



NAKED BLEND

Flavour: Chocolate, Toffee, Spice, Praline
 Body: Full, Rich
 Finish: Lingering, Smooth, Sweet
Best for milk based coffee

DUK BLEND

Flavour: Berries, Peach, Toffee
 Body: Medium, Silky
 Finish: Refined, Sweet
Best for black coffee

COFFEE

Espresso	\$4.6
Cappucino Flat White Latte Long Black Piccolo Macchiato	\$5.3
Mocha Hot Chocolate Chai Latte	\$5.7
Matcha Green Tea Latte Turmeric Latte	\$5.7
Iced Matcha Iced Mocha Iced Chocolate Iced Chai Latte	\$7.5
Iced Long Black Iced Latte	\$6.5
Extra:	
Bonsoy Almond Milk Oat Milk Lactose Free Add Syrup Decaf Strong Large Size	\$0.7

COLD BREW COFFEE COLLECTION

Ducktail - tangerine, lime, honey citrus jam and cold brew coffee	\$9
Strawberry Hito - strawberry, mint, lime and cold brew coffee	\$9
Classic Cold Brew Coffee - coffee infused with cold water over 24 hours	\$6.5

HOT TEA

English Breakfast Earl Grey Chamomile Peppermint Green Tea	\$6
Lemon, Ginger & Honey Tea	\$6
Soy House-made Sticky Chai Tea	\$6.5

HOUSE-MADE ICED TEA

Please ask our staff for this week flavour	\$7.5
--------------------------------------------	-------

COFFEE & TEA



FRESH JUICE

- Mellow Yellow** - orange, lemon & ginger \$8
Green It Up - cucumber, apple, kale, mint & lemon \$8
 * No ice +\$1

FRUIT SMOOTHIES

Blended with yogurt and milk

- Berry Queen** - blackberry, strawberry and mulberry \$9.5
Green Machine - spinach, kale, pineapple and banana \$9.5
Tropical Tango - mango, pineapple and banana \$9.5

DAIRY FREE & VEGAN BLENDED SMOOTHIES

Blended with organic coconut water

- Glowing Coco Green** - kale, spinach, pineapple and banana \$9.5
No Dairy Berry - blackberry, strawberry and mulberry \$9.5
Supernova - lychee, strawberry and watermelon \$9.5
Acai Super Smoothie - acai, strawberry, blackberry, mulberry, blueberry and granola \$12

SIGNATURE FRAPPÉ

Blended with milk

- Salted Caramel** \$8.5
 Salted caramel sauce, milk and whipping cream
 ADD Coffee +\$1
Green Tea Matcha \$9.5
 Green tea matcha powder, condensed milk and whipping cream

SOFT DRINK & MINERAL WATER

- Coke | Coke Zero | Sprite \$4.5
 Original Spring Water 600ml \$4
 San Pellegrino Sparkling Mineral Water (250ml | 750ml) \$4 | \$8

FRESH JUICE & SMOOTHIES



SNACKS

Squid Rings - served with tartare sauce	\$12.9
Crumbed Prawn Cutlets - served with tartare sauce	\$12.9
Bowl of Chips - served with tomato sauce	\$12.9

BOTTLED BEER & CIDER

Peroni Nastro Azzurro	\$8
Corona Extra	\$8
Stone & Wood Pacific Ale	\$9
The Hills Cider Company Apple Cider	\$9
Beer Bucket (5 bottles) - mix of Peroni & Corona	\$35

COCKTAILS

Aperol Spritz - aperol, prosecco & soda water	\$12
Peach Bellini - prosecco & peach purée	\$12
Red Sangria - red wine & fresh fruits	\$12
White Sangria - white wine & fresh fruits	\$12
Tokyo Green - gin, midori & tonic water	\$14
Red Sky Sour - whiskey, lime juice & red wine	\$14
Tropical Margarita - tequila, triple sec, citrus jam, tangerine, lime & orange juice	\$14
Strawberry Mojito - white rum, strawberry, lime, mint & soda water	\$14
Espresso Martini - kahlua, espresso, vodka, almond milk & caramel syrup	\$14
Duck On The Beach - gin, blue curacao, lime, pineapple juice & soda water	\$14

SPARKLING

Amanti Prosecco

GLASS

\$11

BOTTLE

\$55

RED WINE

Chris Ringland CR Barossa Shiraz

\$11

\$55

WHITE WINE

Oyster Bay Marlborough Sauvignon Blanc

\$11

\$55

ALCOHOL & SNACKS

served from 11am



Breakfast

served till 11am

Simply Eggs (V)	\$13
eggs of your choice (fried poached scrambled) served with toasted organic buttered white sourdough	
ADD smoked salmon chorizo bacon sauteed mushroom sliced avocado +\$5 ea	
Avocado, Halloumi and Fried Egg Wrap (V)	\$14
crushed avocado, grilled halloumi, fried egg, aioli and BBQ sauce	
Avocado Salsa on Toast (V)	\$17.5
avocado, cherry tomatoes, feta cheese, watercress, red onion, lemon served with toasted organic buttered white sourdough	
ADD a poached egg +\$2.5	
smoked salmon chorizo bacon +\$5 ea	
Eggs Florentine (V)	\$17.5
poached eggs served on toasted thick slice of potato bread, spinach and hollandaise sauce	
ADD smoked salmon bacon sauteed mushroom sliced avocado +\$5 ea	
Egg & Mushroom on Toast (V)	\$17.5
poached egg, sauteed mushrooms, spinach, cherry tomatoes, shiitake mushroom crisps served on toasted organic buttered white sourdough	
ADD smoked salmon chorizo bacon +\$5 ea	
Cheesy Vegetable Omelette (V)	\$20
spinach, tomatoes, mushrooms, capsicum, parmesan and mozzarella cheese served with toasted organic buttered white sourdough	
Meat Marvel Omelette	\$21
eggs, bacon, ham, chorizo, parmesan and mozzarella cheese served with toasted organic buttered white sourdough	
Healthy Bowl	\$21
smoked salmon, poached eggs, avocado, cherry tomatoes, snow pea leaves, kale, red radish, edamame and beetroot puree	
Giant Duck	\$27
eggs of your choice (fried poached scrambled), bacon, sauteed mushrooms, chorizo, avocado and cherry tomatoes served with toasted organic buttered white sourdough toast	
House-made Granola / Bircher Muesli (V)	\$14
Toast (V)	\$8
choice of white sourdough brown sourdough soy-linseed turkish raisin served with butter and a choice of spread - honey vegemite peanut butter nutella berry jam	
SIDES	
smoked salmon chorizo bacon sliced avocado eggs	\$5
kale spinach sauteed mushroom ham halloumi cheese	\$5
substitute to gluten free bread extra sauce extra spread	\$1
hash brown	\$4



Lunch

served from 11:30am



GRILLED LAMB CHOPS \$32
with roasted brussel sprouts, cherry tomatoes, rosemary, balsamic glaze and tzatziki sauce



CREAMY PRAWN & SCALLOP LINGUINE \$32
with creamy pasta sauce, lemon & roasted cherry tomatoes

GRILLED SALMON \$29
with brown rice, housemade ginger sauce, edamame, kale, carrot, corns, roasted almond and fried shallots



GRILLED LEMON CHICKEN \$29
with paprika corns, roasted cherry tomatoes, grilled asparagus and balsamic glaze

THE DUCK BAO \$29
with cucumber, red chilli, red radish, coriander and hoisin sauce





Lunch

served from 11:30am

LUNCH YOUR STYLE - Design Your Own Plate
One Main & Any Two Sides

\$17.9

MAIN - Choose 1 option

- **Twice Cooked Pulled Pork**
slowly cooked tender pork shoulder in our special house sauce
- **Roasted Spicy Chicken**
slow roasted chicken with sweet and spicy sauce
- **Chicken Schnitzel**
herb and parmigiano cheese lightly crumbed crispy chicken
- **Slow Cooked Beef**
with sauce of the day
- **Chef' Special of the Day**
please ask our staff for daily special

SIDE - Choose 2 options

- **Seasoned Fries**
- **Aromatic Rice**
- **Cooked Seasonal Vegetables**
- **Meat Pasta of the Day**
- **Vegetable Pasta of the Day**
- **Variety of Healthy Fresh Salad**

EXTRA

- **Another Choice of Main**
- **Another Choice of Side**

\$5

\$4

Please ask our staff for daily special - Main | Pasta | Salad

BOWL OF CHIPS - served with tomato sauce

\$12.9



Lunch

served from 11:30am

NOURISH BOWL - Build Your Healthy Lunch \$19.5
 spinach, cherry tomatoes, red radish, roasted chickpeas, quinoa, edamame, pepitas, extra virgin olive oil and beetroot relish

Top Up with a Protein - Choose 1 option

- Grilled Chicken (GF)
- Twice Cooked Pulled Pork
- Grilled Halloumi Cheese (V)
- Sliced Avocado (VG)
- Boneless Roasted Duck +\$6

- ADD Crushed Avocado +\$2.5
- Boiled Egg +\$2.5
- Grilled Chicken | Pulled Pork +\$5
- Halloumi Cheese | Sliced Avocado +\$5

SPECIALTY BURGERS - served on housemade potato bun with a side of seasoned fries

Signature Duck \$24.5
 with lettuce, sweet cucumber pickles, aioli and hoisin sauce

Classic Beef \$19.5
 with lettuce, tomato, cheese, tomato relish and aioli

Chicken Schnitzel \$19.5
 with lettuce, tomato, cheese, aioli and BBQ sauce

Grilled Chicken \$19.5
 with tomato, lettuce and aioli

Halloumi-Pineapple (V) \$19.5
 with lettuce, tomato, aioli and BBQ sauce

- EXTRA**
- fried egg | crushed avocado | sliced pineapple \$2.5
 - sliced cheese | extra sauce \$1
 - substitute to gluten free bread \$1