**THE NAKED DUCK 45 CLARENCE ST**
Lobby, 45 Clarence St, Sydney NSW 2000

**EMAIL**
45clarence@thenakedduck.com.au

**PHONE**
(02) 8034 7884

# CATERING MENU

## PLATTERS TO SHARE - Regular (8–10 serves) | Large (12–15 serves)

| ITEM | REG | LRG | QTY |
|---|---|---|---|
| **Sweets Platter (V)**<br>Slices, GF brownies, muffins and banana breads garnished with fresh fruits | $75 | $105 | ____ |
| **Premium Pastries Platter (V)**<br>Almond & chocolate croissants and danishes garnished with fresh fruits | $95 | $135 | ____ |
| **Classic Breakfast Platter**<br>Filled croissants, breakfast rolls and wraps | $105 | $145 | ____ |
| **Mini Croissant Platter**<br>Filled with ham cheese, cheese tomato and smoked salmon cream cheese | $85 | $125 | ____ |
| **Vegetarian Crudités & Dips Platter (V)**<br>Carrots, capsicums, cucumber, cherry tomatoes and breadsticks served with hummus and tahini dips | $75 | $105 | ____ |
| **Seasonal Fruit Platter (VG, GF)**<br>Fresh seasonal fruits | $95 | $135 | ____ |
| **Cheese, Fruits & Crackers Platter (V)**<br>Assorted cheese with fresh fruits, berries and crackers | $105 | $145 | ____ |
| **Savoury Platter**<br>Mini pies, quiches, sausage rolls served with BBQ and tomato sauce | $115 | $155 | ____ |
| **Sliders Platter**<br>Grilled chicken, classic beef, pulled pork and halloumi pineapple | $105 | $145 | ____ |
| **Mixed Gourmet Sandwiches & Wraps**<br>Combining a selection of chicken, ham, salami, beef and halloumi | $115 | $170 | ____ |
| **Deluxe Antipasto Platter**<br>Ham, salami, corned beef, prosciutto served with selection of breadsticks, crackers, olives, dried and fresh fruits | $115 | $170 | ____ |

## CLASSIC PLATTER - Regular (5–6 serves) | Large (8–10 serves)

| ITEM | REG | LRG | QTY |
|---|---|---|---|
| **Triangle-Cut Gourmet Sandwich Platter**<br>Combining a selection of chicken, ham, salami, beef and halloumi | $60 | $85 | ____ |

**DIETARY GUIDE** **V** Vegetarian **VG** Vegan **GF** Gluten Free

## SALAD TO SHARE - Regular (8 serves) | Large (12 serves)

| ITEM | REG | LRG | QTY |
|---|---|---|---|
| Spicy Chicken & Feta (GF) | $85 | $125 | ____ |
| Roasted Sweet Potato (V, GF) | $85 | $125 | ____ |
| Fried Chicken & Garden | $85 | $125 | ____ |
| Roasted Pumpkin (V, GF) | $85 | $125 | ____ |
| Avocado Garden (V, GF, DF) | $85 | $125 | ____ |
| Halloumi-Pineapple Garden (V, GF) | $85 | $125 | ____ |
| Italian Salad (V, GF) | $85 | $125 | ____ |
| Chicken Caesar | $85 | $125 | ____ |

## INDIVIDUAL CATERING - Minimum order of 8 units per item

| ITEM | PRICE | QTY |
|---|---|---|
| Sweet (Muffin \| Banana Bread \| Brownie \| Slice) | $6.5 | ____ |
| Breakfast Cup (Granola \| Bircher \| Chia) | $6.5 | ____ |
| Breakfast Roll or Wrap (Bacon & Egg \| BLT \| Double Egg) | $11 | ____ |
| Sandwich or Wrap (Chicken \| Ham \| Salami \| Beef \| Halloumi) | $14.9 | ____ |
| Nourish Bowl - Salad Base (GF) (Cold)<br>Pick a Protein: Grilled Chicken \| Halloumi \| Sliced Avocado | $19.5 | ____ |
| Nourish Bowl - Rice Base (GF) (Warm)<br>Pick a Protein: Grilled Chicken \| Halloumi \| Sliced Avocado | $21 | ____ |

## DRINKS

| ITEM | PRICE | QTY |
|---|---|---|
| Bottled Juice 2L (Orange \| Apple) | $11 | ____ |
| Bottled Juice 400ml (Orange \| Apple) | $5 | ____ |
| Soft Drink (Coke \| Coke Zero \| Sprite) | $4.5 | ____ |
| Sparkling Water 250ml \| Spring Water 600ml | $4 | ____ |

**CUSTOMER DETAIL**

Company _____
Contact _____
Address _____

Require Date _____
Require Time _____
Special Requirements _____

- Orders must be placed at least 24 hours before the event date
- Confirmed orders will be fully charged upon cancellation
- Last minute orders will be accommodated where possible, but product range will be restricted

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# SHARING MENU

## MAIN OPTIONS - Suggested 10 - 12 serves per tray

| ITEM | PRICE | QTY |
|---|---|---|
| **Roasted Spicy Chicken (GF)**<br>With house-made sweet & spicy sauce | **$95** | ____ |
| **Chicken Schnitzel**<br>Herb & parmigiano cheese lightly crumbed crispy chicken | **$95** | ____ |
| **Grilled Chicken (GF)**<br>With lemon juice & herb | **$95** | ____ |
| **Falafel (V)**<br>With hummus & tahini sauce | **$95** | ____ |
| **Slow Cooked Beef (GF)**<br>With special house-made sauce | **$115** | ____ |
| **Twice Cooked Pulled Pork**<br>With gravy & house-made BBQ sauce | **$115** | ____ |
| **Grilled Salmon (GF)**<br>With dill & lemon | **$125** | ____ |

## FRESHLY MADE SALAD - Regular (8 serves) | Large (12 serves)

| ITEM | REG | LRG | QTY |
|---|---|---|---|
| Spicy Chicken & Feta (GF) | $85 | $125 | ____ |
| Roasted Sweet Potato (V, GF) | $85 | $125 | ____ |
| Fried Chicken & Garden | $85 | $125 | ____ |
| Roasted Pumpkin (V, GF) | $85 | $125 | ____ |
| Avocado Garden (V, GF, DF) | $85 | $125 | ____ |
| Halloumi-Pineapple Garden (V, GF) | $85 | $125 | ____ |
| Italian Salad (V, GF) | $85 | $125 | ____ |
| Chicken Caesar | $85 | $125 | ____ |

**DIETARY GUIDE** **V** Vegetarian **VG** Vegan **GF** Gluten Free

## SIDE OPTIONS - Suggested 10 - 12 serves per tray

| ITEM | PRICE | QTY |
|---|---|---|
| **Pasta**<br>▪ Creamy Mushroom (V)<br>▪ Napolitana Chicken | **$65** | ____ |
| **Seasonal Vegetables (VG)**<br>▪ Roasted Vegetables<br>▪ Steamed Vegetables | **$65** | ____ |
| **Hokkien Noodles Stir-Fry (V)**<br>With eggs, broccoli, capsicum, carrot, cabbage, onion & shallot | **$65** | ____ |
| **Classic Fried Rice (V)**<br>With eggs and mixed vegetables | **$65** | ____ |
| **Finger Food** served with sweet chilli sauce<br>▪ Shrimp & Crab Net Spring Rolls<br>▪ Vegetarian Spring Rolls (V)<br>▪ Curry Puffs (V) | **$60** | ____ |
| **Seasoned Chips**<br>Served with a large container of tomato sauce | **$48** | ____ |
| **Aromatic Rice**<br>▪ Jasmine Rice<br>▪ Brown Rice | **$38** | ____ |

## DISPOSABLE ITEMS

| ITEM | PER UNIT | QTY |
|---|---|---|
| Plate | 50c | ____ |
| Cup | 20c | ____ |
| Quilted White Napkin | 20c | ____ |
| Cutlery Pack (set of wooden fork, knife & napkin) | 80c | ____ |

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# CANAPÉ & BEVERAGE PACKAGES

## COLD CANAPÉ SELECTION

- Flavour of Baguette (V)
- Sautéed Mushrooms With Truffle Cream Cheese (V)
- Pesto Marinated Bocconcini & Tomato (V)
- Chicken Salad Crostini
- Roast Beef & Creamy Roasted Red Pepper
- Antipasto Skewers
- Prawn & Lime Mayonnaise
- Smoked Salmon & Caper Herb Sauce

## HOT CANAPÉ SELECTION

- Vegetable Spring Roll & Dipping Sauce (V)
- Sunblush Tomato Aranchini (V)
- Falafel On Boat With Creamy Hummus Dip (V)
- Grilled Vegetarian Skewer & Balsamic Glaze (V)
- Grilled Chicken Satay & Dip
- Shrimp & Crab Net Spring Roll With Sweet Chilli Sauce
- Twice Cooked Pulled Pork Slider & Smoky BBQ Sauce
- Duck Bao Bites ***+ $2 per person***

## SELECTION PRICE

| | PER PERSON | QTY |
|---|---|---|
| • 4 Choices of Canapé | $30 | _____ |
| • 5 Choices of Canapé | $35 | _____ |
| • 6 Choices of Canapé | $40 | _____ |
| • 8 Choices of Canapé | $50 | _____ |

## BEVERAGE PACKAGES

| | PER PERSON | QTY |
|---|---|---|
| • 1-hour | $29 | _____ |
| • 2-hour | $39 | _____ |
| • 3-hour | $49 | _____ |

**Wine**: Shiraz & Sauvignon Blanc
**Bottle Beer**: Peroni & Corona
**Water:** Still & Sparkling
Selection of Soft Drink & Juice

* **Add-on:** Sparkling Wine or Red Sangria ***+ $15 per person***

## SERVICE PACKAGES

| | PER PERSON | QTY |
|---|---|---|
| • Serving Staff | $45 | _____ |
| • Chef | $45 | _____ |

**Conditions:**
* Minimum 40 people per order
* Confirmation of your menu selections and guest numbers are required at least 7 days before your function date
* 50% catering charge is payable for cancellation less than 6 days

Company: .....
Contact Number: .....
Address: .....

Required Date: .....
Required Time: .....
Special Requirements: .....



**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: Refinded, Sweet
**Best for black coffee**

## COFFEE

| | |
|---|---|
| Espresso | $4.6 |
| Cappucino \| Flat White \| Latte \| Long Black \| Piccolo \| Macchiato | $5.6 |
| Mocha \| Hot Chocolate \| Chai Latte | $6 |
| Matcha Green Tea Latte \| Turmeric Latte | $6 |
| Iced Matcha \| Iced Mocha \| Iced Chocolate \| Iced Chai Latte | $7.9 |
| Iced Long Black \| Iced Latte | $6.9 |

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 | $6.9 |

## HOT TEA

| | |
|---|---|
| English Breakfast \| Earl Grey \| Chamomile \| Peppermint \| Green Tea | $6.3 |
| Lemon, Ginger & Honey Tea | $6 |
| Soy House-made Sticky Chai Tea | $7 |

## HOUSE-MADE ICED TEA $7.9

Please ask our staff for this week flavour
* No ice **+$1**



## FRESH JUICE

**Mellow Yellow** - orange, lemon & ginger **$8.5**
**Green It Up** - cucumber, apple, kale, mint & lemon **$8.5**
* No ice **+$1**

## FRUIT SMOOTHIES

Blended with yogurt and milk

**Berry Queen** - blackberry, strawberry and mulberry **$9.9**
**Green Machine** - spinach, kale, pineapple and banana **$9.9**
**Tropical Tango** - mango, pineapple and banana **$9.9**

## DAIRY FREE & VEGAN BLENDED SMOOTHIES

Blended with organic coconut water

**Glowing Coco Green** - kale, spinach, pineapple and banana **$9.9**
**No Dairy Berry** - blackberry, strawberry and mulberry **$9.9**
**Supernova** - lychee, strawberry and watermelon **$9.9**
**Acai Super Smoothie** - acai, strawberry, blackberry, mulberry, blueberry and granola **$12.9**

## 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 | $9**



## 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** |
| **Beer Bucket (5 bottles)** - mix of Peroni & Corona | **$35** |

## COCKTAILS

| | |
|---|---|
| **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** |

| | GLASS | BOTTLE |
|---|---|---|
| **WHITE WINE** | | |
| **Oyster Bay Marlborough Sauvignon Blanc** | **$11** | **$55** |
| **RED WINE** | | |
| **Chris Ringland CR Barossa Shiraz** | **$11** | **$55** |



# 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)** — $15
crushed avocado, grilled halloumi, fried egg, aioli and BBQ sauce

**Avocado Salsa on Toast (V)** — $19
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)** — $19
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)** — $19
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)** — $22
spinach, tomatoes, mushrooms, capsicum, parmesan and mozzarella cheese served with toasted organic buttered white sourdough

**Meat Marvel Omelette** — $23
eggs, bacon, ham, chorizo, parmesan and mozzarella cheese served with toasted organic buttered white sourdough

**Healthy Bowl** — $23
smoked salmon, poached eggs, avocado, cherry tomatoes, snow pea leaves, kale, red radish, edamame and beetroot relish

**Giant Duck** — $29
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)** — $8.5
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



**SIGNATURE DUCK SALAD $29**
with cucumber, carrots, spanish onions, cashews, mints, lettuces, lemon & chilli coconut dressing



**LEMON GLOW SALMON $29**
with broccolini, cherry tomatoes, red onions, red radish & lemon collagen dressing



**YUZU BEURRE BLANC CHICKEN $29**
with grilled fennel, roasted cherry tomatoes & garlic croutons

**PORCINI MUSHROOM RIGATONI (V) $29**
with porcini and shiitake mushrooms, parmesan cheese & house-made creamy sauce



**PRAWN & SCALLOP LINGUINE $32**
with roasted cherry tomatoes, lemon & house-made creamy sauce



SIGNATURE LUNCH



# Lunch

served from 11:30am

**LUNCH YOUR STYLE** - Design Your Own Plate **$18.5**

One Main & Any Two Sides

**MAIN** - Pick 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
- **Grilled Salmon +$8**
  lightly seasoning with salt & pepper
- **Boneless Roasted Duck +$8**
  lightly seasoned and served with a hoisin drizzle
- **Chef' Special of the Day**
  please ask our staff for daily special

**SIDE** - Pick 2 Options

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

EXTRA

- **Another Choice of Main** **$6**
- **Another Choice of Side** **$5**

***Please ask our staff for daily specials - Main | Pasta | Salad***

**BOWL OF CHIPS** - served with tomato sauce **$12.9**



# Lunch

served from 11:30am

**NOURISH BOWL** - Build Your Healthy Lunch

**Choose Your Base** - Pick 1 Option

- **Salad Base (Cold)** — **$19.5**
  spinach, cherry tomatoes, roasted chickpeas, red radish, quinoa, edamame, pepitas, extra virgin olive oil and beetroot relish
- **Rice Base (Warm)** — **$21**
  brown rice, kale, cherry tomatoes, roasted chickpeas, edamame, spinach, quinoa, pepitas, red radish, fried shallots and house-made ginger sauce

**Top Up with a Protein** - Pick 1 Option

- **Sliced Avocado (VG)**
- **Grilled Halloumi Cheese (V)**
- **Grilled Chicken (GF)**
- **Twice Cooked Pulled Pork**
- **Grilled Salmon** **+$8**
- **Boneless Roasted Duck** **+$8**

**Optional Add-ons**

- Crushed Avocado | Boiled Egg **+$2.5**
- Sliced Avocado | Halloumi Cheese **+$5**
- Grilled Chicken | Pulled Pork **+$6**
- Lemon Vinaigrette Dressing (GF) **+$1**
- Red Wine Vinaigrette Dressing (GF) **+$1**
- House-made Ginger Sauce (GF) **+$1**

**CHEF'S RECOMMENDS**

**SALAD BASE with Boneless Roasted Duck**

**RICE BASE with Grilled Salmon (GF)**

**SALAD BASE with Grilled Chicken & Crushed Avocado (GF)**



# Lunch

served from 11:30am

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

**Signature Duck** $25.5
with lettuce, sweet cucumber pickles, aioli and hoisin sauce

**Crispy Fish (M)** $19.5
with lettuce, red onions, cucumber and rich tartare 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 |