (gf, df) | 6.5 ea 39, 76

Fresh sourdough, whipped roast chicken skin butter or cultured butter, smoked salt (v) | 12

TO SHARE

Red snapper crudo, jalapeño, fennel, white soy & kombu (df)

Raw smoked kangaroo tostada, fermented strawberry, pepper berry, crispy garlic (df, gf)

Whipped herbed ricotta, smoked olive, oil, Geraldton wax honey, black pepper flatbread (v)

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Slow roasted lamb shoulder, whipped hummus, pomegranate, mint, jus (gf, df)

Butterflied rainbow trout, seaweed vinaigrette, oyster mushrooms, seablite (df, gf)

Woodfired cauliflower blossom, pistachio gremolata, roasted dates, sunflower seeds, herbs (vg, n, gf, df)

Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

Baby cos, tarragon, dried grapes, buttermilk dressing, pangrattato (gf, v)

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Orange polenta cake, candied almonds, crème fraîche (gf, v, n)

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DUCKS ULTIMATE FEAST 115

Rosebery | 8+ guests

TO SHARE

Fresh sourdough, whipped chicken skin butter

Sydney rock oysters, red wine mignonette (gf, df)

Roasted scallop, peri peri butter, potato crumb (gf)

Red snapper crudo, jalapeño, fennel, white soy & kombu (df)

Raw smoked kangaroo tostada, fermented strawberry, pepper berry, crispy garlic (df, gf)

Whipped herbed ricotta, smoked olive, oil, Geraldton wax honey, black pepper flatbread (v)

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Slow roasted lamb shoulder, whipped hummus, pomegranate, mint, jus (gf, df)

Butterflied rainbow trout, seaweed vinaigrette, oyster mushrooms, seablite (df, gf)

Woodfired cauliflower blossom, pistachio gremolata, roasted dates, sunflower seeds, herbs (vg, n, gf, df)

Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

Baby cos, tarragon, dried grapes, buttermilk dressing, pangrattato (gf, v)

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Orange polenta cake, candied almonds, crème fraîche (gf, v, n)

Fried apple pie, raisin puree, green apple sorbet (df, vg)

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Feast, ultimate feast & group breakfast menus require advance notice.

BREKKY SET MENU \$32PP

Rosebery | 8+ guests

CHOOSE ONE

Tea or coffee

SHARE TABLE

Freshly baked pastries

CHOOSE ONE

Eggs your way, toasted sourdough, herb salad (df)

Bacon & free-range fried egg roll, cheddar, apple & herb slaw, bacon jam, aioli, chilli

Avocado, coriander, lime, pickled chilli, toasted sourdough (df, v, vg)

Corn fritters, guacamole, poached eggs, fermented cabbage, jalapeño, labneh, herb salad (v)

Smoked chorizo & chickpea baked eggs, Persian fetta, flatbread

ADD ONS (From 10am)

Mimosa | 12

Orange juice, prosecco

Badass Bloody Mary | 14

Wyborowa vodka, Duck's hot sauce, tomato, lemon, chilli

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

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BREKKY SET MENU \$40PP

Rosebery | 8+ guests

CHOOSE ONE

Tea or coffee

Cold pressed juice

SHARE TABLE

Selection of seasonal fruit & freshly baked pastries

CHOOSE ONE

Eggs your way, toasted sourdough, herb salad (df)

Bacon & free-range fried egg roll, cheddar, apple & herb slaw,
bacon jam, aioli, chili

Avocado, coriander, lime, pickled chilli, toasted sourdough (df, v, vg)

Corn fritters, guacamole, poached eggs, fermented cabbage, jalapeño,
labneh, herb salad (v)

Smoked chorizo & chickpea baked eggs, Persian fetta, flatbread

ADD ONS (From 10am)

Mimosa | 12

Orange juice, prosecco

Badass Bloody Mary | 14

Wyborowa vodka, Duck's hot sauce, tomato, lemon, chilli

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

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements.
Feast, ultimate feast & group breakfast menus require advance notice.

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. 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 or the booking is cancelled 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 at least 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 a weekend and 15% on public holidays.