CATERING MENU

PLATTERS TO SHARE	Regular	Large	INDIVIDUAL CATERING		Per Unit	Qty
* Regular Platter: suggested 8 - 10 serves per tray			*** Minimum order is 8 units per ite	m ***		
* Large Platter: suggested 12 - 15 serves per tray			Sweet (Muffin Banana Bread Bro	ownie Slice)	\$6	
Sweets Platter (V)	\$65	\$95	Pastry (Almond Croissant Chocol	ate Croissant Danish)) \$8	
Slices, GF brownies, muffins and banana breads garnished with fresh seasonal fruits			Breakfast Roll or Wrap (Bacon & E	gg BLT Double Egg)	\$10	
Almond & chocolate croissants and danishes garnished with fresh		\$125	Breakfast Cup (Granola Bircher	Chia)	\$6.5	5
		Sandwich or Wrap (Chicken Ham Salami Turkey Halloumi) \$14				
Classic Breakfast Platter Filled croissants, breakfast rolls and wraps	\$105	\$145	DRINKS	P	er Bottle	Qty
Mini Croissant Plater	\$85	\$125	2L Fresh Juice (Apple Orange)		\$9	
Filled with ham & cheese, cheese & tomato and tuna & corn	·		400ml Orange Juice Apple Juice		\$5	
Seasonal Fruit Platter (VG & GF) Fresh seasonal fruits	\$95	\$135	750ml Sparkling Mineral Water		\$8	
Vegetarian Crudites & Dips Platter (V)	\$65 red	ψ9Ο	Soft Drink (Coke Coke Zero Spri	ite)	\$4.5	5
Carrots, capsicums, cucumber, cherry tomatoes, breadsticks served with hummus & guacamole dips			250ml Sparkling Water		\$4	
Cheese, Fruits & Crackers Platter (V) Assorted cheese with fresh fruits, berries, and assorted crackers	\$95	\$135	Original Spring Water 600ml		\$4	
Savoury Platter	\$105	\$145	FRESHLY MADE SALAD TO SHARE * Regular Tray - \$85: suggested 8 serves per tray			
Mini pies, quiches, sausage rolls served with BBQ and tomato sauce		*****				
Sliders Platter	\$95	\$135	* Large Tray - \$125: suggested 12 serves per tray			
Grilled chicken, classic beef, pulled pork, and halloumi pineapple	0445	0470	Spicy Chicken & Feta Salad	Roasted Swee	et Potato (V	, GF)
Deluxe Antipasto Platter Ham, salami, turkey, prosciutto served with selection of bread stick	\$115 k.	\$170	Fried Chicken & Garden Salad	■ Roasted Pump	okin Salad ((V, GF)
crackers, olives, dried and fresh fruits		\$170	■ Avocado Garden Salad (V, GF,	DF) ■ Halloumi Gard	len Salad (\	√)
Mixed Gourmet Sandwiches & Wraps Platter Combining a selection of chicken, ham, salami, turkey & halloumi			■ Italian Salad (V, GF)	■ Chicken Caes	ar Salad	
* Orders have to be placed at least 24 hours before the event da	te. C	Company:	Rec	quired Date:		
** 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.				Required Time:		
		Contact Numbe	er: Spo	Special Requirements:		
		ddress:				

The Naked Duck Hyde Park
Address: Ground Floor, 175 Liverpool St, Sydney NSW 2000
Email: hydepark@thenakedduck.com.au
Phone: (02) 9267 8010

CATERING MENU

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However, the products range will be restricted.

*** We will try best to provide catering for last minute orders.

FOR SHARING

MAIN OPTIONS (suggested 10 - 12 serves per tray) Pe	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	\$85		Napolitana Chicken	\$55	
Herb & parmigiano cheese lightly crumbed crispy chick Grilled Chicken (GF)	\$85		Seasonal Vegetables (VG)		
Grilled chicken with lemon juice & herb	φου		Roasted Vegetables	\$55	
Slow Cooked Beef	\$95	W.	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	\$115		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			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					
*Orders have to be placed at least 24 hours before the event date.	Cor	mpany:	Required Date:		

Contact Name:

Contact Number: _____

The Naked Duck Hyde Park

Phone: (02) 9267 8010

Email: hydepark@thenakedduck.com.au

Address: Ground Floor, 175 Liverpool St, Sydney NSW 2000

Required Time:

Special Requirements:

CANAPÉ & BEVERAGE PACKAGES

The Naked Duck Hyde Park

Address: Ground Floor, 175 Liverpool St, Sydney 2000

Email: hydepark@thenakedduck.com.au

Phone: (02) 9267 8010

> 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:



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 Cappucino Flat White Latte Long Black Mocha Hot Chocolate Thai Tea Latte Matcha Green Tea Latte Turmeric Latte Chai Latte Iced Matcha Iced Mocha Iced Chocolate Iced Chai Latte Iced Long Black Iced Latte	\$4.6 \$4.9 \$5.3 \$5.3 \$7.5 \$6.5
Extra:	
Bonsoy Almond Milk Oat Milk Lactose Free Add Syrup Decaf Strong Large Size	\$0.7
COLD BREW COFFEE Single origin coffee infused with cold water over 24 hours	\$6.5
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	

COFFEE & TEA



FRESH JUICE	
Mellow Yellow - orange, lemon & ginger Green It Up - cucumber, apple, kale, mint & lemon	\$7.5 \$7.5
FRUIT SMOOTHIES Blended with yogurt and milk	
Berry Queen - blackberry, strawberry and mulberry Green Machine - spinach, kale, pineapple and banana Tropical Tango - mango, pineapple and banana	\$9 \$9 \$9
DAIRY FREE & VEGAN BLENDED SMOOTHIES Blended with organic coconut water	
Glowing Coco Green - kale, spinach, pineapple and banana No Dairy Berry - blackberry, strawberry and mulberry Supernova - lychee, strawberry and watermelon Acai Super Smoothie - acai, strawberry, blackberry, mulberry, blueberry and granola	\$9.5 \$9.5 \$9.5 \$12
SIGNATURE FRAPPÉ Blended with milk	
Salted Caramel Oreo & Coffee Naked blend coffee, house-made chocolate ganache, salted caramel and oreo	\$9
Thai Milk Tea Thai milk tea powder, condensed milk and whipping cream	\$9.5
SOFT DRINK & MINERAL WATER	
Coke Coke Zero Sprite Original Spring Water 600ml San Pellegrino Sparkling Mineral Water (250ml 750ml)	\$4.5 \$4 \$4 \$8

FRESH JUICE & SMOOTHIES



Breakfast

served till 11am

Simply Eggs (V) eggs of your choice (fried poached scrambled) served with toasted organic buttered white sourdough	\$13
Avocado, Halloumi and Fried Egg Wrap (V) crushed avocado, grilled halloumi, fried egg, aioli and BBQ sauce	\$13
Eggs Florentine (V) poached eggs served on toasted thick slice of potato bread, spinach and hollandaise sauce	\$16
Avocado Salsa on Toast (V) avocado, cherry tomatoes, feta cheese, watercress, red onion, lemon served with toasted organic buttered white sourdough ADD a poached egg +\$2.5	\$16
Meat Marvel Omelette eggs, bacon, ham, chorizo, parmesan and mozzarella cheese served with toasted organic buttered white sourdough	\$19
Cheesy Vegetable Omelette (V) spinach, tomatoes, mushrooms, capsicum, parmesan and mozzarella cheese served with toasted organic buttered white sourdough	\$18
Healthy Bowl smoked salmon, poached eggs, avocado, cherry tomatoes, snow pea leaves, kale, red radish, edamame and beetroot puree	\$19
Giant Duck eggs of your choice (fried poached scrambled), bacon, sauteed mushrooms, chorizo, avocado and cherry tomatoes served with toasted organic buttered white sourdough toast	\$25
House-made Granola (V) served with fresh berries, yoghurt, honey and milk	\$14
House-made Bircher Muesli (V) served with yoghurt, cinnamon apple and berry compote	\$14
Toast (V) 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	\$8
SIDES smoked salmon chorizo bacon sliced avocado eggs	



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		\$5
•	Another Choice of Side		\$4

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



Lunch

served from 11:30am

NOURISH BOWL - Build Your Healthy Lunch 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
- Twice Cooked Pulled Pork
- Grilled Halloumi Cheese (V)
- Sliced Avocado (VG)
- Beer-Battered Fish +\$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 with lettuce, sweet cucumber pickles, aioli and hoisin sauce	\$22.5
Classic Beef with lettuce, tomato, cheese, tomato relish and aioli	\$18.5
Chicken Schnitzel with lettuce, tomato, cheese, aioli and BBQ sauce	\$18.5
Grilled Chicken with tomato, lettuce and aioli	\$18.5
Halloumi-Pineapple (V) with lettuce, tomato, aioli and BBQ sauce	\$18.5