NEW YEAR'S EVE

105 per person

Glass of sparkling wine or beer on arrival

SNACKS

Coal-roasted Albrhos Island scallop, konbu butter, mushroom XO | a, gf

Beef tartare, shallots, capers, chives, hash brown | gf

SMALLS

Raw tuna, cumquat jam, white soy, lime, beetroot kosho | a, df

Vanella stracciatella, charred stone fruit, macadamia, mint | n, v

MAINS

Smoked O'Connor prime rib of beef, 600g, Ducks' beer mustard, smoked beef tallow jus | df

Crispy potatoes, confit garlic butter, rosemary salt | gf

Leaf salad, bitter leaves, herbs, burnt citrus dressing | vg, df, gf

DESSERT

Basque cheesecake, cherries, citrus honey | gf

ADD-ONS

Sydney Rock oysters, pepperberry mignonette | a, gf, df | 7 / 39 / 75

Sourdough, roast chicken skin or cultured butter | 6pp

a: Australian sourced sea food | 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.

Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements

DUCKLINGS

Available for children under 13yrs

LUNCH & DINNER

Pasta, butter & cheese | 12
Pasta lamb ragu | 14
Free-range pork sausage, potatoes, peas | gf | 15
Cheeseburger, tomato sauce, potatoes | 15
Skin-on chips, Ducks' salt | gf, df, vg | 12
Kids 'Sunday' Roast - Pork, beef or pumpkin, roast veggies, gravy | 15 (Sunday only)

DESSERTS

Chocolate brownie, chocolate ice cream | 7
Vanilla ice cream, hot chocolate sauce, popcorn | gf | 7
1 scoop of vanilla or chocolate ice cream | gf | 3.5

DRINKS

Babycino | 2
Hot chocolate | 4.5
House-made lemonade or ginger beer | 8
Watermelon, rhubarb, pink lady apple, lime | 8
Cloudy apple juice | 8
Original orange juice | 8

gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | n: contains nuts
A surcharge of 11% on weekends and 15% on public holidays will be applied.
A discretionary gratuity of 8% is applied to groups of 12 or more.