



# CATERING MENU

**The Naked Duck Hyde Park**

Address: Shop 4, 175 Liverpool St, Sydney 2000

Email: [hydepark@thenakedduck.com.au](mailto:hydepark@thenakedduck.com.au)

Phone: (02) 9267 8010

## > Breakfast, Morning & Afternoon Tea

	Per Person	Qty
• Mixed Sweets (Muffins, Slices, Brownies, Friands)	\$5	_____
• Granola Cup with fresh berries, yoghurt and honey	\$6.5	_____
• Bircher Muesli Cup with yoghurt and cinnamon apple	\$6.5	_____
• Berry Yoghurt Cup	\$6.5	_____
• Fresh Seasonal Fruit Cup	\$6.5	_____
• Large Filled Croissant (H.C.T / C.T)	\$6.5	_____
• Breakfast Turkish Roll (Bacon & Egg / Vegie)	\$6.5	_____
• Breakfast Wrap (Bacon & Egg / Vegie)	\$6.5	_____

## > Lunch

	Per Person	Qty
• Sandwich (Mixture of Ham, Chicken, Salami, Beef, Vegie)	\$8.5	_____
• Lunch Wrap (Mixture of Ham, Chicken, Salami, Beef, Vegie)	\$8.5	_____
• Savoury Pastry (Sausage Rolls, Pies, Frittata, Quiches)	\$9.5	_____
• Finger Food (Samosas, Spring Rolls, Chicken & Vegie Skewers)	\$10.5	_____
• Hot Roll (Braised Lamb, Pulled Pork, Spicy Chicken, Grilled Vegie)	\$12	_____

## > Drinks

	Per Bottle	Qty
• 2L Fresh Juice (Apple / Orange)	\$9	_____
• 750ml Mineral Water (Sparkling / Still)	\$8	_____

## > Platters

- ▶ **Small** - Up to 10 people
- ▶ **Large** - Up to 15 people

	Small	Large
Seasonal Fruit Platter	\$65	\$90
Cheese & Crackers Platter	\$65	\$90
Breakfast Platter (Filled Croissants & Breakfast Wraps)	\$65	\$90
Antipasto Platter (Selection of Cold Meats & Breads)	\$85	\$125

## > Freshly Made Salad

- ▶ **Small Tray** \$45 - Up to 5 people
- ▶ **Medium Tray** \$58 - Up to 8 people
- ▶ **Large Tray** \$78 - Up to 12 people

- Asian Coleslaw Salad (GF, DF)
- Spicy Chicken & Fetta Salad
- Sweet Potato Salad (GF)
- Roasted Pumpkin Salad (GF)
- Fried Chicken & Garden Salad
- Greek Salad (GF)
- Pesto Pasta Salad
- Italian Salad
- Roasted Vegetables (DF)
- Chicken Caesar Salad

\* *Minimum 5 people per order*

\*\* *Orders have to be placed at least 24 hour before the event date*

\*\*\* *We will try best effort to provide catering for last minute orders.*

*However, the product range will be restricted.*

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

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

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

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

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

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

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

\_\_\_\_\_



# CANAPÉ MENU

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### > Cold Selection

- Prawn & lime mayonnaise
- Pesto marinated bocconioni & tomato (v)
- Parmesan & cayenne pepper straws
- 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 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

### Pricing

- 4 choices of canapé - \$21
- 5 choices of canapé - \$25
- 6 choices of canapé - \$27

\* *Minimum 20 people per order*

\*\* *Prices do not include wait staff*

\*\*\* *Canapés can be placed on tables or wait staff can be hired at a cost of \$30p/h (minimum 2 hour hire)*

### Conditions

Confirmation of your menu selections and guest numbers are required 7 days before your function date.

30% catering charge is payable for cancellation less than 6 days

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

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

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

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

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

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

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

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



# BEVERAGE PACKAGES

## The Naked Duck Hyde Park

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### > Standard Package

- Bottled Beer
  - James Boags Premium Light
  - Corona Extra
  
- Wines
  - Hunky Dory Organic Sauvignon Blanc
  - Yelland & Papps YP Shiraz
  
- Water, Juices & Soft Drinks

### Pricing per Person

- 2 hours - \$35
- 3 hours - \$45

\* *Beverage packages only available in combination with Canapé packages*

\*\* *Wait staff can be hired at a cost of \$30p/h (minimum 2 hour hire)*

\*\*\* *All packages must be confirmed and paid for prior to your function*

### > Premium Package

- Bottled Beer
  - James Boags Premium Light
  - Peroni Nastro Azzurro
  - Corona Extra
  
- Wines
  - Hunky Dory Organic Sauvignon Blanc
  - Perlage "Terra Viva" Organic Pinot Grigio
  - Le Fou "The Madman" Pinot Noir
  - Yelland & Papps YP Shiraz
  
- Water, Juices & Soft Drinks

### Pricing per Person

- 2 hours - \$42
- 3 hours - \$52

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

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

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

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

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

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

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

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

## **BREAKFAST** (served till 11am)

<b>The ND Breakfast</b>	\$15.5
<i>eggs of your choice (fried   poached   scrambled), bacon, sausages, sauteed mushrooms and roasted tomatoes served with organic buttered white sourdough toast</i>	
<b>The Healthy Duck</b>	\$16.5
<i>poached eggs, tasmanian smoked salmon, avocado, cherry tomatoes and kale served with organic buttered white sourdough toast</i>	
<b>Breakfast Bowl</b>	\$16.5
<i>green pea fritters, poached eggs, bacon and roasted tomatoes</i>	
<b>Salmon Benedict</b>	\$16
<i>tasmanian smoked salmon, sauteed spinach, poached eggs served on english muffins and topped with dill hollandaise</i>	
<b>Bacon Benedict</b>	\$15
<i>grilled bacon, mushrooms, poached eggs served on english muffins and topped with hollandaise</i>	
<b>The Green Duck (V)</b>	\$15.5
<i>poached eggs, avocado, quinoa, sauteed spinach, kale and mixed nuts served with organic buttered white sourdough toast</i>	
<b>Cheesy Vegetable Omelette (V)</b>	\$14.5
<i>spinach, tomatoes, mushrooms, capsicum, parmesan and mozzarella cheese served with organic buttered white sourdough toast</i>	
<b>Meatlovers Omelette</b>	\$14.5
<i>bacon, ham, sausage and parmesan cheese served with organic buttered white sourdough toast</i>	

<b>Avocado Salsa (V)</b>	\$14
<i>avocado, cherry tomatoes, red onion, watercress and lime served with organic buttered white sourdough toast</i>	
<i>- add a poached egg +\$2</i>	

<b>Simply Eggs (V)</b>	\$10
<i>eggs of your choice (fried   poached   scrambled) served with organic buttered white sourdough toast</i>	

<b>Yoghurt Bowl (V, GF)</b>	\$11
<i>with sliced fresh banana, strawberries, blueberries, almonds and a sprinkle of housemade granola</i>	

<b>House-Made Granola (V)</b>	\$9.5
<i>served with fresh berries, yoghurt and honey</i>	

<b>Seasonal Fruit Salad (V, GF)</b>	\$9.5
<i>- add yoghurt and honey \$1.5</i>	

<b>House-Made Bircher Muesli (V)</b>	\$9.5
<i>served with yoghurt, cinnamon apple and berry compote</i>	

<b>Toast (V)</b>	\$6.5
<i>choice of white   brown sourdough   soy-linseed   rye   turkish   raisin served with butter and a choice of spread - honey   vegemite   peanut butter   nutella   berry jam</i>	

### **BREAKFAST SIDES**

<i>tasmanian smoked salmon   sausages   bacon   sliced avocado</i>	\$4.5
<i>kale   spinach   roasted tomato   sauteed mushrooms   eggs</i>	\$4
<i>substitute to gluten free bread   extra sauce   extra spread</i>	\$0.5



## LUNCH (served from 11.30am to 2.30pm)

### LUNCH YOUR STYLE – Design Your Own Plate

<b>Combination Plate</b> - One Main & Any Two Sides	\$13.9
- Add Another Choice of Main	\$4
- Add Another Choice of Side	\$3

### MAIN

- Twice Cooked Pulled Pork  
*slowly cooked tender pork shoulder in our special house sauce*
- 12 Hours Braised Lamb  
*slow-cooked shoulder of lamb with spice and herbs*
- Roasted Spicy Chicken  
*slow roasted chicken with sweet and spicy sauce*
- Chicken Schnitzel  
*herb and parmigiano cheese lightly crumbed crispy chicken*
- Special of The Day - *please ask our staff*

### SIDE

- French Fries
- Aromatic Rice
- Cooked Seasonal Vegetable
- Pasta of The Day
- Healthy Fresh Salads

\* Please ask our staff for daily specials - mains | pasta | salads

### SPECIALTY BURGERS - served on brioche bun with a side of seasoned fries

<b>Roasted Duck Burger</b> <i>with asian slaw and hoisin sauce</i>	\$17.5
<b>Braised Lamb Burger</b> <i>with lettuce and mint yoghurt</i>	\$17.5
<b>Double Pulled Pork Burger</b> <i>with coleslaw and house-made BBQ sauce</i>	\$15.5
<b>Classic Beef Burger</b> <i>with lettuce, tomato, cheese, tomato relish and aioli</i>	\$15.5
<b>Fried Chicken Burger</b> <i>with lettuce, cheese and bacon caesar dressing</i>	\$15.5
<b>Grilled Chicken Burger</b> <i>with tomato, lettuce and aioli</i>	\$15.5
<b>Green Pea Burger (V)</b> <i>with lettuce, roasted tomato, grilled eggplant and harissa</i>	\$15.5

### NAKED DUCK ROLLS

<b>Twice Cooked Pulled Pork Roll</b> <i>with asian slaw and house-made BBQ sauce</i>	\$12
<b>Spicy Chicken Roll</b> <i>with tomato salsa and aioli</i>	\$12
<b>Slow Cooked Lamb Roll</b> <i>with cucumber salsa and mint yogurt</i>	\$12
<b>Chicken Schnitzel Roll</b> <i>with crisp lettuce, tomato and aioli</i>	\$12



*Naked Blend is consisted from seven origins around the world which is exclusively roasted for us. Every cup will be a big bold, well rounded, hints of spice and caramel with long sweet finish, which makes this an ideal milk blend*

### **COFFEE**

Regular	\$4
Mocha   Hot Chocolate   Chai Latte	\$4
Iced Mocha   Iced Chocolate	\$5.5
<i>Bonsoy   Almond   Syrup   Decaf   Strong   Large Size</i>	+ \$0.5

***Have a diverse coffee experience with our weekly single origin.  
Please ask our staff for this week origin***

<b><u>NAKED ICED COFFEE</u></b>	\$6
milk with hazelnut, chocolate and ice topped with Naked Blend espresso	

<b><u>HOUSE-MADE CHAI TEA</u></b>	\$5
<i>honey soaked spiced sticky chai tea - recommended with soy milk</i>	

<b><u>TEA</u></b>	\$4.5
English Breakfast   Earl Grey   Chamomile   Peppermint   Sencha Green	

<b><u>ND JUICE BLENDS</u></b>	\$5
Red Beacon - beetroot, apple, carrot	\$6
Mellow Yellow - orange, lemon, ginger	\$6
Green It Up - cucumber, apple, celery, kale, mint, lime	\$6

<b><u>BLENDED DRINKS</u></b>	
Chocolate Milkshake	\$6
Mango Smoothie	\$6
Wild Berry Smoothie	\$6
Bloody Frappe	\$6
Mixed Berry Frappe	\$6

<b><u>SOFT DRINKS &amp; MINERAL WATER</u></b>	
Original Springs Pure Still Water	\$3.5
Coke   Coke Zero   Sprite	\$4
Lemon, Lime & Bitters	\$4.5
San Pellegrino Sparkling Mineral Water (250ml   750ml)	\$3.5   \$8



**BEER BOTTLE**

James Boags Premium Light	\$7
Peroni Nastro Azzurro	\$8
Corona Extra	\$8

**WHITE WINE**

Glass | Bottle

Hunky Dory Organic Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$10   \$42
Perlage "Terra Viva" Organic Pinot Grigio <i>Veneto, Italy</i>	\$11   \$44

**RED WINE**

Le Fou "The Madman" Pinot Noir <i>Languedoc, France</i>	\$10   \$42
Yelland & Papps YP Shiraz <i>Barossa Valley, South Australia</i>	\$11   \$44

