

CATERING MENU

LITTLE DUCK KENT ST

Address: Lobby, 347 Kent St, Sydney 2000

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PLATTERS TO SHARE

* 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

Regular Large

\$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

2L Fresh Juice (Apple | Orange)

Per Bottle Qty

\$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 —

Signature Roll - served on housemade potato roll

▪ Grilled Chicken Roll \$15 —

Cucumber, tomato, onions, lettuce, smokey mayo

▪ Twice Cooked Pulled Pork Roll \$15 —

Pickles, lettuce, smokey BBQ sauce

▪ Slow Cooked Beef Brisket Roll \$15 —

Aioli, American mustard, lettuce, pickles, red onions

▪ Slow Cooked Pork Belly Roll \$15 —

Aioli, hoisin sauce, cucumber, tomato, fried shallots

▪ Roasted Duck Roll \$17 —

Aioli, hoisin sauce, cucumber, julienne carrots

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: 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

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

FRESH JUICE & SMOOTHIES



Breakfast

served till 11am

Breakfast Stack	eggs of your choice (fried poached scrambled), bacon, smashed avocado, spinach, tomatoes served on toasted organic buttered white sourdough	\$22
Walnut Avocado Toast (V)	poached eggs, smashed avocado, walnut, cherry tomatoes served on toasted organic buttered white sourdough	\$18
Eggs Florentine (V)	poached eggs served on toasted housemade potato bun, spinach, cherry tomatoes and hollandaise sauce	\$16
Egg & Mushroom on Toast (V)	poached egg, sauteed mushrooms and spinach, Shiitake mushroom crisps, cherry tomatoes, served on toasted organic buttered white sourdough	\$16
Avocado, Halloumi and Fried Egg Wrap (V)	crushed avocado, grilled halloumi, fried egg, aioli and BBQ sauce	\$13
Simply Eggs (V)	eggs of your choice (fried poached scrambled) served with toasted organic buttered white sourdough	\$13
Bacon & Egg Roll	served on turkish roll with bacon, fried egg, aioli and tomato relish	\$13
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 ADD Crushed Avocado +\$2.5	\$8
SIDES		
	smoked salmon bacon halloumi sliced avocado eggs	+\$5
	spinach sauteed mushroom ham	+\$5
	substitute to gluten free bread extra sauce extra spread	+\$1

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 with cucumber, tomato, red onions, lettuce, smokey chipotle mayo	\$15
Twice Cooked Pulled Pork with sweet cucumber pickles, lettuce, smokey BBQ sauce	\$15
Slow Cooked Beef Brisket with aioli, american mustard, lettuce, sweet cucumber pickles, red onions	\$15
Slow Cooked Pork Belly with aioli, hoisin sauce, cucumber, tomato, fried shallots	\$15
Signature Duck with aioli, hoisin sauce, cucumber, julienne carrots	\$17

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