



VIEW & ORDER ON YOUR PHONE

Scan the QR code with your phone camera
or visit avcmenu.com/duck

Service Times:

Monday–Thursday: 12pm–2:30pm | 5pm–8:30pm
Friday– Sunday: 12pm–9pm

DUCK FLAGSHIP'S

Feed Me, chef's selection - 6opp

A Chefs tasting selection of snacks, smallgoods, main, sides and dessert

Devonshire Cream Tea - 9.5

scones, fruit compote, double cream & pot of Devonshire tea

Sunday Roast - 35

weekly roast meat and selected vegetable sides (Sunday lunch & dinner)

*limited to service times and availability

SNACKS

Duck Sausage Rolls - 16

beerenberg tommy sauce

Duck & Armagnac Terrine (gfo) - 18

toasted brioche

French Onion Soup - 16

gruyere croutons

Confit Garlic Bread - 12

good parmesan

Local Fleurieu Lemon Myrtle Squid (gfo) - 17

squid ink aioli, lemon

Truffle & Mushroom Arancini (v) - 16

truffle aioli

Slow Roasted Cauliflower (gf) (vg) - 16

cauliflower puree, fennel pollen, chervil

The Duck Inn is pleased to offer a variety of gluten friendly (ie low gluten) options but we are not a gluten-free venue and cannot ensure that there will not be traces of gluten. These options would not be suitable if you suffer a related allergy. Please advise staff of any allergies prior to placing your order.

All card transactions will incur a service fee: VISA 09%, Mastercard 11%, American Express 13%, Mr Yum mobile ordering fee free



THE DUCK

SMALL GOODS

All served with sourdough

San Jose Prosciutto (gfo) - 16

Adelaide Hills olive oil, cracked black pepper

Wagyu Beef Bresaola (gfo) - 16

good parmesan

Honeyed Chorizo - 16

nduja paste, chives

Duck Carpaccio - 20

celeriac remoulade, pomegranate

Oven Baked Camembert (gfo) - 16

confit garlic, rosemary

Charcoal Meredith Dairy Goat's Cheese (gfo) - 15

Mixed House Marinated Local Olives (gfo) (vg) - 9

CLASSICS

Beer Battered South Australian Kingfish - 29

tartare, lemon, house salad, skin on fries

Local Fleurieu Peninsula Lemon Myrtle Squid (gfo) - 29

tartare, lemon, house salad, skin on fries

Hand Crumbed Chicken Schnitzel - 28

peppercorn sauce, lemon, house salad, skin on fries

Hand Crumbed Chicken Schnitzel Parmigiana - 28

Hahndorf ham, mozzarella, sugo, lemon, house salad, skin on fries

Beef Burger (gfo) - 25

wagyu patty, burger cheese, pickles, cos, chutney, Hahndorf bacon, milk bun, skin on fries

Plant Based Burger (vg) (gfo) - 25

plant based patty, ketchup, mustard, cos, tomato, pickles, spinach bun, skin on fries

Fried Chicken Burger - 25

Hahndorf bacon, cheese, pickles, baby gem, chipotle, milk bun, skin on fries

Steak Sanga (gfo) - 29

toasted sourdough, camembert, BBQ sauce, caramelised onion, baby gem, skin on fries

MAINS

Pumpkin & Halloumi Salad (vgo) (gf) - 27

lemon myrtle hummus, grains, golden raisins, chervil, toasted pepitas

Warm Root Salad (vg) (gf) 26

quinoa, macadamia puree, broccolini, pumpkin, beetroot, tarragon vinaigrette

Roasted Murray Cod (gf) 38

pumpkin puree, roasted pumpkin, chervil, fennel pollen

Lamb & Saltbush Shank Pie - 32

buttered mash, peas, gravy

Fish Pie - 33

buttered mash, peas, leek

500g Riverine Premium MBS3+ Rib Eye (gf) - 65

wattle seed mustard, red wine jus, house salad, skin on fries

250g Shorthorn Striploin (gf) - 39

wattle seed mustard, red wine jus, house salad, skin on fries

Cauliflower Gnocchi (vg) - 30

spinach, cauliflower puree, toasted macadamias, chervil

Roasted Duck Breast (gf) - 38

horseradish, beetroot, mandarin, lentils

Garlic Chicken Kiev - 32

garlic butter, buttered mash, gravy, broccolini

SIDES

Skin on Fries, aioli (v) 11

Chargrilled Broccolini (vg) (gf) 13

toasted macadamias, macadamia puree

House Salad (vg) (gf) 9

baby gem, pickled onion, radish, tarragon vinaigrette

Buttered Mash (gf) (v) 10

Slow Roasted

Cauliflower (gf) (v) 14

good parmesan, mozzarella

Roasted Pumpkin (gf) (v) 13

pumpkin puree, chervil, toasted pepitas

Gravy (gf) 3

Roasted gravy, mushroom or peppercorn

KIDS MENU

Includes activity pack & drink | *12 & under only

Chicken Nuggets, skin on fries, ketchup - 14

100g Steak, gravy, broccolini, skin on fries (gf) - 16

Cheeseburger, skin on fries, ketchup - 14

Beer Battered Kingfish, skin on fries, ketchup (gfo) - 14

Sundae, two scoops of ice cream, chocolate or caramel topping, sprinkles, chocolate wafer (gfo) - 6

The Duck

HOUSE

Sparkling 7.5 / 31
Sauvignon Blanc 7.5 / 31
Rosé 7.5 / 31
Shiraz 7.5 / 31

SPARKLING

Babo Prosecco Italy 10 / 44
The Lane 'Lois' Blanc de Blancs Adelaide Hills 11 / 48
Pirramimma Sparkling Shiraz McLaren Vale 10.5 / 46
Cobb's Hill 'Shooting Star' Sparkling Rosé Adelaide Hills 14 / 62
Laurent-Perrier NV La Cuvée Brut Tours-Sure-Marne France - / 99

ROSE & MOSCATO

Bella Estate Alicante South Australia 8.5 / 38
Grant Burge Rosa Moscato Barossa 8.5 / 38
Howard Vineyard Rosé Adelaide Hills 9.5 / 42
Shottesbrooke Rosé McLaren Vale 10 / 43

WHITE

Kilikanoon 'Killerman's Run' Riesling Clare Valley 10.5 / 46
Howard Vineyard 'Clover' Pinot Gris Adelaide Hills 11 / 49
Longview 'Whippet' Sauvignon Blanc Adelaide Hills 9.5 / 42
Stoneleigh Sauvignon Blanc Marlborough, NZ 10 / 44
Shaw & Smith Sauvignon Blanc Adelaide Hills - / 66
Kangarilla Road Chardonnay Adelaide Hills 10 / 46

ALCOHOL FREE BEER

Bridge Road Brewers Free Time Beechworth, Victoria 6.5

RED

Riposte 'The Dagger' Pinot Noir Adelaide Hills 11.5 / 45
Main & Cherry Tempranillo Adelaide Hills - / 50
Dowie Doole 'G & T' Grenache Tempranillo McLaren Vale 11 / 49
Bleasdale 'Second Innings' Malbec Langhorne Creek 10.5 / 46
Shottesbrooke GSM McLaren Vale 9.5 / 42
Yangarra Estate GSM Kangarilla 14 / 62
First Drop 'Mother's Milk' Shiraz Barossa Valley 10.5 / 52
Hentley Farm 'Villain & Vixen' Shiraz Barossa Valley 11 / 50
Samuel's Gorge Shiraz McLaren Vale - / 91
Shingleback 'Davey Est' Cabernet Sauvignon McLaren Vale 12.5 / 56
Majella 'The Musician' Shiraz Cabernet Coonawarra 10 / 44

DESSERT & FORTIFIED 60ML

Grant Burge 10 year old Tawny Barossa Valley 8.4
Galway Pipe Tawny South Australia 8.4
Pedro Ximénez Jerez, Spain 9.5

DESSERT MENU

Apple Crumble (v) - 15
vanilla bean ice cream, creme anglaise

Sticky Toffee Pudding (v) - 15
caramel sauce, vanilla bean ice cream

Dark Chocolate & Raspberry Cake (vg) - 15
mixed berry compote, berry sorbet

Crème Brûlée, scorched sugar (gf) (v) - 15

Cheese Plate for 2 (gfo) - 22
blue, camembert, cheddar, lavosh, muscatels, quince, chutney

Scones & Devonshire Tea - 12
scones, fruit compote, Double cream & Pot of Devonshire Tea