

ULTIMATE FESTIVE FEAST

Rosebery | 8+ guests | \$95pp

TO SHARE

Brisket croquette, smoked tallow mayonnaise, watercress, pickled cucumber (gf, df)

Hiramasa kingfish, cucumber, finger lime, shiso (gf, df)

Goats curd, pickled onion, stone fruit, sourdough crisp (v)

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Slow roasted lamb shoulder, red chimichurri, roasted onion, jus (gf, df)

Whole snapper, chilli, ginger, lemongrass (gf, df, n)

Sourdough pasta, green pea, zucchini, lemon mascarpone (v)

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

Wood fired broccolini, preserved orange, mint, hazelnut (gf, df, n, vg)

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Milk chocolate mousse, hazelnut, passionfruit sherbet (gf, v)

Scorched brown sugar meringue, raspberry, wattle seed (gf, df, v)

ADD ON

Sydney rock oysters, elderflower mignonette (gf, df) | 6.5 each

Fresh sourdough, cultured butter, smoked salt (v) | 5pp

Grilled king prawns, roasted kombu butter, preserved lime | 15pp

O'Connor premium Black Angus sirloin MB4+ (gf) | 20pp

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 0.9% 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.

3 COURSE FESTIVE FEAST

Rosebery | 8+ guests | \$80pp

TO SHARE

Red snapper, cucumber, finger lime, shiso (gf, df)

Stone fruit, goats curd, pickled onion, sourdough crisp (v)

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Slow cooked beef brisket, Dutch carrots, seeded mustard (gf, df)

Coal roasted barramundi, macadamia miso, furikake, warrigal greens (gf, df, n)

Sourdough pasta, green pea, zucchini, lemon mascarpone (v)

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

Leaves, citrus, pickled chilli (gf, df, vg)

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Milk chocolate mousse, hazelnut, passionfruit sherbet (gf, v)

ADD ON

Sydney rock oysters, elderflower mignonette (gf, df) | 6.5 each

Fresh sourdough, cultured butter, smoked salt (v) | 5pp

Grilled king prawns, roasted kombu butter, preserved lime | 15pp

O'Connor premium Black Angus sirloin MB4+ (gf) | 20pp

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

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2 COURSE FESTIVE FEAST

Rosebery | 8+ guests | \$75pp

TO SHARE

Red snapper, cucumber, finger lime, shiso (gf, df)

Stone fruit, goats curd, pickled onion, sourdough crisp (v)

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Slow cooked beef brisket, Dutch carrots, seeded mustard (gf, df)

Coal roasted barramundi, macadamia miso, furikake, warrigal greens (gf, df, n)

Sourdough pasta, green pea, zucchini, lemon mascarpone (v)

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

Leaves, citrus, pickled chilli (gf, df, vg)

ADD ON

Sydney rock oysters, elderflower mignonette (gf, df) | 6.5 each

Fresh sourdough, cultured butter, smoked salt (v) | 5pp

Grilled king prawns, roasted kombu butter, preserved lime | 15pp

O'Connor premium Black Angus sirloin MB4+ (gf) | 20pp

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

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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

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.

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

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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 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 Sunday and 15% on public holidays.