

FEAST

+10 guests | 85 per person

TO SHARE

Cured salmon, caperberries, dill, blood orange | gf, df

Beef & pork cotechino, brovada, pickles | gf, df

Confit beetroot, goat curd, pear, pollen | gf, df, v, n, *

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Spaghetti alla chitarra, pipis, prawn, bottarga, citrus pangrattato | df

Chargrilled pork chop, parsnip, Brussels sprouts, jus | gf, df

Winter mushroom risotto, sunchokes, parmigiano | gf, v

Beef fat potatoes | gf, df

ADD ONS

Focaccia, salted butter | 5pp

Potato croquette, garlic aioli | v | 6pp

House-made duck wonton, hoisin | df | 7pp

Upgrade your pork chop to Gundagai lamb rump for 5pp

ULTIMATE FEAST

10+ guests | 110 per person

TO SHARE

Cured salmon, caperberries, dill, blood orange | gf, df

Celeriac tarte tatin, citrus, mascarpone | gf, v

Gundagai lamb ragu, focaccia, verjus, chives | df

Spaghetti alla chitarra, pipis, prawn, bottarga, citrus pangrattato | df

72hr braised beef cheek, burnt leek, verjus | gf

Winter mushroom risotto, sunchokes, parmigiano | gf, v

Beef fat potatoes | gf, df

Charred radicchio, Batlow apple, parmigiano | gf

Sticky date pudding, butterscotch, blackberry | v

White chocolate cremoso, hazelnut brownie | gf, v, n

ADD ONS

Focaccia, salted butter | 5pp

Potato croquette, garlic aioli | v | 6pp

House-made duck wonton, hoisin | df | 7pp

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. Card payments incur a 1% surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements

TERMS & CONDITIONS

Nimbo

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. 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. There is a 10% surcharge on weekends and 15% on public holidays.