CATERING MENU

Little Duck Walker St
Address: Lobby, 141 Walker St, North Sydney 2060
Email: 141walker@thenakedduck.com.au
Phone: (02) 8540 5552

PLATTERS TO SHARE

	Regular	Large
* Regular Platter: suggested 8 - 10 serves per tray		
* Large Platter: suggested 12 - 15 serves per tray		
Sweets Platter (V) Slices, GF brownies, muffins and banana breads garnished with fresh seasonal fruits	$65	$95
Premium Pastries Platter (V) Almond & chocolate croissants and danishes garnished with fresh seasonal fruits	$85	$125
Classic Breakfast Platter Filled croissants, breakfast rolls and wraps	$105	$145
Mini Croissant Plater Filled with ham & cheese, cheese & tomato and tuna & corn	$85	$125
Seasonal Fruit Platter (VG & GF) Fresh seasonal fruits	$95	$135
Savoury Platter Mini pies, quiches, sausage rolls served with BBQ and tomato sauce	$105	$145
Mixed Gourmet Sandwiches & Wraps Platter Combining a selection of chicken, ham, salami, turkey & halloumi	$115	$170

DRINKS

	Per Bottle	Qty
2L Fresh Juice (Apple I Orange)	$9	___
400ml Orange Juice I Apple Juice	$5	___
750ml Sparkling Mineral Water	$8	___
Soft Drink (Coke I Coke Zero I Sprite)	$4.5	___
250ml Sparkling Water	$4	___
Original Spring Water 600ml	$4	___

INDIVIDUAL CATERING

*** Minimum order is 8 units per item ***

	Per Unit	Qty
Sweet (Muffin I Banana Bread I Brownie I Slice)	$6	___
Pastry (Almond Croissant I Chocolate Croissant I Danish)	$8	___
Breakfast Roll or Wrap (Bacon & Egg I BLT I Double Egg)	$10	___
Breakfast Cup (Granola I Bircher I Chia)	$6.5	___
Sandwich or Wrap (Chicken I Ham I Salami I Turkey I Halloumi)	$14	___
Signature Roll - served on housemade potato roll		
▪ Grilled Chicken Roll Cucumber, tomato, onions, lettuce, smokey mayo	$15	___
▪ Twice Cooked Pulled Pork Roll Pickles, lettuce, smokey BBQ sauce	$15	___
▪ Slow Cooked Beef Brisket Roll Aioli, American mustard, lettuce, pickles, red onions	$15	___
▪ Slow Cooked Pork Belly Roll Aioli, hoisin sauce, cucumber, tomato, fried shallots	$15	___
▪ Roasted Duck Roll Aioli, hoisin sauce, cucumber, julienne carrots	$17	___
Nourish Bowls		
▪ Grilled Chicken Roll (GF)	$18.5	___
▪ Grilled Tofu (V)	$18.5	___
▪ Grilled Halloumi Cheese (V)	$18.5	___
▪ Sliced Avocado (VG)	$18.5	___
▪ Slow Cooked Beef Brisket (GF)	$20.5	___
▪ Slow Cooked Pork Belly (GF)	$20.5	___
▪ Twice Cooked Pulled Pork	$20.5	___
▪ Roasted Duck	$24.5	___

* Orders have to be placed at least 24 hours before the event date.
** For cancellation, the order will be fully charged if it is made.
*** We will try best to provide catering for last minute orders. However, the products range will be restricted.

Company: _____
Contact Name: _____
Contact Number: _____
Address: _____

Required Date: _____
Required Time: _____
Special Requirements: _____

ARIZONA SKY SERIES



Arizona Mango

$9



Arizona Strawberry

$9



Arizona Passionfruit

$9



Arizona Peach

$9



Arizona Lychee

$9

FRAPPUCCINO



Green Tea Matcha

$9.5



Viet Coffee

$9.5



Thai Milk Tea

$9.5

BLACK SUGAR SERIES



Black Sugar Coffee

$9



Black Sugar Matcha

$9



Black Sugar Chocolate

$9

DUCK in for a little love

Extras



Whipping Cream

$1.5



Black Sugar Pearl

$1.5



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 | Piccolo | Macchiato	$4.6
Cappucino | Flat White | Latte | Long Black	$4.9
Mocha | Hot Chocolate | Thai Tea Latte	$5.3
Matcha Green Tea Latte | Turmeric Latte | Chai Latte	$5.3
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 — $6.5

Single origin coffee infused with cold water over 24 hours

HOT TEA

English Breakfast | Earl Grey | Chamomile | Peppermint | Green Tea	$5.6
Lemon, Ginger & Honey Tea	$5.6
Soy House-made Sticky Chai Tea	$6.5

HOUSE-MADE ICED TEA — $7.5

Please ask our staff for this week flavour



FRESH JUICE

Orange Juice	**$7.5**
Apple Juice	**$7.5**

FRUIT SMOOTHIES

Blended with yogurt and milk

Berry Queen - blackberry, strawberry and mulberry	**$9**
Green Machine - spinach, kale, pineapple and banana	**$9**
Tropical Tango - mango, pineapple and banana	**$9**

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 Oreo & Coffee **$9**
Naked blend coffee, house-made chocolate ganache, salted caramel and oreo

Thai Milk Tea **$9.5**
Thai milk tea 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**



Breakfast

served till 11am

Breakfast Stack $22
eggs of your choice (fried | poached | scrambled), bacon, smashed avocado, spinach, tomatoes served on toasted organic buttered white sourdough

Walnut Avocado Toast (V) $18
poached eggs, smashed avocado, walnut, cherry tomatoes served on toasted organic buttered white sourdough

Eggs Florentine (V) $16
poached eggs served on toasted housemade potato bun, spinach, cherry tomatoes and hollandaise sauce

Egg & Mushroom on Toast (V) $16
poached egg, sauteed mushrooms and spinach, Shiitake mushroom crisps, cherry tomatoes, served on toasted organic buttered white sourdough

Avocado, Halloumi and Fried Egg Wrap (V) $13
crushed avocado, grilled halloumi, fried egg, aioli and BBQ sauce

Simply Eggs (V) $13
eggs of your choice (fried | poached | scrambled) served with toasted organic buttered white sourdough

Bacon & Egg Roll $13
served on turkish roll with bacon, fried egg, aioli and tomato relish

House-made Granola (V) $14
served with fresh berries, yoghurt, honey and milk

House-made Bircher Muesli (V) $14
served with yoghurt, cinnamon apple and berry compote

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
ADD Crushed Avocado +$2.5

SIDES

smoked salmon | bacon | halloumi | sliced avocado | eggs	+$5
spinach | sauteed mushroom | ham	+$5
substitute to gluten free bread | extra sauce | extra spread	+$1



Lunch

served from 10:00am

NOURISH BOWL $18.5

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)
- Grilled Tofu (V)
- Grilled Halloumi Cheese (V)
- Sliced Avocado (VG)
- Slow Cooked Beef Brisket (GF) +$2
- Slow Cooked Pork Belly (GF) +$2
- Twice Cooked Pulled Pork +$2
- Boneless Duck Leg +$6

ADD Crushed Avocado	+$2.5
Boiled Egg	+$2.5
Add another choice of Protein	+$5

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

Signature Duck $22.5
with aioli, lettuce, sweet cucumber pickles and hoisin sauce

Classic Beef $18.5
with lettuce, tomato, cheese, tomato relish and aioli

Grilled Chicken $18.5
with tomato, lettuce and aioli

Halloumi & Pineapple (V) $18.5
with lettuce, pineapple, BBQ sauce, tomato and aioli



Lunch

served from 10:00am

QUINOA RICE BOWL $17.5
brown rice, quinoa, cherry tomatoes, cucumber, boiled eggs, seasoned seaweed, housemade ginger sauce

Top Up with a Protein - Choose 1 option

- Grilled Chicken (GF)
- Grilled Tofu (V)
- Pork Belly (GF) +$2
- Beef Brisket (GF) +$2
- Boneless Duck Leg +$6
- No Protein

ADD Crushed Avocado	+$2.5
Boiled Egg	+$2.5
Add another choice of Protein	+$5

SIGNATURE ROLLS - served on housemade potato roll

Grilled Chicken $15
with cucumber, tomato, red onions, lettuce, smokey chipotle mayo

Twice Cooked Pulled Pork $15
with sweet cucumber pickles, lettuce, smokey BBQ sauce

Slow Cooked Beef Brisket $15
with aioli, american mustard, lettuce, sweet cucumber pickles, red onions

Slow Cooked Pork Belly $15
with aioli, hoisin sauce, cucumber, tomato, fried shallots

Signature Duck $17
with aioli, hoisin sauce, cucumber, julienne carrots

** **Add a side of seasoned fries to Signature Rolls +$4.5**