

DUCKS HOLIDAY FEAST

Nimbo | 10+ guests | 2 course \$85 | 3 course \$100

TO START

Focaccia, Mount Zero extra virgin olive oil (df, vg)

SELECT ONE SMALL

Gin cured Snowy Mountain trout, quinoa cracker, aioli, dill, cress (gf, df)

Wild venison tartare, harissa dressing, paper bark pastry, herbs (df)

Roasted baby beetroot, cashew cream, burnt honey, citrus pangrattato (df, v, n, *)

SELECT ONE MAIN

Whole butterflied Snowy Mountain trout, sauce vierge, olive, tomato, sorrel (gf, df)

Gundagai lamb rump, baba ghanoush, spiced chickpeas, jus (gf, df, n)

Grilled eggplant, hummus, dukkah, pickled onions, hazelnuts (gf, df, v, n, *)

SIDES TO SHARE

Duck fat potatoes, herbs (gf, df, *)

Cucumber & honeydew crudo, nuts, citrus pangrattato, ricotta (v, n)

ALTERNATE DROP DESSERTS

Chocolate mousse, berries, chocolate crunch, blackberry powder (gf, v)

Coconut panna cotta, berry powder, white chocolate shards (gf, df, v)

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

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.

DUCKS ULTIMATE HOLIDAY FEAST

Nimbo | 12+ guests | \$110 per person

TO SHARE

Focaccia, Mount Zero extra virgin olive oil (df, vg)

Gin cured Snowy Mountain trout, quinoa cracker, aioli, dill, cress (gf, df)

Chicken liver pâté, mustard fruit, toast (n)

Fior di latte, macerated stone fruit, pickled carrot, seeds (gf, v, n)

Whole butterflied Snowy Mountain trout, sauce vierge, olive, tomato, sorrel (gf, df)

MB5+ Wagyu picanha, garlic purée, roasted onions, jus (df, gf)

Grilled eggplant, hummus, dukkah, pickled onions, hazelnuts (gf, df, v, n, *)

Duck fat potatoes, herbs (gf, df, *)

Crispy Brussels sprouts, cashew cream, burnt orange vinaigrette (df, vg, n)

ALTERNATE DROP

Coconut panna cotta, berry powder, white chocolate shards (gf, df, v)

Honey semifreddo, pineapple & passionfruit salsa, mint, macadamia brittle (v, n)

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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.

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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.