



CATERING MENU

The Naked Duck Castlereagh

Address: Lobby, 9 Castlereagh St, Sydney 2000

Email: castlereagh@thenakedduck.com.au

Phone: (02) 9223 9131

> 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 bocconi & 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

Company Name: _____

Address: _____

Contact Name: _____

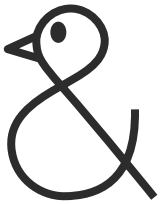
Contact Number: _____

Required Date: _____

Time: _____

Number of Wait Staff Required: _____

Special Requirements: _____



BEVERAGE PACKAGES

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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

Company Name: _____

Address: _____

Contact Name: _____

Contact Number: _____

Required Date: _____

Time: _____

Number of Wait Staff Required: _____

Special Requirements: _____

BREAKFAST (served till 11am)

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

Avocado Salsa (V)	\$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>	

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

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

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

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

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

Toast (V)	\$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

Combination Plate - 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

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

NAKED DUCK ROLLS

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

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

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

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

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

BLENDED DRINKS

Chocolate Milkshake	\$6
Mango Smoothie	\$6
Wild Berry Smoothie	\$6
Bloody Frappe	\$6
Mixed Berry Frappe	\$6

SOFT DRINKS & MINERAL WATER

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

