

# CATERING MENU

## THE NAKED DUCK CAMPBELL ST

Address: Lobby, 24 Campbell St, Haymarket 2000

Email: campbell@thenakedduck.com.au

Phone: N/A

### PLATTERS TO SHARE

\* Regular Platter: suggested 8 - 10 serves per tray

\* Large Platter: suggested 12 - 15 serves per tray

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

### DRINKS

	Per Bottle	Qty
2L Fresh Juice (Apple   Orange)	\$9	___
400ml Orange Juice   Apple Juice	\$5	___
750ml Sparkling Mineral Water	\$8	___
Soft Drink (Coke   Coke Zero   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   Banana Bread   Brownie   Slice)	\$6	___
Pastry (Almond Croissant   Chocolate Croissant   Danish)	\$8	___
Breakfast Roll or Wrap (Bacon & Egg   BLT   Double Egg)	\$10	___
Breakfast Cup (Granola   Bircher   Chia)	\$6.5	___
Sandwich or Wrap (Chicken   Ham   Salami   Turkey   Halloumi)	\$14	___
<b>Signature Roll</b> - 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	___
<b>Nourish Bowls</b>		
▪ 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: Refined, 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
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### COLD BREW COFFEE

Single origin coffee infused with cold water over 24 hours	\$6.5
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### 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

Please ask our staff for this week flavour	\$7.5
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## COFFEE & TEA



## FRESH JUICE

Orange Juice	\$7.5
Apple Juice	\$7.5

## FRUIT SMOOTHIES

Blended with yogurt and milk

<b>Berry Queen</b> - blackberry, strawberry and mulberry	\$9
<b>Green Machine</b> - spinach, kale, pineapple and banana	\$9
<b>Tropical Tango</b> - mango, pineapple and banana	\$9

## DAIRY FREE & VEGAN BLENDED SMOOTHIES

Blended with organic coconut water

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

## SIGNATURE FRAPPÉ

Blended with milk

<b>Salted Caramel Oreo &amp; Coffee</b> Naked blend coffee, house-made chocolate ganache, salted caramel and oreo	\$9
<b>Thai Milk Tea</b> Thai milk tea powder, condensed milk and whipping cream	\$9.5

## 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





## Breakfast

served till 11am

<b>Breakfast Stack</b>	eggs of your choice (fried   poached   scrambled), bacon, smashed avocado, spinach, tomatoes served on toasted organic buttered white sourdough	<b>\$22</b>
<b>Walnut Avocado Toast (V)</b>	poached eggs, smashed avocado, walnut, cherry tomatoes served on toasted organic buttered white sourdough	<b>\$18</b>
<b>Eggs Florentine (V)</b>	poached eggs served on toasted housemade potato bun, spinach, cherry tomatoes and hollandaise sauce	<b>\$16</b>
<b>Egg &amp; Mushroom on Toast (V)</b>	poached egg, sauteed mushrooms and spinach, Shiitake mushroom crisps, cherry tomatoes, served on toasted organic buttered white sourdough	<b>\$16</b>
<b>Avocado, Halloumi and Fried Egg Wrap (V)</b>	crushed avocado, grilled halloumi, fried egg, aioli and BBQ sauce	<b>\$13</b>
<b>Simply Eggs (V)</b>	eggs of your choice (fried   poached   scrambled) served with toasted organic buttered white sourdough	<b>\$13</b>
<b>Bacon &amp; Egg Roll</b>	served on turkish roll with bacon, fried egg, aioli and tomato relish	<b>\$13</b>
<b>House-made Granola (V)</b>	served with fresh berries, yoghurt, honey and milk	<b>\$14</b>
<b>House-made Bircher Muesli (V)</b>	served with yoghurt, cinnamon apple and berry compote	<b>\$14</b>
<b>Toast (V)</b>	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	<b>\$8</b>
<b>SIDES</b>	smoked salmon   bacon   halloumi   sliced avocado   eggs	<b>+\$5</b>
	spinach   sauteed mushroom   ham	<b>+\$5</b>
	substitute to gluten free bread   extra sauce   extra spread	<b>+\$1</b>

**BREAKFAST**



# 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