



hungry duck
MODERN ASIAN CUISINE

New Years Eve @ The Duck

9 course banquet \$99pp - with matching wines \$150pp

on arrival

Plantain chips with caramel jim

Jarrets of Orange Sparkling 2016

Fruits of the sea - Fresh local sashimi of tuna, kingfish & salmon
served w pickled ginger, horseradish from our gardens, Nori, tobikko, edamame and soy

Coolangatta Estate Semillon 2015

Tempura zucchini flowers w aged soy and citrus

Wagyu cheek and tail dumplings w sriracha

Duck spring rolls, honey sesame, chilli ketchup

Hunky Dory 'Tangle' Pinot Gris 2016

Miso marinated blue eye trevalla, cucumber and seaweed salad

Stir fried crispy broccoli with pork belly and shitake mushrooms

Voyager Sauvignon Blanc Semillon 2017

Char sui pork neck, snow peas, chilli, peach and peanuts

Roast duck, caramelized orange, cassia & brocolini

Lightfoot & Sons Pinot Noir Rose

Passion fruit fried ice cream, salted caramel

2013 Te Mania 'Koha' Ice Wine

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