

History

*Ducks Crossing on Burton is nestled in the heart of Lake Macquarie on 5.4 acres of Rural Grassland. Due to the many Wood Ducks that frequent the Property...the name had to be a forgone conclusion. With an award winning Restaurant, 7 eco tourism "Luxury Spa Cottages", "The Chapel" and Laser Lit Waterfall for those Private Ceremonies, We Truly are Quite Unique. We Thank You for Taking Time to visit our Property. Regards your Hosts
Gaynor and Richard Horton.*

Quacker's Restaurant was opened on 27th July 2005.

Function Packages

Cocktail

6 hors d'oeuvres from Appendix 'A'

6 hors d'oeuvres from Appendix 'B'

Petite Desserts

65.0 per head

Table Served

Option 3 – 2 Options Alternate Drop

4 hors d'oeuvres from Appendix 'A'

2 Course Option from Appendix 'C'

60.0 per head

Option 4 – 3 Options Alternate Drop

3 hors d'oeuvres from Appendix 'A'

3 hors d'oeuvres from Appendix 'B'

2 Course Option from Appendix 'D'

70.0 per head

Option 5 – 3 Options Alternate Drop

6 hors d'oeuvres from Appendix 'B'

2 Course Option from Appendix 'E'

75.0 per head

Appendix 'A'

Cold

- (V, GF, DF) Sushi Rolls with a Wasabi and Soy Dipping Sauce.
- (V) Goats Cheese and Semi-dried Tomato Tartlets with Stuffed Olives.
- (GF) Home-made Corn Fritter Topped with Oven Roast Tomato wrapped in Prosciutto with Pesto Fraiche.
- Vegetable Crudités with House-made Dips.
- (GF) Mozzarella, Tomato and Olive Sticks.

Hot

- (GF, DF) Gate Chicken Skewers with Spicy Peanut Sauce.
- (V) Mini Spring Rolls with Plum Sauce.
- (V) Filo Parcels with Mushroom, Leek and Linenut Ragout.
- Crisp Pork and Ginger Won Tons with Hoi Sin Sauce.
- (GF) Moroccan Tempura Fish Gyojans with Preserved Lemon, Honey and Paper Aioli.
- Chicken Drumettes with a Linenut and Pumpkin Farce.

Appendix 'B'

Cold

- Lavosh Crisps with King Prawn, Avocado and Roe.
- (GF) Shredded Chicken Rice Paper Rolls with Ponzu Dressing.
- (GF) Buckwheat Blinis Pancake Topped with Smoked Salmon and Crème Fraiche.
- Sydney Rock Oysters with Lime and Vodka Sorbet.
- Duck Egg Omelette Nori Roll with Salmon Roe.
- Melba Toast with Duck Liver pate and Segmented Orange

Hot

- (GF) Shermoula Chicken Skewers with Mint and Honey Foghurt.
- Duck, Pear and Blue Cheese Galette.
- (GF) Scallops on Half Shell with Sage Butter and Crisp Prosciutto.
- Breaded Palamari Served with Orange and Poppyseed Aioli.
- Beef and Noodle Box.
- (V) House-made Mini Quiches

Appendix 'C'

Entree

(GF, DF) *Grilled Chicken, Prosciutto and Asparagus Stack. Reduced Balsamic.*

OR

(GF, DF) *Crisp Skinned Pork Belly, Pink Ginger, Bean Shoot and Apple Salad.
Honey Soy Dressing.*

OR

(GF, DF) *Wattleseed Dusted Squid, Rocket, Macadamia, Pumpkin and Pear Salad.
Orange and Lemon Myrtle Emulsion.*

OR

(V, GF, DF) *Roasted Vegetable, Avocado and Baby Spinach Tiaan. Salsa Verde.*

Main

(GF) *Paupiette of Barramundi Fillet, Wrapped in Paperbark, Wattleseed Mash, Steamed
Spinach and Roasted Tomato. Pepperberry and Aniseed Jus.*

OR

(V, GF) *Braised Wild Mushroom, Asparagus and Fennel Risotto, White Wine and Gar-
lic Cream Sauce.*

OR

(GF, DF) *Char-Grilled Nolan's Rump Steak, Flat Potato and Steamed Vegetables.
Port Wine Jus.*

OR

(GF) *Grilled Chicken Breast, Potato Goufrette and Grilled Asparagus. Sauce Suerre
Blanc.*

Dessert

(GF) *Vanilla Bean Crème Brûlée, Berry Compote and Turkish Delight Ice Cream.*

OR

Banana Galette, Burnt Caramel Sauce and Vanilla Bean Ice Cream. Toffee Filigree.

OR

(GF) *Passionfruit and Lime Panacotta, Confit Orange, Cinnamon Ice Cream and Coconut
Wafer.*

OR

Bread 'n' Butter Pudding, Sauce Crème Anglaise and Rum and Raisin Ice Cream.

Appendix 'D'

Entree

(V) *House Rolled Pumpkin and Caraway Fettuccine, Mushroom Medley, Asparagus and Roquette. Truffle Oil and Parmesan Wafer.*

OR

(GF, DF) *Seasoned Grilled Chicken Fillet, Smoked Pear, Pumpkin, Proscuitto and Chinois Salad. Pedro Ximenez Sherry Vinaigrette.*

OR

Warm Duck Tartlet, Layered with Flaky Pastry, Confit Duck Leg Meat, Watercress, Watermelon, Walnut and Binorie Feta Cheese. Poached Duck Egg and Muscatel Balsamic.

OR

(GF, DF) *Philli Salt 'n' Pepper Squid, Roquette, Macerated Strawberry, Bean Shoot, Pink Ginger and Avocado Salad. Kiwifruit and Lime Dressing.*

OR

(GF, DF) *1/2 Dozen Sydney Rock Oysters - Natural OR Kilpatrick.*

Main

(GF, DF) *Master Stock Braised Duck Supreme, Ginger and Black Sesame Pilaf, Shiitake Mushroom, Bean Shoot and Snowpea Salad. Black Bean and Wasabi Jus.*

OR

(VEG, GF, DF) *Sweetcorn and Zucchini Fritter, Layered Grilled Vegetables, Asparagus, Avocado and Baby Spinach. Raspberry Red Wine Reduction.*

OR

Chicken Supreme Wrapped in Proscuitto, Goats Cheese, Semi-dried Tomato and Pinenut Farce, Steamed Vegetable Mélange and Poux Duchess Potato. Sauce Basil Suerre Blanc.

OR

Hickory House-Smoked Atlantic Salmon, Sweet Potato and Almond Flan, Wilted Horseradish and Black Pepper Spinach. Dill Hollandaise and Salmon Pearls.

OR

(GF) *Nolan's 220gm Grain fed Scotch Fillet, Beef Consommé, Green Beans, Grilled Field Mushrooms and Potato Gaufrette. Finished with Red Wine Infused Jus.*

Dessert

(GFA) *Vanilla Bean Crème Brulee, Macerated Strawberries and Minted Strawberry Ice Cream, Pistachio, Honey and Vanilla Bean Biscotti.*

OR

(GF) *Belgian Flourless Chocolate Pudding, Honeycomb Ice Cream and Choc-Butterscotch Sauce.*

OR

Caramel Macadamia Tartlet, Burnt Toffee Sauce and Caramel Swirl Ice Cream.

OR

(GF) *Turkish Delight Panacotta, Choc-Rosewater Ice Cream, Sauce Chocolate Anglaise.*

Appendix 'E'

Entree

(GF, DF) *Paprika Marinated Quail Bedded on a Smoked Pear and Macadamia Pilaf with Beetroot Relish and Hickory Vinaigrette.*

OR

(V, GF) *Garlic Mushroom and Vegetable Crumble with a Warm Fennel, Radicchio and Binorie Feta Salad. Dressed with Pedro Ximenez Sherry Emulsion.*

OR

House-made Squid Ink Fettuccine with King Prawns, Scallops and Crab. Philli and Tomato Essence.

OR

(GF) *Tandoori Marinated Chicken Tenderloins, Rappadums, Riata and Shaved Cucumber.*

OR

(GF, DF) *1/2 Dozen Sydney Rock Oysters, House-Flurned Ligourice Sorbet and Salmon Roe.*

Main

(GF, DF) *Grilled Eye Fillet Steak Wrapped in Bacon, Zucchini and Pumpkin Fritter, Steamed Spinach, Roasted Tomato and Grilled Field Mushroom. Whisky Pumpkin Jus.*

OR

(V) *Savoury Paris Poux Breast, Layered with Grilled Vegetables. Truffled Pumpkin Mash and Reduced Balsamic.*

OR

(GF) *Roulade of Boneless Pork Loin, Pistachio Farce. Potato and Rosemary Carte Tatin, Sesame Green Beans and Yorkshire Pudding. Apple Port Jus.*

OR

(GF) *House-Smoked Green Tea and Hickory Spatchcock, Sweet Potato Mash, Grilled Asparagus and Poached Pear in Red Wine Syrup.*

OR

5 Spice Duck Supreme, Almond Fig Pithivier, Grilled Vegetable Stack and Parsnip Straws. Sweet Soy Glaze.

OR

(GF, DF) *Oven Roasted Snapper Fillets, Wilted Greens, Tomato Consommé, Roasted Vegetable Melange. Sauce Suerre Blanc.*

Dessert

(GF, A) *Vanilla Bean Crème Brulee, Macerated Strawberries and Minted Strawberry Ice Cream, Pistachio, Honey and Vanilla Bean Biscotti.*

OR

(GF) *Belgian Flourless Chocolate Pudding, Honeycomb Ice Cream and Phoc-Butterscotch Sauce.*

OR

Caramel Macadamia Tartlet, Burnt Toffee Sauce and Caramel Swirl Ice Cream.

OR

(GF) *Turkish Delight Panacotta, Phoc-Rosewater Ice Cream, Sauce Chocolate Anglaise.*

OR

Mango and Passionfruit Parfait, Galliano Sorbet and Toffee Orange Sauce.