

GROUP SET MENU

Nimbo | 10+ guests | 2 course \$80 | 3 course \$95

TO START

Rosemary & sea salt focaccia, Rusty Bus extra virgin olive oil (df, vg)

SELECT ONE SMALL

Gin cured trout, quinoa crisp, radish, lemon, crème fraîche (gf)

Kangaroo tartare, olive brick pastry, chives, cornichon, sheep sorrel (df)

Slow roasted beetroot, pickles, cashew cream, bitter leaves, pepitas (gf, df, vg, n)

SELECT ONE MAIN

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

Gundagai lamb rack, caponata, rosemary & lemon salt (gf, df, n)

Seasonal mushroom risotto, nettle, hazelnut vinaigrette, fried bread (v, vg option)

SIDES TO SHARE

Crispy chat potatoes, rosemary, sage, duck fat (gf, df)

Charred radicchio, Batlow apple, almond, currant, Coolamon hard cheese (gf, n)

ALTERNATE DROP DESSERTS

Crème caramel, biscotti, pistachio (v, n)

Sticky date pudding, butterscotch, double cream (v)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS
Surcharge of 10% on Sundays 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.

FEAST MENU

Nimbo | 10+ guests | \$110 per person

TO SHARE

Gin cured trout, quinoa crisp, radish, lemon, crème fraîche (gf)

Kangaroo tartare, olive brick pastry, chives, cornichon, sheep sorrel (df)

Slow roasted beetroot, pickles, cashew cream, bitter leaves, pepitas (gf, df, vg, n)

Peri peri glazed Murray cod, sumac almond cream, heirloom tomato, radish, mint, cucumber (df, n)

Gundagai lamb rack, caponata, rosemary & lemon salt (gf, df, n)

Seasonal mushroom risotto, nettle, hazelnut vinaigrette, fried bread (v, vg option)

Crispy chat potatoes, rosemary, sage, duck fat (gf, df)

Charred radicchio, Batlow apple, almond, currant, Coolamon hard cheese (gf, n)

ALTERNATE DROP

Crème caramel, biscotti, pistachio (v, n)

Sticky date pudding, butterscotch, double cream (v)

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GROUP MENU

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 a Sunday and 15% on public holidays.