

Ducks Crossing 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, 7 eco tourism "Luxury Spa Cottages", The Chapel and Laser Lit Waterfall, We are truly unique for all and any special occasion.

Our Restaurant is open 6 days a week Tuesday to Sunday for lunch, Tuesday to Saturday for dinner and Saturday and Sunday for breakfast.

Other bookings by appointment only.

We also offer an extensive "Olde English Style" High Tea for minimum 8 people.

We thank you for dining with us in Quacker's Restaurant.

Regards your hosts Gaynor and Richard Horton.

Quacker's Restaurant was opened on 25th July 2005.

Chef de Cuisine — ADAM GIBSON

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All prices inclusive of GST and surcharges. No split bills. One bill per table.

Quacker's Degustation Menu

Seafood Course One

- Dawson's Oysters— Fresh OR Kílpatrick.
- Chillí Salt 'n' Pepper Squíd.
- Grilled QLD King Prawns.
- Grilled Hervey Bay Scallops.

Managers Matched Wine — Hunter Valley Mount Broke Ducks Crossing Chardonnay

Free Range Duck Course Two

- Pate Foís Gras with House Rolled Lavosh Crisps.
 - Arancini.
 - Confit Duck Meat Salad.
 - Grilled Sausage.

Managers Matched Wine — Cover Drive Cab Sav Lingering Smooth Oak Flavour

Bushman's Course Three

- Grilled Bush Spiced WA Lobster Tail. Wattleseed and Lime Aioli.
 - Seared N QLD Kangaroo Loin.
 - Tempura Battered NT Crocodile.
- Slow Cooked Yam Potatoes and Bushman's Salad.

Managers Matched Wine — Yalumba Patchwork Shiraz delightful earthy Flavours

Dessert Course Four

- Dessert Assiette — Chefs Selection from a'la Carte Menu.

Managers Matched Wine — Yalumba Hand Picked Botrytis

129.0 OR 149.0 (with Wine Matching) per person

Breads

Chilli Corn Bread	9.5
<i>Sweet Chilli and Coriander Paris Butter, Spiced Chorizo and Corn Salsa.</i>	
Bushman's Damper (V, NS)	11.5
<i>Bush Tomato Chutney, Macadamia Dukkah and Lemon Myrtle Oil.</i>	
"Wildfire Spiced" Foccacia (V, NS)	12.0
<i>Smoked Paperbark Oil, Maple and Ironwood Syrup and Red Desert Dust.</i>	

Tasting Plates to Share

Free Range Duck	pp 17.0
<i>Grilled Sausage, Arancini, House Cured Prosciutto, Confit Duck Meat Salad and Pate Foie Gras with House Rolled Lavosh Crisps.</i>	
<i>Managers Suggested Wine — Tarra Warra Tin Cows Pinot Noir</i>	
Seafood (GF, DF)	pp 19.0
<i>Fresh Sydney Rock Oyster, Grilled Hervey Bay Scallop in Half Shell, Chilli Salt 'n' Pepper Squid, Grilled QLD King Prawns and Fresh Tasmanian Smoked Salmon.</i>	
<i>Managers Suggested Wine — Jim Barry Silly Mid On Semillon Sauvignon Blanc</i>	
Bushman's (GF, DF, NS)	pp 21.0
<i>Seared N QLD Kangaroo Loin, Tempura NT Crocodile, Steamed WA Scampi, Shaved Emu Prosciutto and Mini Paperbark Barramundi Paupiettes.</i>	
<i>Managers Suggested Wine — Rymill Mc² Cabernet Merlot</i>	
Quacker's (GFA)	pp 22.0
<i>Confit Duck Meat Salad, Grilled Duck Sausage, Grilled QLD King Prawns, Chilli Salt 'n' Pepper Squid, Seared NT Kangaroo Loin and Tempura NT Crocodile.</i>	

Dawson's Oysters

	6's	12's
Natural (GF, DF) - Lemon Cheeks	16.0	29.0
Kilpatrick (GF, DF) - Marinated Bacon	17.0	31.0
Outback - Pepperberry, Alpine Pepper and Mintbush Mornay	18.0	33.0
Riverbank (GF) - Bush Tomato and Lemon Myrtle Sorbet	19.0	35.0

Entrees

	Sml	Lge
House Rolled Fettuccine (V)	16.0	24.0
<i>Roasted Pumpkin, Semi-dried Tomatoes, Asparagus and Shallots. Basil, White Wine and Tomato Sauce Cream Sauce. Parmesan Wafer.</i>		
<i>Managers Suggested Wine — Pirie "South" Pinot Noir</i>		
Quacker's Risotto (GF)	17.0	25.5
<i>Confit Duck Meat, Shallot, Smoked Pear and Exotic Mushrooms. Garlic and White Wine Cream Sauce. Black Truffle Oil.</i>		
Hervey Bay Scallops (GF)	19.0	27.5
<i>Grilled Lemon Myrtle and Hibiscus Butter.</i>		
Chilli Salt 'n' Pepper Squid (GF)	20.0	30.0
<i>Rocket, Walnut, Avocado, Camembert and Macerated Strawberry Salad. Kiwifruit and Lime Emulsion.</i>		
<i>Managers Suggested Wine — Rymill Yearling Sauvignon Blanc</i>		
Grilled QLD King Prawns (GF, DF)	22.0	33.0
<i>Mango and Mud Crab Timbale, Champagne and Avruga Caviar Jelly. Thousand Island Sauce.</i>		
Smoked N QLD Kangaroo Nicoise (GF, DF, NS)	23.0	34.5
<i>Kipfler Potato, Confit Orange, Green Bean, Bush Tomato and Macadamia Salad. Orange and Lemon Myrtle Balsamic, Smoked Paperbark Oil and Poached Egg.</i>		
Tempura NT Crocodile (GF, DF)	24.0	36.0
<i>Quandong Confit, Bush Tomato, Bean Shoot, Wilted Wild Spinach and Pumpkin. Fines Herbs and Lemon Aspen Syrup.</i>		
<i>Managers Suggested Wine — Yalumba 'Y' Series Pinot Grigio</i>		
Tasmanian Wallaby Fillet (GF, DF, NS)	25.0	37.5
<i>Yam Galette. Akudjura, Bunya Nut, Cucumber and Illawarra Plum Salad. Mountain Pepper BBQ Glaze.</i>		
<i>Managers Suggested Wine — Vasse Felix Semillon</i>		

Mains

Sweetcorn and Zucchini Fritter (V, GF, DF)	32.0
<i>Layered Grilled vegetables, Avocado and Baby Spinach. Pumpkin and Balsamic Essence.</i>	
Chicken Supreme (GF)	34.0
<i>Wrapped in Prosciutto, Semi-dried Tomato, Binorie Feta and Spinach Farce. Potato Gratin, Steamed Vegetable Medley. Basil Buerre Blanc.</i>	
<i>Managers Suggested Wine — Redbank Sunday Morning Pinot Gris</i>	
Assiette of Lamb	35.0
<i>Seared Olive Crusted Loin Medallion, Lamb and Baby Green Pea Pie and Walnut Crusted Brain. Apple and Brandy Jus.</i>	
Prime Rib Fillet	37.0
<i>Nolan's Yearling Scotch Fillet on the Bone, Fondant Potato, Trussed Tomatoes, Grilled Field Mushrooms and Ale Sautéed Onions. Peppercorn Demi.</i>	
<i>Managers Suggested Beer — James Squire Pale Ale</i>	
1/2 Duckling (GF)	38.0
<i>Free Range and De-Boned with Potted Duchess Potato. Shaved Beetroot, Orange and Fennel Salad. Spiced Caraway and Cointreau Jus.</i>	
<i>Managers Suggested Wine — Kooyong Massale Pinot Noir</i>	
Bushman's Beef 'n' Reef (GF)	41.0
<i>180gm Eye Fillet Steak, Wrapped in Paperbark. Wattleseed Infused Mash, Wilted Baby Spinach, Steamed WA Scampi and Seared Canadian Scallops. Bush Tomato Jus.</i>	
<i>Managers Suggested Wine — Wirra Wirra Church Block Cabernet Shiraz Merlot</i>	
Wild NT Barramundi Fillet (GF)	42.0
<i>Grilled WA Lobster, Cooked Yam Potatoes and Bushman's Spiced Salad. Bush Tomato Chutney and a Wildfire and Desert Spice Bearnaise.</i>	
<i>Managers Suggested Wine — Peter Lehmann Eden Valley Riesling</i>	

Sides

Rocket, Pear, Pinenut and Parmesan Salad (V, GF, NS)	8.5
Chef's Mediterranean Salad (V, GF)	9.5
Buttered Garden Vegetables (V, GF)	7.5
Creamed Potatoes (V, GF)	7.5
Beer Battered Fries with Tomato Sauce (V)	

Vegetarian

Bushman's Damper (V, NS)		11.5
<i>Bush Tomato Chutney, Macadamia Dukkah and Lemon Myrtle Oil.</i>		
"Wildfire Spiced" Foccacia (V)		12.0
<i>Smoked Paperbark Oil, Maple and Ironwood Syrup and Red Desert Dust.</i>		
Outback Vegan Salad (VEG, GF, DF)	15.0	22.5
<i>Roasted Vegetable Mélange, Macadamia Nuts, Akudjura and Rocket Salad. Orange and Lemon Myrtle Emulsion.</i>		
House Rolled Fettuccine (V)	16.0	24.0
<i>Roasted Pumpkin, Semi-dried Tomatoes, Asparagus and Shallots. Basil, White Wine and Tomato Sauce Cream Sauce. Parmesan Wafer.</i>		
Wild Mushroom Risotto (V, GF)	17.0	25.5
<i>Exotic Mushrooms, Shallots, Smoked Pear and Parmesan. Garlic, Sage and White Wine Cream Sauce. Black Truffle Oil.</i>		
Antipasti (V, GF, DF)		30.0
<i>Grilled vegetables, Marinated Olives, Pumpkin, Spinach and Feta Arancini, Goats Cheese and Tomato Pesto Dip with House Rolled Lavosh.</i>		
Vegetable and Pinenut Pie (V)		31.0
<i>Shaved Beetroot, Orange and Fennel Salad. Potted Duchess Potato.</i>		
Sweetcorn and Zucchini Fritter (V, GF, DF)		32.0
<i>Layered Grilled vegetables, Avocado and Baby Spinach. Pumpkin and Balsamic Essence.</i>		