

HOLIDAY SET MENU

2 COURSES | \$80 PER PERSON
3 COURSES | \$95 PER PERSON

Handmade sourdough bread, cultured butter (v)

SELECT ONE SMALL

Cured trout, quinoa crisp, lemon crème fraîche, foraged river herbs, trout roe (gf)

Straciatella, grilled asparagus, pomegranate, sherry vinaigrette, pangrattato, green oil (v)

Ham hock terrine, pear chutney, radish, watercress, charred sourdough

SELECT ONE BIG

Whole Nimbo butterflied trout, capers, garlic butter, lemon, dill (gf)

Gundagai lamb rack, caponata, gremolata (gf, df)

House made gnocchi, ricotta, capsicum, olives, capers, fried soft herbs, lemon (v)

SIDES TO SHARE

Heirloom tomatoes, red onion, garlic, basil, sherry vinegar, crispy pepitas (gf, df, vg)

Fried chat potatoes, garlic ghee, rosemary salt, crème fraîche, green shallots (gf, v)

ALTERNATE DROP DESSERT

Chocolate tart, lemon confit, hazelnut cream (v, n)

Crème caramel, biscotti, pistachio (v, n)

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

A surcharge of 10% on Sundays and 15% on public holidays will be applied. Alterations to menus are respectfully declined (dietary requirements excepted). Card payments incur a 0.9% surcharge

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, as we require all guests to 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