

# CATERING MENU

## The Naked Duck 45 Clarence St

Address: Ground Floor, 45 Clarence St, Sydney NSW 2000

Email: 45clarence@thenakedduck.com.au

Phone: (02) 8034 7884

### 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 \$65 Large \$95

#### Premium Pastries Platter (V)

Almond & chocolate croissants and danishes garnished with fresh seasonal fruits

Regular \$85 Large \$125

#### Classic Breakfast Platter

Filled croissants, breakfast rolls and wraps

Regular \$105 Large \$145

#### Mini Croissant Plater

Filled with ham & cheese, cheese & tomato and tuna & corn

Regular \$85 Large \$125

#### Seasonal Fruit Platter (VG & GF)

Fresh seasonal fruits

Regular \$95 Large \$135

#### Vegetarian Crudites & Dips Platter (V)

Carrots, capsicums, cucumber, cherry tomatoes, breadsticks served with hummus & guacamole dips

Regular \$65 Large \$95

#### Cheese, Fruits & Crackers Platter (V)

Assorted cheese with fresh fruits, berries, and assorted crackers

Regular \$95 Large \$135

#### Savoury Platter

Mini pies, quiches, sausage rolls served with BBQ and tomato sauce

Regular \$105 Large \$145

#### Sliders Platter

Grilled chicken, classic beef, pulled pork, and halloumi pineapple

Regular \$95 Large \$135

#### Deluxe Antipasto Platter

Ham, salami, turkey, prosciutto served with selection of bread stick, crackers, olives, dried and fresh fruits

Regular \$115 Large \$170

#### Mixed Gourmet Sandwiches & Wraps Platter

Combining a selection of chicken, ham, salami, turkey & halloumi

Regular \$115 Large \$170

### INDIVIDUAL CATERING

\*\*\* Minimum order is 8 units per item \*\*\*

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 \_\_\_

### DRINKS

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 \_\_\_

### FRESHLY MADE SALAD TO SHARE

\* **Regular Tray - \$85:** suggested 8 serves per tray

\* **Large Tray - \$125:** suggested 12 serves per tray

- Spicy Chicken & Feta Salad
- Fried Chicken & Garden Salad
- Avocado Garden Salad (V, GF, DF)
- Italian Salad (V, GF)
- Roasted Sweet Potato (V, GF)
- 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.  
 \*\* 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: \_\_\_\_\_

# CATERING MENU

## FOR SHARING

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#### MAIN OPTIONS (suggested 10 – 12 serves per tray)

	Per Tray	Qty
<b>Roasted Spicy Chicken</b> <i>Roasted chicken with sweet &amp; spicy sauce</i>	\$85	___
<b>Chicken Schnitzel</b> <i>Herb &amp; parmigiano cheese lightly crumbed crispy chick</i>	\$85	___
<b>Grilled Chicken (GF)</b> <i>Grilled chicken with lemon juice &amp; herb</i>	\$85	___
<b>Slow Cooked Beef</b> <i>With mushroom gravy</i>	\$95	___
<b>Twice Cooked Pulled Pork</b> <i>Slowly cooked tender pork shoulder in special house sauce</i>	\$95	___
<b>Falafel (V)</b> <i>Falafel served with hummus &amp; tahini sauce</i>	\$95	___
<b>Premium Seafood Package</b> <i>Tempura fish cocktails, crab claws, squid rings &amp; prawns crumbed served with tartare sauce</i>	\$115	___

#### FRESHLY MADE SALAD

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- Roasted Pumpkin Salad (V, GF)
- Halloumi Garden Salad (V)
- Chicken Caesar Salad

Qty

\_\_\_  
\_\_\_  
\_\_\_  
\_\_\_  
\_\_\_  
\_\_\_  
\_\_\_  
\_\_\_

#### SIDE OPTIONS (suggested 10 – 12 serves per tray)

##### Pasta

- Creamy Mushroom (V) \$55 \_\_\_
- Napolitana Chicken \$55 \_\_\_

##### Seasonal Vegetables (VG)

- Roasted Vegetables \$55 \_\_\_
- Steamed Vegetables \$55 \_\_\_

##### Finger Food (V)

- Spring Rolls served with sweet chilli sauce \$55 \_\_\_
- Curry Puffs served with sweet chilli sauce \$55 \_\_\_

##### Hokkien Noodles Stir-Fry (V)

*Hokkien Noodles with eggs, broccoli, capsicum, carrot, cabbage, onion & shallot*

- Seasoned Chips \$45 \_\_\_

*Add a large container of tomato sauce / aioli for \$5*

##### Aromatic Rice

- Jasmine Rice \$38 \_\_\_
- Brown Rice \$38 \_\_\_

#### DISPOSABLE ITEMS

	Per Unit	Qty
Plate	50c	___
Cup	20c	___
Quilted White Napkin	20c	___
Cutlery Pouch (set of fork, knife & napkin)	80c	___

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Special Requirements: \_\_\_\_\_

\_\_\_\_\_

# CANAPÉ & BEVERAGE PACKAGES

**The Naked Duck 45 Clarence St**

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## › Cold Canapé Selection

- Prawn & lime mayonnaise
- Pesto marinated bocconioni & 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

## 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

## 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: \$39**

- **Wine:** 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**

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Required Date: \_\_\_\_\_

Time: \_\_\_\_\_

Number of Wait Staff Required: \_\_\_\_\_

Special Requirements: \_\_\_\_\_

Available  
from 11am

# & Bar

## OUR SIGNATURE COCKTAILS



\$14

### *Duck On The Beach*

GIN, BLUE CURACAO, LIME,  
PINEAPPLE JUICE & SODA WATER



\$14

### *Tropical Margarita*

TEQUILA, TRIPLE SEC, CITRUS JAM,  
TANGERINE, LIME & ORANGE JUICE



\$14

### *Strawberry Mojito*

WHITE RUM, STRAWBERRY,  
LIME & SODA WATER



\$14

### *Espresso Martini*

KAHLUA, ESPRESSO, VODKA,  
ALMOND MILK & CARAMEL SYRUP



\$14

### *Tokyo Green*

GIN, MIDORI & TONIC WATER



\$14

### *Red Sky Sour*

WHISKEY, LIME JUICE &  
RED WINE



\$12

### *Aperol Spritz*

APEROL, PROSECCO  
& SODA WATER



\$12

### *Red Sangria*

RED WINE & FRESH FRUITS



\$12

### *Peach Bellini*

PROSECCO & PEACH PUREE



\$12

### *White Sangria*

WHITE WINE & FRESH FRUITS



### 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 COLLECTION

Ducktail - tangerine, honey, lime, citrus jam and cold brew coffee	\$9
Strawberry Hito - strawberry, mint, lime and cold brew coffee	\$9
Classic Cold Brew Coffee - 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

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



## FRESH JUICE

- Mellow Yellow** - orange, lemon & ginger \$7.5  
**Green It Up** - cucumber, apple, kale, mint & lemon \$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

<b>Simply Eggs (V)</b>	<b>\$13</b>
eggs of your choice (fried   poached   scrambled) served with toasted organic buttered white sourdough	
<b>Avocado, Halloumi and Fried Egg Wrap (V)</b>	<b>\$13</b>
crushed avocado, grilled halloumi, fried egg, aioli and BBQ sauce	
<b>Eggs Florentine (V)</b>	<b>\$16</b>
poached eggs served on toasted thick slice of potato bread, spinach and hollandaise sauce	
<b>Avocado Salsa on Toast (V)</b>	<b>\$16</b>
avocado, cherry tomatoes, feta cheese, watercress, red onion, lemon served with toasted organic buttered white sourdough	
ADD a poached egg +\$2.5	
<b>Egg &amp; Mushroom on Toast (V)</b>	<b>\$16</b>
poached egg, sauteed mushrooms, spinach, cherry tomatoes, shiitake mushroom crisps served on toasted organic buttered white sourdough	
<b>Meat Marvel Omelette</b>	<b>\$19</b>
eggs, bacon, ham, chorizo, parmesan and mozzarella cheese served with toasted organic buttered white sourdough	
<b>Cheesy Vegetable Omelette (V)</b>	<b>\$18</b>
spinach, tomatoes, mushrooms, capsicum, parmesan and mozzarella cheese served with toasted organic buttered white sourdough	
<b>Healthy Bowl</b>	<b>\$19</b>
smoked salmon, poached eggs, avocado, cherry tomatoes, snow pea leaves, kale, red radish, edamame and beetroot puree	
<b>Giant Duck</b>	<b>\$25</b>
eggs of your choice (fried   poached   scrambled), bacon, sauteed mushrooms, chorizo, avocado and cherry tomatoes served with toasted organic buttered white sourdough toast	
<b>House-made Granola / Bircher Muesli (V)</b>	<b>\$14</b>
<b>Toast (V)</b>	<b>\$8</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	
<b>SIDES</b>	
smoked salmon   chorizo   bacon   sliced avocado   eggs	<b>\$5</b>
kale   spinach   sauteed mushroom   ham   halloumi cheese	<b>\$5</b>
substitute to gluten free bread   extra sauce   extra spread	<b>\$1</b>



# Lunch

served from 11:30am

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**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**
- **Another Choice of Side**

**\$5**

**\$4**

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

**LUNCH YOUR STYLE**





# Lunch

served from 11:30am

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**NOURISH BOWL** - Build Your Healthy Lunch **\$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
- 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** **\$22.5**  
with lettuce, sweet cucumber pickles, aioli and hoisin sauce

**Classic Beef** **\$18.5**  
with lettuce, tomato, cheese, tomato relish and aioli

**Chicken Schnitzel** **\$18.5**  
with lettuce, tomato, cheese, aioli and BBQ sauce

**Grilled Chicken** **\$18.5**  
with tomato, lettuce and aioli

**Halloumi-Pineapple (V)** **\$18.5**  
with lettuce, tomato, aioli and BBQ sauce

## COCKTAILS

- Aperol Spritz** \$12  
aperol, prosecco & soda water
- Red Sangria** \$12  
red wine & fresh fruits
- White Sangria** \$12  
white wine & fresh fruits
- Peach Bellini** \$12  
prosecco & peach purée
- Red Sky Sour** \$14  
whiskey, lime juice & red wine
- Tokyo Green** \$14  
midori, gin & tonic water
- Tropical Margarita** \$14  
tequila, triple sec, honey citrus, tangerine, lime & orange
- Strawberry Mojito** \$14  
white rum, strawberry, lime & soda water
- Espresso Martini** \$14  
kahlua, espresso, vodka, almond milk & caramel
- Duck On The Beach** \$14  
gin, blue curacao, lime, pineapple & soda water



## MAINS

- The Duck Bao** \$29  
with cucumber, red chilli, red radish, coriander and hoisin sauce
- Grilled Lemon Chicken** \$29  
with paprika corns, roasted cherry tomatoes, grilled asparagus and balsamic glaze
- Grilled Salmon** \$29  
with brown rice, housemade ginger sauce, edamame, kale, carrot, corns, roasted almond and fried shallots
- Creamy Prawn & Scallop Linguine** \$32  
with creamy pasta sauce, lemon and roasted cherry tomatoes
- Grilled Lamb Chops** \$32  
with roasted brussel sprouts, cherry tomatoes, rosemary, balsamic glaze and tzatziki sauce



## WINE



- Sparkling** \$11 \$55  
Amanti Prosecco
- Sauvignon Blanc** \$11 \$55  
Oyster Bay Marlborough
- Shiraz** \$11 \$55  
Chris Ringland CR Barossa

## SNACKS

- Squid Rings** \$12  
served with tartare sauce
- Crumbed Prawn Cutlets** \$12  
served with tartare sauce
- Bowl of Chips** \$12  
served with truffle mayo

