

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 Szechuan Baby Squid
nam jim, spring onion, wakame

Basil Pesto & Bocconcini Arancini V
sweet tomato cream

Braised Brisket Tacos (3)
pickled red cabbage, chilli, spring onion,
hoisin, coriander

Chargrilled Yakatori

Pork Belly Skewers (4) GF | DF
bonito aioli, spring onion, teriyaki sauce

Chilli Tofu & Soy Bean Dumplings VG
ponzu dipping sauce

Pulled Duck Steamed Buns (3)
confit duck leg, hoisin, spring onion

THE DUCK STAPLES

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

Wood Fired Sourdough V 10.0
house made maple & walnut butter

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

Bowl of Hot Chips 10.0
house made chilli jam, confit garlic aioli
gluten free option +2.0

Battered Potato Wedges 13.0
house made chilli jam, sour cream

THE DUCK CLASSICS

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

Porterhouse Beef Schnitzel 23.0
herb crumbed, chips, slaw salad

300g Chicken Breast Schnitzel 12.0 24.0
chips, slaw salad

American Style Cheeseburger (served medium) 22.0
premium minced brisket, house made
pickles, French mustard, onion, swiss cheese,
toasted bun, chips
add bacon +2.0

SIDES & SAUCES

The Duck Slaw Salad GF 7.0

Steamed Seasonal Greens V 9.0
honey, sesame, toasted almonds

Parmigiana 4.0
sugo, smoked ham, mozzarella

Rich Gravy DF 3.0

Creamy Mushroom Gravy 3.0

Creamy Green Peppercorn Gravy 3.0

Red Wine Jus GF | DF 4.0

Confit Garlic Aioli GF | DF | V 2.0

10% surcharge applies on public holidays.
Conditions apply.

CHEF'S SELECTIONS

Haloumi Quinoa & Maple Chia Seed Bowl
rocket, dried cranberries, cucumber, Spanish onion, summer roast vegetables
add chicken +5.0
22.0 V | GF | VGO

300g Cape Byron Black Angus Scotch Fillet
rosemary & duck fat roasted chat potatoes, trussed cherry tomatoes,
broccolini, house made port & red wine jus
40.0 GF | DF

Lightly Smoked Duck Breast (served medium)
fresh mango, soba noodle & sesame salad, duck fat potato, sour cherry glaze
32.0

Roast Pumpkin Linguini Pasta
Spanish onion, asparagus, rocket, heirloom tomatoes, lemon oil
add chicken +5.0 | add chorizo +4.0
12.5 25.0 V

Pan Seared Atlantic Salmon (served medium)
chat potatoes, spring onion, soy bean & wakame salad, toasted sesame dressing
32.0

Sous Vide Chicken Breast
buckwheat & charred corn salsa, chipotle aioli, snow pea tendrils
30.0 GF | DF

Pan Fried Baby Squid & Chorizo Salad
soba noodles, wombok, carrot, spring onion, chilli, nam jim dressing
24.0

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

PLEASE PLACE ORDERS AT THE COUNTER

Menu available all day Friday, Saturday & Sunday 12noon - 9pm (excluding Chef's Selections)
Chef's Selections available daily during dining hours - Lunch 12pm to 2:30pm, Dinner 5:30pm - 9pm

Prices in blue 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