

CATERING MENU

Little Duck Margaret St

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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

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 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	\$4.5
Original Spring Water 600ml	\$4
San Pellegrino Sparkling Mineral Water (250ml 750ml)	\$4 \$8

COLD DRINKS



Light Breakfast

served all day

Avocado, Halloumi and Fried Egg Wrap (V)	\$13
crushed avocado, grilled halloumi, fried egg, aioli and BBQ sauce	
Tropical Toastie	\$13
served on organic white sourdough with ham, cheese, pineapple and BBQ sauce	
Ham & Cheese Toasties	\$10
choice of croissant white sourdough turkish brown sourdough	
Bacon & Egg Roll	\$13
served on turkish roll with bacon, fried egg, aioli and tomato relish	
BLT Roll	\$13
served on turkish roll with bacon, lettuce, tomato, aioli and tomato relish	
Double Egg Roll	\$13
served on turkish roll with fried eggs, 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	
halloumi bacon fried eggs smoked salmon	+\$5
substitute to croissant bagel	+\$2
substitute to gluten free bread extra sauce extra spread	+\$1



Lunch

served from 10:00am

NOURISH BOWL - Build Your Healthy Lunch **\$18.5**

spinach, cherry tomatoes, red radish, roasted chickpeas, quinoa, edamame, pepitas and beetroot relish

Top Up with a Protein - Choose 1 option

- Grilled Chicken (GF)
- 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 Eggs +\$2.5
 Add another choice of Protein +\$5

SIGNATURE ROLLS - served on house-made potato roll

Grilled Chicken	\$15
with cucumber, tomato, red onion, 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	