CATERING MENU

PLATTERS TO SHARE * Regular Platter: suggested 8 - 10 serves per tray * Large Platter: suggested 12 - 15 serves per tray	Regular	J	INDIVIDUAL CATERIN *** Minimum order is 8 units pe Sweet (Muffin Banana Bread	r item ***	Per Unit Qty \$6
Sweets Platter (V) Slices, GF brownies, muffins and banana breads garnished with fresh seasonal fruits	\$65	\$95	Pastry (Almond Croissant Cho Breakfast Roll or Wrap (Bacon	ocolate Croissant Dan	ish) \$8
Premium Pastries Platter (V) Almond & chocolate croissants and danishes garnished with fresh seasonal fruits	\$85 1	\$125	Breakfast Cup (Granola Birche Sandwich or Wrap (Chicken F	. ,	\$6.5 Halloumi) \$14
Classic Breakfast Platter Filled croissants, breakfast rolls and wraps	\$105	\$145	DRINKS		Per Bottle Qty
Mini Croissant Plater Filled with ham & cheese, cheese & tomato and tuna & corn	\$85		2L Fresh Juice (Apple Orange 400ml Orange Juice Apple Jui	•	\$9 \$5
Seasonal Fruit Platter (VG & GF) Fresh seasonal fruits	\$95	\$135	750ml Sparkling Mineral Water		\$8
Vegetarian Crudites & Dips Platter (V) Carrots, capsicums, cucumber, cherry tomatoes, breadsticks served with hummus & guacamole dips	\$65 I	ψ9Ο	Soft Drink (Coke Coke Zero 250ml Sparkling Water	Sprite)	\$4.5 \$4
Cheese, Fruits & Crackers Platter (V) Assorted cheese with fresh fruits, berries, and assorted crackers	\$95	\$135	Original Spring Water 600ml		\$4
Savoury Platter Mini pies, quiches, sausage rolls served with BBQ and tomato sauce	\$105	\$145	FRESHLY MADE SALA * Regular Tray - \$85: suggeste		
Sliders Platter Grilled chicken, classic beef, pulled pork, and halloumi pineapple	\$95	\$135	* Large Tray - \$125: suggestedSpicy Chicken & Feta Salad		weet Potato (V, GF)
Deluxe Antipasto Platter Ham, salami, turkey, prosciutto served with selection of bread stick crackers, olives, dried and fresh fruits	\$115	\$170	■ Fried Chicken & Garden Sal	ad ■Roasted Po	umpkin Salad (V, GF)
Mixed Gourmet Sandwiches & Wraps Platter Combining a selection of chicken, ham, salami, turkey & halloumi	\$115	\$170	Avocado Garden Salad (V, CItalian Salad (V, GF)	∃F, DF) ■ Halloumi G ■ Chicken Ca	arden Salad (V) aesar Salad
* Orders have to be placed at least 24 hours before the event da ** For cancellation, the order will be fully charged if it is made. *** We will try best to provide catering for last minute order However, the products range will be restricted.	ers. C	Contact Name: Contact Number	:	Required Date: Required Time: Special Requirements: .	

The Naked Duck Kent St

Address: Shop 8, Lower Ground, 275 Kent St, Sydney 2000 Email: kent@thenakedduck.com.au Phone: (02) 8060 3427

CATERING MENU

FOR SHARING

MAIN OPTIONS (suggested 10 - 12 serves per tray)	er Tray	Qty	SIDE OPTIONS (suggested 10 - 12 serves per tray)	Per Tray	Qty
Roasted Spicy Chicken	\$85		Pasta	.	
Roasted chicken with sweet & spicy sauce			 Creamy Mushroom (V) 	\$55	
Chicken Schnitzel Herb & parmigiano cheese lightly crumbed crispy chick	\$85		Napolitana Chicken	\$55	
Grilled Chicken (GF)	\$85		Seasonal Vegetables (VG)		
Grilled chicken with lemon juice & herb	7.0	A	 Roasted Vegetables 	\$55	
Slow Cooked Beef	\$95		Steamed Vegetables	\$55	
With mushroom gravy			Finger Food (V)		
Twice Cooked Pulled Pork	\$95		 Spring Rolls served with sweet chilli sauce 	\$55	
Slowly cooked tender pork shoulder in special house sauce	ФОБ		 Curry Puffs served with sweet chilli sauce 	\$55	
Falafel (V)	\$95		Hokkien Noodles Stir-Fry (V)	\$55	
Falafel served with hummus & tahini sauce	011		Hokkien Noodles with eggs, broccoli, capsicum, carrot, cabba onion & shallot	ge,	
Premium Seafood Package Tempura fish cocktails, crab claws, squid rings & prawns crumbed served with tartare sauce	\$115		Seasoned Chips Add a large container of tomato sauce / aioli for \$5	\$45	
			Aromatic Rice		
FRESHLY MADE SALAD		Qty	■ Jasmine Rice	\$38	
* Regular Tray - \$85: suggested 8 serves per tray			■ Brown Rice	\$38	
* Large Tray - \$125: suggested 12 serves per tray				·	
Spicy Chicken & Feta Salad			DISPOSABLE ITEMS	Per Unit	Qty
Fried Chicken & Garden Salad			Plate	50c	
Avocado Garden Salad (V, GF, DF)			Cup	20c	
Italian Salad (V, GF)			Quilted White Napkin	20c	
Roasted Sweet Potato (V, GF)			Cutlery Pouch (set of fork, knife & napkin)	80c	
■ Roasted Pumpkin Salad (V, GF)					
■ Halloumi Garden Salad (V)					
Chicken Caesar Salad					
- Official Odesal Salau					
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^{*}Orders have to be placed at least 24 hours before the event date.

Company:	Req
Contact Name:	Req
Contact Number:	Spe
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CANAPÉ & BEVERAGE PACKAGES

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> Cold Canapé Selection

- Prawn & lime mayonnaise
- Pesto marinated boccioni & tomato (v)
- Parmesan & cayenne pepper straws (v)
- Rare roast beef & creamy roasted red pepper
- Antipasto skewer
- Parma ham wrapped blue cheese & rocket
- Chorizo & marinated goats cheese bites
- Smoked salmon & caper herb sauce

> Hot Canapé Selection

- Vegetable spring roll & dipping sauce (v)
- Sunblush tomato aranchini (v)
- Grilled vegetarian skewer & balsamic glaze (v)
- Grilled chicken satay & dip
- Panko seafood cake & wasabi mayo
- 12 hour braised lamb slider & mint yoghurt
- Twice cooked pulled pork slider & smoky BBQ sauce
- · Prawn & smoked chilli cream cheese

Pricing

- 4 choices of canapé \$30
- 5 choices of canapé \$35
- 6 choices of canapé \$40
- * Minimum 40 people per order
- ** Prices do not include wait staff
- *** Wait staff can be hired at a cost of \$40p/h (minimum 2 hours hire)

Beverage Packages

Prices (per person): 1 hr: \$29 | 2 hr: \$39Wine: House Shiraz & Sauvignon Blanc

• Bottled Beer: Peroni & James Boags Premium Light

• Water: Still & Sparkling

Selection of soft drinks and juices

Add-on: Sparkling Wine +\$15 per person

Conditions

Confirmation of your menu selections and guest numbers are required 7 days before your function date. 50% catering charge is payable for cancellation less than 6 days

Company Name:	Required Date:
Address:	Time:
Contact Name:	Number of Wait Staff Required:
Contact Number:	Special Requirements:

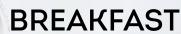


Takeaway Menu

Takeaway Combo

Buy any coffee, tea (+\$0.7) or hot choc (+\$0.7) with

SMALL	LARGE
\$9	\$9.70
\$9	\$9.70
\$13	\$13.70
	\$9 \$9



Served till 11am

Simply Egg (V) \$13

egg of your choice (fried | poached | scrambled) served with toasted organic buttered white sourdough

Cheesy Vegetable Omelette (V) \$19

spinach, tomatoes, mushrooms, capsicum, Parmesan and mozzarella cheese served with toasted organic buttered white sourdough

Avocado Salsa On Toast (V) \$16

avocado, cherry tomatoes, Feta cheese, watercress, red onion, lemon served with toasted organic buttered white sourdough ADD a poached egg +\$2.5

Eggs Florentine (V) \$16

poached eggs served on toasted thick slice of potato bread, spinach and hollandaise sauce

Meat Marvel Omelette \$19

eggs, bacon, ham, chorizo, parmesan and mozzarella cheese served with toasted organic buttered white sourdough

Giant Duck \$25

eggs of your choice (fried | poached | scrambled), bacon, sauteed mushrooms, chorizo, avocado and cherry tomatoes served with toasted organic buttered white sourdough toast

Healthy Bowl \$19

smoked salmon, poached eggs, avocado, cherry tomatoes, snow pea leaves, kale, red radish, edamame and beetroot puree

Avocado, Halloumi and Fried Egg Wrap (V) \$13

crushed avocado, grilled halloumi, fried egg, aioli and BBO sauce





LUNCH

Served from 11:30am



NOURISH BOWL

-\$18.50 -

VEGETABLES BASE

Spinach, cherry tomatoes, red radish, roasted chickpeas, edamame,quinoa, pepitas, extra virgin olive oil and beetroot relish

TOP UP WITH A PROTEIN

Grilled Chicken
Twice Cooked Pulled Pork
Grilled Halloumi Chesse (V)
Sliced Avocado (VE)
Beer-Battered Fish +\$2
Boneless Duck Leg +\$6



Crushed Avocado +\$2.5 Boiled Egg +\$2.5



SPECIALTY BURGER

served on potato bun with a side of seasoned fries

Signature Duck

\$ 22.5

with lettuce, pickles, aioli and hoisin sauce

Classic Beef

\$18.5

with lettuce, tomato, cheese, tomato relish & aioli

Chicken Schnitzel

\$18.5

with tomato, lettuce, cheese, BBQ sauce and aioli

Grilled Chicken

\$18.5

with tomato, lettuce and aioli

Halloumi - Pineapple (V)

\$18.5

with lettuce, tomato, aiolo and BBQ sauce