

the story so far....

Ducks Crossing on Burton is nestled in the heartland of Lake Macquarie on 5.4 acres of rural grassland.

Due to the many wood ducks that frequent our property...the name had to be a forgone conclusion.

With the recent award of “**AGFG Chef ’ s Hat**” for Quacker's Restaurant — second year running, 7 eco tourism “Luxury Spa Cottages”, The Chapel and Laser Lit Waterfall, We are truly unique for any and all occasions.

We are able to cater for all your requests and are happy to make that special event more memorable. So please ask to speak to one of our qualified team.

We have now employed a qualified horticulturist and in conjunction with our own Executive Chef Adam Gibson, are partaking in the growing of all our own organic and heirloom produce — Fresh from the pastures to you.

Every Sunday we offer an extensive “Olde English Style” High Tea for minimum 8 people. Bookings are essential and must be made in full by not later than Friday prior to secure your booking.

We Thank You for Dining with us at Ducks Crossing.

Regards your Hosts Gaynor and Richard Horton.

Ducks Crossing Restaurant was opened on 25th July 2005.

Fine Australian Cuisine and Service

Chef de Cuisine : Adam GIBSON

Ducks Crossing on Burton Pty Ltd

50 Burton Rd, Eleebana — ph:02 4947 DUCK — fax:02 4948 7848 — email:gaynor@ducksrossing.com.au

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Hours : Wednesday to Sunday Lunch. Tuesday to Saturday Dinner. Saturday and Sunday for Breakfast. Other times by Appointment Only.

97.0 pp or 137.0 pp with Wine

Toasted Morpeth Sourdough

Bleasdale Verdelho

Additional Course

Pacific Oysters Medley — 5.5 pp

Natural, Kilpatrick and Mignonette.

Squid

Salt 'n' Pepper Dusted. Avocado Tiaan. Rocket, Macerated Strawberry and Camembert Salad.
Kiwifruit and Lime Emulsion.

Boobook Unwooded Chardonnay

Citrus Salad

Slow Cooked Pork Belly

Sultana and Apple Chutney, Jerusalem Artichoke Puree, Black Radish Salad and Organic Flowers.

Redbank Long Paddock Shiraz

Grilled Lamb Rack

Noisette Potato Medley, Steamed Heirloom Vegetables. Sour Cherry Sauce.

Mawsons Cabernet Sauvignon

Sorbet Cleanser

Belgian Chocolate Pudding

French Vanilla Bean Ice Cream, Choc-Butterscotch Sauce and Chocolate Lattice Cage.

Yalumba Botrytis

Additional Course

Fromage Cheese Plate — 9.5 pp OR 12.5pp with Port

Muscatel Grapes and House Rolled Lavosh.

Penfolds Club Port

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Tasters to Share

- Marinated Rainbow Olives — (GF, DF, V, NS) 10
- House-made Damper — Bush Tomato Chutney, Dukkah and Lemon Myrtle Oil. (V, NS) 11
- Morpeth Sourdough — Trio of House Dips. (V, NS) 12
- Duck Liver and Port Wine Pate — House Rolled Lavosh and Muscatels. 14
- Half Shell Hervey Bay Scallops — Hibiscus and Lemon Myrtle Butter. (GF) 15
- Panko Soft Shell Crab — Pickled Cabbage, NZ Wasabi and Avocado Sauce. 18
- Kangaroo Island Yabby Tails — Wild Basil, Eschallot and Heirloom Tomato. (GF) 19
- Tempura NT Crocodile — Yam Puree. Green Pea and Quandong Salad. (GF, DF, NS) 21

Pacific Oysters

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|--|-------------|------------|
| • <u>Natural</u> (GF, DF)— Lemon. | 15 | 26 |
| • <u>Mignonette</u> (GF, DF) — Vinegar and Eschallot Sauce. | 16 | 28 |
| • <u>Kilpatrick</u> (GF, DF) — Marinated Bacon. | 17 | 30 |

Sides

- Rocket Salad — Poached Red Wine Pear, Walnuts and Roquefort. (V, GF, NS) 8
- Mediterranean Salad — Mesculin Lettuce, Roasted Vegetable, Rainbow Olives and Binorie Feta. (V, GF) 9
- Buttered Seasonal Vegetables — (V, GF) 8
- Beer Battered Fries — Aioli. (V) 8
- Sautéed Mushrooms — Spinach, Pinenuts and Parmesan. (V, GF, NS) 9
- Creamed Potato Mash — (V, GF) 8

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dinner ...

2 Courses 55 OR 3 Courses 65

Entrees

- **Trio of Tartlet** — Roasted Heirloom Tomato and Feta, Pumpkin and Goats Cheese, Spinach and Roquefort. Reduced Balsamic and Pickled Vegetables. (V)
- **Spinach and Ricotta Gnocchi** — Broad Bean, Asparagus and Semi-dried Tomatoes. Confit Garlic and White Wine Cream Sauce. Pinenut Crumble. (V, NS)
- **Slow Cooked Pork Belly** — Sultana and Apple Chutney, Jerusalem Artichoke Puree, Black Radish Salad and Organic Flowers. (GF)
- **Risotto** — Twice Cooked Duck, Smoked Pear, Mushrooms and Eschallots. Organic Garlic, Verjuice and White Wine Cream Sauce. (GF, VA)
- **Salt n Pepper Squid** — Avocado Mousse, Rocket, Macerated Strawberry and Camembert Salad. Kiwifruit and Lime Emulsion. (GF, NS)
- **NT Kangaroo Loin** — Salsa Verde, Bush Tomato Chutney and Blood Orange. (GF, DF, NS)

Mains

- **Haloumi and Vegetable Stack** — Baby Rainbow Chard, Beetroot, Blackened Corn and Pistachio Gremolata. (V, GF)
- **Chicken Supreme** — Potato Galette, Heirloom Vegetables and Sauce Buerre Blanc. (GF)
- **Scotch Fillet Steak** — Fennel Remoulade, Portobello Mushrooms, Minted Pea Sauce and an Orange Lavender Fritter. Cointreau Jus-lie.
- **Lamb Rack** — Kumara Fondants, Parsnip Puree, Heirloom Tomatoes, Broad Beans and Flowers. Red Wine Reduction and Buerre Noisette. (GF)
- **Duck 3 Ways** — Confit Leg, Noisette Potato and Sour Cherry Sauce, Pan Seared Breast and Poached Red Wine Pear, Honey Duck Spring Roll and Peanut Nahm Jim. (NS)
- **Barra n Reef** — WA Cone Bay Barramundi Fillet, Kangaroo Island Yabbie 's, Wattleseed Infused Mash and Steamed Vegetables. Sauce Béarnaise. (GF)

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Desserts

- **Affogato** — Vanilla Bean Ice Cream, Espresso Shot and Selected Liqueur. Pistachio Biscotti.
- **Vanilla Bean Crème Brulee** — Macerated Strawberries, Turkish Delight Ice Cream and Brandy Snap Basket. (GFA)
- **Poached Pear** — White Wine Syrup, Braised Rhubarb, Apple and Sultana Chutney and House Churned Sorbet. Toffee Filigree. (GF, DF)
- **Assiette of Textured Berries** — Wild Berry Panacotta, Cranberry Tartlet, Strawberry Salad and Wildberry Ice Cream.
- **Mocha Panacotta** — Frozen Vanilla Parfait Sugar Cubes, Lavender Shortbread, White Chocolate Sorbet, Espresso Syrup and Mocha Foam. (GFA)
- **Apple Tarte Tatin** — Caramelized Calvados Sauce, Orange Blossom and Cinnamon Ice Cream. Tuille Cone.
- **Belgian Chocolate Pudding** — Choc-Butterscotch Sauce, Double Choc Fudge Ice Cream and Chocolate Lattice Cage. (GF)
- **Fromage Cheese Board** — with House Rolled Lavosh Crisps, Muscatels and Quince Jelly. 28

Cheese Tasting Notes

- **D 'affinois** — is a French double-cream soft cheese made from cow's milk. In production before cheese making, the cow's milk undergoes a process called ultra filtration which removes water from the pasteurised milk, concentrating all other components. Ultra filtration also results in a milk that retains more nutrients and proteins, and the cheese has a high fat content of 60%.
- **Healeys Pyengana Cheddar** — In the north-east of the island, Pyengana is Australia 's oldest specialist cheese, taking its name from an Aboriginal term meaning " meeting place of two rivers ". Little has changed for more than a century – farmer and cheese maker Jon Healey follows a method used by his great-grandfather at the local cooperative in the 1890s. At their best, they have a moist, open texture, an aroma reminiscent of honey, and a flavour that hints of the surrounding pastures.
- **Roquefort Blue** — This Cheese uses a Mould that is Grown on Rye Bread Deep Underground in the Company 's Caves During Autumn. This is Ground into a Fine Powder and Used to Seed the Young Curds During Cheese Making. The Black Wrapped Foil Cheese is Recognized by the Prestigious Guilde de Fromagers.
- **Soignon Goats** — Curdling is obtained by adding lactic ferments and a bit of rennet to the milk. The milk slowly curdles, for one to two days. After separation of the solid curd on one side from the liquid whey on the other, the goat 's milk can then become cheese. Moulding is the stage which gives the cheese its final shape. It is often done with pierced moulds. Once drained salt is then spread onto the pate or sprinkled on it. Salt controls the development of microorganisms and gives the curd the appearance and final taste of the cheese.

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