

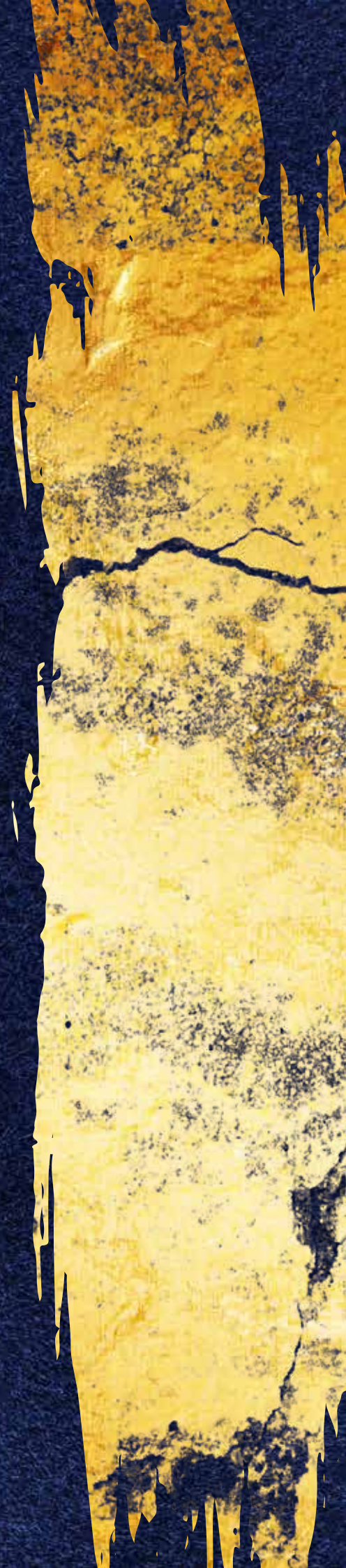


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DUCK & RICE

宴

FUNCTIONS



ABOUT US

Duck & Rice boasts six separate function spaces across its 400-seat bar and restaurant. Whether you're looking to host a private sit down dinner or considering a cocktail party with canapés, we have the perfect spot for your guests to relish.

The menus available are a careful assortment of dishes from Duck & Rice's a la carte offering. From dim sum and small bites to extravagant banquets, we encourage each dish to be shared amongst your friends, family and beyond. This share style of eating forms the basis of traditional Chinese communal dining and is what we believe brings people together.



FUNCTION SPACES



CANTON TERRACE

MAX. STANDING: 110 PAX / MAX. SPLIT STANDING: 3 X 30PAX



LANTERN ROOM

MAX. STANDING: 60 PAX



MOON ROOM

MAX. SEATED: 50 PAX



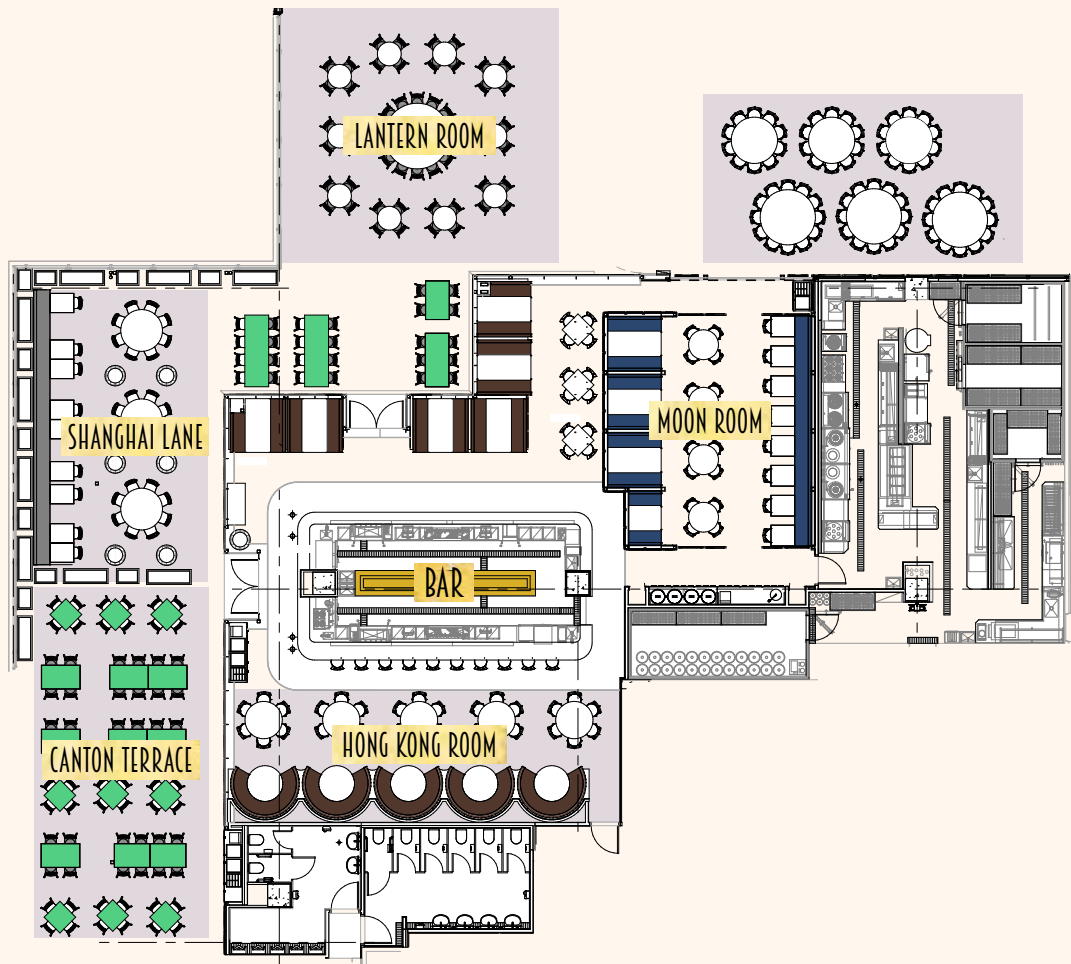
HONG KONG ROOM

MAX. SEATED: 55 PAX



SHANGHAI LANE

MAX. SEATED: 40 PAX



CANAPÉS

DUMPLINGS

Har Gow
Pork Siu Mai
Vegetarian Spring Rolls (v)
Chicken Gyoza
Sesame Prawn Toast

PREMIUM DUMPLINGS

Scallop & Pork Siu Mai
Pork & Crab Meat, Flying Fish Roe Dumpling
Scallop Wontons
crispy shallots & chilli vinaigrette
Scallop & Prawn Dumpling
Crispy Duck Spring Roll
Jade Scallop Gow Gee

BAO BUNS

Crackling Pork Belly
Spicy Fried Eggplant
Peking Duck Hoisin
Salt & Pepper Crispy Chicken

SMALL BITES

Crispy Eggplant Chips
sticky sauce
Szechuan Spice Cuttlefish Cup
Salt & Pepper Chicken Ribs
Duck San Choi Bau
Shiitake & Tofu San Choi Bau
Sashimi Kingfish Boat
wasabi mousse
Kung Pao Prawns Cup

CANAPE PACKAGES:

4 piece \$22
(1 dumpling + 1 premium dumpling
+ 1 small bite + 1 bao bun)

6 piece \$32
(2 dumplings + 1 premium dumpling
+ 2 small bites + 1 bao bun)

8 piece \$40
(3 dumplings + 2 premium dumplings
+ 2 small bites + 1 bao bun)

10 piece \$48
(3 dumplings + 3 premium dumplings
+ 2 small bites + 2 bao buns)

Upgrades from standard to premium
dumpling is additional \$1pp

Upgrade premium to a small bite is additional \$1.5pp

Upgrading standard dumpling to small bite is
additional \$2.5pp

Add on: Standard dumpling to package \$4.5

Add on: Premium dumpling to package \$5

Add on: Small bite/Bao bun \$5.5





BANQUETS

LUNCH BANQUET \$50^{PP}

MINIMUM 2 GUESTS / AVAILABLE 11AM-2PM

Assorted Steamed Dim Sum

Sesame Prawn Toast

Duck San Choi Bau

ginger, shiitake mushroom, shallot,
crisp lettuce cup

Char Siu Honey Glazed BBQ Pork

pickled cucumber, sesame

Stir Fried Baby Bok Choi

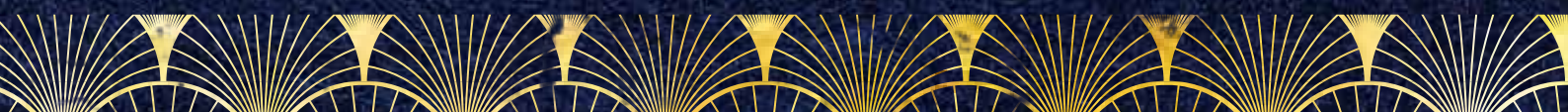
ginger, sesame, oyster & shaoxing wine sauce

San Pei Claypot Chicken

thai holly, chilli, ginger, garlic, soy,
shaoxing wine, sesame

Steamed Jasmine Rice

menus and prices are subject to change
based on availability and seasonality



BANQUET ONE \$68^{pp}

MINIMUM 4 GUESTS

Assorted Steamed Dim Sum

Sesame Prawn Toast

Peking Roast Duck Pancakes

asian pickles & hoisin dressing

Duck San Choi Bau

ginger, shiitake mushroom, shallot,

crisp lettuce cup

Char Siu Honey Glazed BBQ Pork

pickled cucumber, sesame

Stir Fried Baby Bok Choi

ginger, sesame, oyster & shaoxing wine sauce

San Pei Claypot Chicken

thai holly, chilli, ginger, garlic, soy,

shaoxing wine, sesame

Steamed Jasmine Rice

Deep Fried Ice Cream

red bean & coconut

BANQUET TWO \$88^{pp}

MINIMUM 4 GUESTS

Assorted Steamed Dim Sum

Duck San Choi Bau

ginger, shiitake mushroom, shallot,

crisp lettuce cup

Sesame Prawn Toast

Steamed Dory Fillet

ginger, spring onions, mirin

Crab & Scallop Fried Rice

spring onion, peas

Stir Fried Baby Bok Choi

ginger, sesame, oyster & shaoxing wine sauce

Cantonese Style Roast Duck

po lam plum sauce

Peppered Beef Cube

wok fried seasonal vegetables

Steamed Jasmine Rice

Deep Fried Ice Cream

red bean & coconut

OPTIONAL ADD ON:

Fresh Mud Crab

ginger, shallot, shaoxing wine,

add \$30pp

(Pre-order required)



BAR CATERING

88 GROUP MENU \$500

Chef's Selection Dim Sum Basket 36 pcs

Crispy Duck Spring Rolls 20 pcs

Sesame Prawn Toast 20 pcs

Chicken Ribs

salt & pepper, chilli, garlic, scallions 24 pcs

Crispy Pork Bao Bun

crispy pork belly, hoisin, asian pickles, coriander 20 pcs

Applicable for bar bookings only.

Minimum 15 guests, maximum 30 guests.

BEVERAGE PACKAGES

BEVERAGE PACKAGE

\$49-2 hours / \$65-3 hours

BEERS

Duck Duck Lager, Bonamy's Cider, James Boag's Light

SPARKLING

NV Bandini Prosecco, Veneto, Italy

WHITES

Jacqueline's Ridge Sauvignon Blanc,
Marlborough, New Zealand

Clark Estate Pinot Gris, Marlborough, New Zealand

ROSÉ

Dowie Doole Rosé, McLaren Vale, South Australia

RED

Mohua Pinot Noir, Central Otago, New Zealand

SOFT DRINKS & JUICES

menus and prices are subject to change
based on availability and seasonality

SIGNATURE PACKAGE

\$65-2 hours / \$85-3 hours

BEERS

Heineken, James Squire Swindler,
Bonamy's Cider, James Boags Light

SPARKLING

NV Croser Sparkling, Adelaide Hills, South Australia

NV Courabayra 1 of 11 Brut, Tumbarumba,
New South Wales (\$10pp additional)

WHITES (PLEASE CHOOSE 2)

2018 Clos Clare Riesling, Clare Valley,
South Australia

2018 Hart & Hunter 'Oakey Creek' Semillon,
Hunter Valley, New South Wales

2016 Magpie Estate 'The Salvation' Gewürztraminer,
Barossa Valley, South Australia

2017 McW 'Reserve 660' Chardonnay,
Tumbarumba, New South Wales

ROSÉ

2018 Rosé by Gilbert, Mudgee, New South Wales

REDS (PLEASE CHOOSE 2)

2018 Ara 'Estate' Pinot Noir, Marlborough, New Zealand

2018 Nick Spencer 'Gundagai' Dry Red,
Gundagai, New South Wales

2017 Palmetto Shiraz, Barossa Valley, South Australia

2017 Robert Oatley Cabernet Sauvignon,
Margaret River, Western Australia



LUXURY BEVERAGE PACKAGE

\$85-2 hours / \$110-3 hours

BEER – (PLEASE DESIGNATE CHOICES FOR ARRIVAL)

Kirin Megumi, Duck Duck Lager, Victoria Bitter, Heineken,
James Squire Swindler, Kosciuszko Pale Ale,
Little Creatures IPA, Panhead XPA, Asahi Dark,
Bonamy's Cider, James Boags Light

SPARKLING

NV Courabayra 1 of 11 Brut, Tumbarumba,
New South Wales

NV Louis Roederer, Champagne, France
(\$20pp additional)

WHITES (PLEASE CHOOSE 2)

2017 Mader Riesling, Alsace, France

2017 Bannockburn Sauvignon Blanc, Geelong, Victoria

2018 Polperro Pinot Gris, Mornington Peninsula, Victoria

2016 Bernard Defaix Petit Chablis, Chablis, France

ROSÉ

2018 Artea Rosé, Alpes-de-Haute-Provence, France

REDS (PLEASE CHOOSE 2)

2017 Moondarra 'Studebacker' Pinot Noir,
Gippsland, Victoria

2017 Trediberri Barbera d'Alba, Piedmont, Italy

2017 Esquinas de Argento Malbec, Mendoza, Argentina

2016 Penfolds 'Bin 28' Shiraz,
Barossa Valley, South Australia

BESPOKE BEVERAGE PACKAGE

On Consultation

A member of our wine team can contact you to discuss a
beverage pack specifically suited to your needs.

COCKTAILS ON ARRIVAL

\$15pp

Guandong Spritz

Mandarin Liqueur, Yuzu, Prosecco

Temple of Tranquility

Jasmine Vodka, Chartreuse, Lychee, Citrus

Guns 'n' Roses

Gunpowder Rum, Pepper Sec, 5-Spice Vermouth,
Strawberry, Black Rose Tea

Spice Trade Punch #5

Anise Cognac, Campari, Yuzu, Citrus, Pineapple

CONDITIONS & ADDITIONS

- Beverage packs only for an event - 30pax +.
- Packages apply to everyone in group, including late arrivals.
- Spirits upgrade \$15pp/hr (Charged for every person).





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