

2 COURSE SUMMER FEAST

Melbourne | 65 per person | 8+ guests

TO SHARE

Mount zero olives, olive oil, citrus (gf, df, vg)

Sweet potato hummus, cashew & almond dukkah, focaccia (df, vg, n)

Crumbed fish cake, pickled cucumber, tartare sauce

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Honey & thyme glazed roast chicken, jus (gf, df)

Roasted cauliflower & wild mushroom salad, pickled grapes, freekeh, hazelnuts, mint (df, vg, n)

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Chips, rosemary salt, aioli (gf, df, v)

Cos lettuce, ranch dressing, salted ricotta (gf, v, vg on request)

ADD ONS

House-made sourdough focaccia, chicken skin butter | 5pp

BBQ prawns, charred corn, chimichurri (gf, df) | 15 per person

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.

3 COURSE SUMMER FEAST

Melbourne | 70 per person | 8+ guests

TO SHARE

Mount zero olives, olive oil, citrus (gf, df, vg)

Sweet potato hummus, cashew & almond dukkah, focaccia (df, vg, n)

Crumbed fish cake, pickled cucumber, tartare sauce

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Honey & thyme glazed roast chicken, jus (gf, df)

Roasted cauliflower & wild mushroom salad, pickled grapes, freekeh, hazelnuts, mint (df, vg, n)

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Chips, rosemary salt, aioli (gf, df, v)

Cos lettuce, ranch dressing, salted ricotta (gf, v, vg on request)

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Chocolate parfait, milo almond crumb, blueberry jam (n)

ADD ONS

House-made sourdough focaccia, chicken skin butter | 5pp

BBQ prawns, charred corn, chimichurri (gf, df) | 15 per person

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ULTIMATE SUMMER FEAST

Melbourne | 85 per person | 8+ guests

TO SHARE

Mount zero olives, olive oil, citrus (gf, df, vg)

Whipped feta, roasted beetroots, honey, walnuts (gf, v, vg on request)

Fried chicken, pickles, hot sauce, ranch (gf)

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Roasted kingfish, caper & citrus butter, carrots, watercress & fennel salad (gf)

12 hour braised lamb shoulder, tahini labneh, salsa verde

Roasted cauliflower & wild mushroom salad, pickled grapes, freekeh, hazelnuts, mint (df, vg, n)

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Chips, rosemary salt, aioli (gf, df, v)

Cos lettuce, ranch dressing, salted ricotta (gf, v, vg on request)

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Whipped coconut, mango sorbet, passionfruit, sesame crunch (gf, df, vg)

Chocolate parfait, milo almond crumb, blueberry jam (n)

ADD ONS

House-made sourdough focaccia, chicken skin butter | 5 per person

BBQ prawns, charred corn, chimichurri (gf, df) | 15 per person

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BREKKY SET MENU | 32

Melbourne | 8+ guests

CHOOSE ONE

Tea or coffee

TO SHARE

Selection of freshly baked pastries

CHOOSE ONE

Sticky black rice pudding

turmeric & lemongrass syrup, mango, passionfruit, toasted coconut, macadamia (gf, vg, n)

Bacon & free-range fried egg roll

cheddar, apple & herb slaw, bacon jam, aioli, pickled chilli

Roasted field mushrooms

toasted sourdough, sweet potato hummus, fried eggs, chimichurri, cashew & almond dukkah (df, v, n)
+ bacon | 8

Smashed avocado

toasted sourdough, smoked tomato salsa, pickled cabbage, feta, coriander (v)
+ bacon | 8

ADD-ON

Bloody Mary | 20

Wyborowa vodka, Duck's hot sauce, tomato juice, lemon, chilli, black pepper

Lavender mimosa | 12

house-made lavender syrup, 100% Australian orange juice, prosecco

A Touch of Floral | 22

Brookie's gin, sparkling wine, lavender syrup, lemon, elderflower, soda

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BREKKY SET MENU | 40

Melbourne | 8+ guests

CHOOSE ONE

Tea or coffee

Juice

TO SHARE

Selection of fruit

Selection of freshly baked pastries

CHOOSE ONE

Sticky black rice pudding

turmeric & lemongrass syrup, mango, passionfruit, toasted coconut, macadamia (gf, vg, n)

Bacon & free-range fried egg roll

cheddar, apple & herb slaw, bacon jam, aioli, pickled chilli

Roasted field mushrooms

toasted sourdough, sweet potato hummus, fried eggs, chimichurri, cashew & almond dukkah (df, v, n)
+ bacon | 8

Smashed avocado

toasted sourdough, smoked tomato salsa, pickled cabbage, feta, coriander (v)
+ bacon | 8

ADD-ON

Bloody Mary | 20

Wyborowa vodka, Duck's hot sauce, tomato juice, lemon, chilli, black pepper

Lavender mimosa | 12

house-made lavender syrup, 100% Australian orange juice, prosecco

A Touch of Floral | 22

Brookie's gin, sparkling wine, lavender syrup, lemon, elderflower, soda

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

TERMS & CONDITIONS

Melbourne

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, 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.