

## SMALL PLATES

\$13.5 each or \$35 for 3 with house made dip & pita

**Salt & Vinegar Eggplant** GFO | VGO | DF  
spring onion, chilli & lemongrass honey

**Twice Cooked Pork Belly** GF  
burnt apple purée & caramelised coconut

**Crispy Haloumi** GFO | V  
salsa, lemon, mint & verde

**Thai Prawn & Barramundi Fritters**  
baby cos, nuoc cham & pickled carrot

**House Made Duck Spring Rolls (3)**  
nam jim gai

**Japanese Karaage Chicken** GFO  
miso aioli & lemongrass honey

**Mushroom & Tofu Dumplings** VG  
toasted sesame dipping sauce

**Braised Jackfruit Tostadas** VG  
guacamole, salsa, peanuts & crispy shallots

## SOMETHING LIGHT

### Marinated Tofu Buddha Bowl

pilaf rice, roast sweet potato, pickled carrot, wakame, nori, red cabbage,  
soy beans & crispy chickpeas

24.0 VG | GFO

### Thai Beef Salad

marinated sirloin steak, wombok, chilli, mint, coriander, cucumber, spring onion,  
bean shoots, soba noodles, toasted peanuts & shallots in a nam jim dressing

26.0 DF

### Roast Pumpkin Linguini Pasta

Spanish onion, baby spinach, peas, mint, ricotta & lemon oil

add chicken + 5.0

12.5 25.0 V

### Teriyaki Chicken Sushi Bowl

coconut rice, pickled carrot, edamame, spring onion, wakame, pickled ginger, bean shoots,  
toasted sesame & Japanese aioli

26.0

## FROM THE GRILL

### 300g Black Angus Sirloin

charred prosciutto wrapped asparagus, confit duck fat potato, roast mushrooms with  
blue cheese, sweet port & red wine beef glaze

40.0

### Honey Glazed Confit Duck Leg

fragrant pilaf rice, orange radish & pomegranate salad

29.0 GF

### Sous Vide Chicken Breast

butternut pumpkin purée, asparagus, crispy chat potatoes, peas, sage,  
prosciutto crumb & pepitas

32.0 GFO

### Miso Glazed Cone Bay Barramundi

chat potatoes, spring onion, soy bean & wakame salad, nori & toasted sesame dressing

32.0

V Vegetarian | VGO Vegan Option | VG Vegan | GF Gluten Free | GFO Gluten Free Option | DF Dairy Free

10% surcharge applies on public holidays. Conditions apply.

## PLEASE PLACE ORDERS AT THE COUNTER

Menu available all day Friday, Saturday & Sunday 12noon - 9pm (excluding something light and from the grill)

Something light and from the grill items available daily during dining hours

Lunch 12pm to 2:30pm, Dinner 5:30pm - 9pm

Prices in yellow indicate ½ price menu option

½ price menu available Monday to Friday 12noon - 2.30pm. Excludes weekends & public holidays

Our food may contain nuts & other products. Please speak to our staff if you have any concerns  
or need to make us aware of your specific dietary needs

## THE DUCK STAPLES

**Confit Garlic, Parmesan & Thyme Bread (4)** V 9.0

**Dukkha, Balsamic & Premium Olive Oil** V 11.0  
toasted mini loaf

**Duo of Dips** GFO | V 12.0  
chargrilled breads  
gluten free bread +2.0

**Bowl of Chips** V 10.0  
house made ketchup & confit garlic aioli  
gluten free option +2.0

**Sweet Potato Wedges** V 15.0  
rosemary salt, chive & lime cream

## THE DUCK CLASSICS

**Crafty Battered Fish** 12.0 24.0  
lightly beer battered hoki fillets,  
tartare, chips & slaw salad

**300g Porterhouse Beef Schnitzel** 23.0  
herb crumbed, chips & slaw salad

**300g Chicken Breast Schnitzel** 12.0 24.0  
chips & slaw salad

**Premium Minced Brisket Burger** 24.0  
bacon jam, American cheese, Spanish onion,  
aioli, rocket, toasted bun & chips

**Haloumi Burger** V | VGO 24.0  
beetroot, Spanish onion, rocket, mushrooms,  
chimichurri cream, pumpkin brioche bun  
& chips

## SIDES & SAUCES

**The Duck Slaw Salad** GF | V 7.0

**Steamed Seasonal Greens** V 9.0  
chimichurri butter

**Parmigiana** 4.0  
sugo, smoked ham, mozzarella

**Rich Gravy** DF | GF | V 3.0

**Creamy Mushroom Gravy** GF | V 3.0

**Creamy Green Peppercorn Gravy** GF | V 3.0

**Red Wine Beef Glaze** GF | DF 4.0

**Confit Garlic Aioli** GF | DF | V 2.0