

CATERING MENU

The Naked Duck South Eveleigh

Address: Lobby, 5 - 7 Central Ave, Eveleigh NSW 2015

Email: southeveleigh@thenakedduck.com.au

Phone: 0425 457 214

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

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 ___

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: _____

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MAIN OPTIONS (suggested 10 - 12 serves per tray)

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

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- Chicken Caesar Salad

Qty

SIDE OPTIONS (suggested 10 - 12 serves per tray)

	Per Tray	Qty
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) <i>Hokkien Noodles with eggs, broccoli, capsicum, carrot, cabbage, onion & shallot</i>	\$55	___
Seasoned Chips <i>Add a large container of tomato sauce / aioli for \$5</i>	\$45	___
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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CANAPÉ & BEVERAGE PACKAGES

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Cold Canapé Selection

- Prawn & Lime Mayonnaise
- Pesto Marinated Bocconcini & 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

Selection Price

	Per person	Qty
▪ 4 Choices of Canapé	\$30	___
▪ 5 Choices of Canapé	\$35	___
▪ 6 Choices of Canapé	\$40	___

Beverage Packages

	Per person	Qty
▪ 1 hour	\$29	___
▪ 2 hours	\$39	___

Wine: House Shiraz & Sauvignon Blanc

Bottle Beer: Peroni & Corona

Water: Still & Sparkling

Selection of Soft Drink & Juice

Add-on: Sparkling Wine + \$15 per person

Service Package (minimum 2 hours hire)

	Per hour	Qty
▪ Wait Staff	\$40	___
▪ Chef	\$40	___

Conditions

* Minimum 40 people per order.

* 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: _____

Contact Name: _____

Contact Number: _____

Address: _____

Required Date: _____

Required Time: _____

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

— 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 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

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



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**
- **Another Choice of Side**

\$5

\$4

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

LUNCH YOUR STYLE



Lunch

served from 11:30am

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