



Blue Duck Café  
151 Marine Parade  
North Cottesloe Beach  
Western Australia  
Phone: (08) 385 2499  
Fax: (08) 9384 7499  
blueduck@blueduck.com.au  
www. blueduck.com.au

Thank you for your enquiry with regards to a function at the Blue Duck Café.

The Blue Duck is located on the beautiful shores of north Cottesloe beach, overlooking the Indian ocean with views to Rottne island. A stunning view at any time of the day, whatever the season.

Whether it's a casual lunch with friends, a wedding by the beach, a corporate function, birthday breakfast, family celebration or that intimate dinner for two. The Blue Duck Café has the setting, the menus, the service and the room to accommodate your needs.

#### —Function Areas—

The restaurant incorporates three areas perfect for your function, areas suitable for weddings, corporate or private functions. There is no hire fee for the Blue Duck.

The Restaurant situated at the north end and privately partitioned, can comfortably seats 60 people for a sit down meal or 150 for a cocktail style function. At peak times we require the full number of guests for private use of this area.

The balcony, situated on the shore side of the blue duck, is suited to a cocktail style function. Please be aware that the weather is the main key to your comfort that we can not control on the balcony.

Exclusive use of the blue duck, comfortably seats 150 people for a sit down meal or 250 for a cocktail style function. a minimum spend of \$14 000.00 is required for exclusive use.

Please note that the minimum numbers and spend can change at the managements discretion depending on the time of year . If minimum numbers are not met then additional charges may occur unless prior arrangement has been made with functions manager.

#### —Menus—

Should you require a more specialised menu than those included, please do not hesitate to ask our staff to tailor a menu to your needs.

If you require canapés on arrival (in addition to one of our set menus) the charge is \$7.00 per person (selection of four choices from our cocktail menu).

If you would like to add a tea and coffee station to your menu, an additional \$3.00 per person applies.

#### —Beverages—

The Blue Duck is a fully licensed restaurant . We have an extensive range of beverages for you to choose from. All drinks are charged on a consumption basis only. We are pleased to discuss any individual requirements. Function organisers are not permitted to supply their own beverages under any circumstances.

### —Cakes—

A selection of cakes are available, each cake serves 12-14 people and costs \$60. If you would like a personalised plaque with a special message this would be an additional \$5. Should you require a more specialised cake we are happy to assist.

### —Music and Decorations—

Decorations to be supplied by function organiser. We can assist in creating the individual mood for your function.

We have an in house piped compact disc system. The use of a DJ/Singer/Instrumental is only available with the exclusive hire of the Blue Duck. All outside suppliers should contact the Blue Duck prior to the event to confirm individual requirements.

### —Tentative Bookings—

Tentative bookings are held for a period of two weeks and will automatically be cancelled unless arrangements have been made to extend the tentative booking period.

### —Confirmation of Booking—

A deposit is required within the two week period to guarantee the booking and will be deducted from the final account.

### —Final confirmation of Arrangements—

It is desirable to finalise all arrangements no less than two weeks prior to the event. Confirming menu, beverages, cake selection, seating plans, time and any other additional requirements.

### —Payment—

Final numbers are to be confirmed seven days prior to the event. The confirmed number of guests at this time will be the final number charged for. The balance of the payment due must be finalised at the end of the function.

### —Duty of Care—

Under the liquor licensing laws of Western Australia we have a duty of care to all our clients and reserve the right of our duty manager to refuse service of alcohol to persons he/she deems are intoxicated and may do harm to themselves, other patrons or property.

### —Responsibility—

The Blue Duck does not accept responsibility for damage to, or loss of, any clients property left on the premise prior to, during or after a function.

### —Damage—

Any damage caused by guests to Blue Duck will be the financial responsibility of the function organiser. Any repairs or abnormal cleaning will result in an account being issued to organiser.

### —Cancellation—

Deposits will only be refunded if 6 months notice of cancellation is made in writing. If cancellation occurs within 21 days of nominated function date the deposit is non refundable. A deposit can be transferred to an alternative date provided it is also done within 21 days of nominated function.

# The Blue Duck

cocktail menu \$45 per person  
eight choices, please select four hot and four cold

## cold flavours

teriyaki beef sushi rolls with pickled ginger and soy (g)  
smoked salmon on herb scone with crème fraiche  
meze stack of polenta grilled chorizo and olive tapenade (g)  
tandoori chicken and avocado wraps with mango chutney  
spicy corn tortillas with guacamole (v)  
peking duck with chilli jam on chinese spoons (g)  
chilled carrot, honey and ginger soup shots (v)  
pork and prawn vietnamese rice paper rolls (g)  
chicken liver pate croustade with crisp prosciutto  
parmesan cheese pastry straws with three dips (v)

## hot flavours

mr lee's duck spring rolls with hoi sin sauce  
salt and pepper squid boxes with asian sprouts and thai dressing  
crispy fried fish and chip boxes with tartare  
glazed artichoke, sundried tomato & goats cheese tartlets (v)  
wild mushroom and walnut arancini with pesto (v)  
tomato and basil pizza crusts with dressed rocket (v)  
bratwurst pastry rolls with mustard dip  
mini beef burgers with tomato chutney and cheddar  
chunky cajun sweet potato wedges with roasted garlic aioli (g)(v)  
chicken satay skewers with spicy peanut sauce (g)

## sweet flavours

add chef's selection of mini desserts for an additional \$5.00 per person

## seasonal fixed price menu

two courses from \$45 per person

three courses from \$55 per person

**note: this is a sample menu only**

let us tailor a menu to suit your needs

**fresh baked sour dough on arrival** (v)  
with jingilli olive oil

### start

**warm chicken in prosciutto** (g)  
salad of avocado, soft feta, leaf spinach,  
and walnut vinaigrette

~or~

**salt and pepper squid**  
salad of asian sprouts, thai chilli,  
coriander and lime dressing

### main

**sun blushed tomato risotto** (v) (g)  
griddled aubergine, zucchini ribbons, goats curd

~or~

**fish and chips**  
beer battered local baby snapper fillets,  
hand cut chips, tartare sauce, fresh lime

~or~

**roasted 1/2 free range chicken** (g)  
smoked chilli and lemon baste, creole rice  
and fired sweet corn salsa

### dessert

**sticky fig sundae**  
fig pudding, ferrero rocher gelato, caramel glass biscuit

~or~

**cheese**  
kings island triple cream, presented  
with muscatel grapes, crisp bread and fruit loaf

tea or coffee

(v) vegetarian (g) gluten free All meals may contain traces of nuts

## special occasions menu

### bread

fresh baked sour dough bread, jingilli olive oil, aged balsamic	3
grilled garlic ciabatta , rosemary sea salt	3
add marinated mixed olives (g)	3

### entrees

cream of butternut pumpkin soup, crème fraiche, crispy leeks (g)	12
carnavon tiger prawns, salad of avocado and watermelon, tomato mayonnaise (g)	19
turkish pide meze ,hummus, roasted pepper dip, marinated olives (v)	13
salt and pepper squid, salad of asian sprouts, chilli coriander and lime dressing	19
six south australian oysters, fresh shucked presented with lemon (g)	15
parma ham bruschetta, king island blue, fresh tomato, leaf spinach, fig vincotto	19
salad of wild rocket, crisp pear, shaved parmesan, balsamic vinaigrette (g)	18
char grilled lamb, sweet potato crisps, green beans, feta cheese, rocket pesto (g)	19

### main courses

#### seafood

grilled local fish of the day (200g)	42
seared tasmanian ocean trout (200g)	39
grilled australian seafood with seared salmon, scallop, prawns, seasoned squid.	46
served with choice of preserved lemon cous cous, baby carrots, harissa butter or chunky chips and fresh leaf salad (g)	

#### meat

char-grilled sirloin (300g)	39
roast corn fed chicken breast supreme	32
baked lamb loin	37
served with choice of roast kumara, pepperonata, wild mushroom jus (g) or seasoned potato wedges and leaf salad (g)	

#### vegetarian

goats cheese tortellini, sundried tomato coulis, olives, fresh basil, crispy leeks	26
fresh tomato and pesto pizza with rocket and parmesan salad	24
wild mushroom risotto, porcini stock, baby spinach, roasted tomato and parmesan (g)	26
wet polenta, marinated eggplant, fired peppers, grilled courgettes (g)	26

#### desserts

pavlova stack, fresh strawberries, double cream and passionfruit pulp (g)	12.5
vanilla bean crème brulee, poached pear and rhubarb (g)	12.5
warm fig date pudding, rum raisin ice cream, butterscotch sauce	12.5
cheese selection, presented with crisp fruit bread	13.5

Menu choices and prices are for set menus only. If you require a choice in each course  
an additional charge of \$3 per course per person applies.  
Want a more specialised menu, let us tailor a menu to suit your needs.

(v) vegetarian (g) gluten free

all meals may contain traces of gluten / all meals may contain traces of gluten



## breakfast set menu \$27.50 per person

all breakfasts cooked with local free range / hormone free eggs

### start

#### muesli

fully loaded, house made muesli,  
thick yoghurt, blossom honey

### main

#### bacon and eggs

two eggs, bacon rashers, wholegrain toast

or

#### frittata (v)

warm spinach, goats cheese, tomato & basil,  
pesto field mushroom and hollandaise

or

#### buttermilk pancakes

pancake stack, stewed red berries,  
whipped mascarpone

100% orange juice, pineapple or apple juice  
coffee or tea

(v) vegetarian (g) gluten not added all meals may contain traces of gluten  
all meals may contain traces of nuts

this menu has been created by the blue duck to offer high quality products to our valued customers. to deliver your breakfast as quickly as possible we can not make substitutions or changes, we appreciate your understanding



## sparkling and sticky

jansz premium nv (tasmania)	9.5 / 42
brown brothers 'Prosecco' (king valley, vic)	38
moet chandon nv (epernay, france)	125
chandon sparkling shiraz pinot (yarra valley, vic)	10 / 44
chandon vintage cuvee riche (coldstream, vic)	13 / 60
trentham estate noble taminga (mildura, vic) 60ml	6 / 27
stella bella pink muscat (margaret river, wa) 60ml	7.5 / 30
mcwilliams botrytis semillon "limited release" (Riverina, nsw) 60ml	44
debortoli noble one botrytis riesling (riverina, nsw) 60ml	12 / 53

## white wine

blue duck semillon sauvignon blanc (great southern, wa)	7 / 28
cullen classic dry white (margaret river, wa)	30
grosset 'polish hill' riesling 2009 (clare valley, sa)	75
castle rock riesling (great southern, wa)	9 / 36
cape mentelle sauvignon blanc semillon (margaret river, wa)	9 / 40
McHenry hohnen semillon sauvignon blanc (margaret river, wa)	35
moss wood semillon sauvignon blanc (margaret river, wa)	45
leeuwin 'art series' sauvignon blanc 2009 (margaret river, wa)	12 / 48
astrolabe sauvignon blanc (marlborough, nz)	39
cloudy bay sauvignon blanc (Marlborough, nz)	58
vasse felix semillon (Margaret river, wa)	37
alkoomi late harvest riesling (frankland river, wa) " A LITTLE SWEETIE "	7.5 / 30
tinpot hut pinot gris (marlborough, nz)	35
salitage unwooded chardonnay (pemberton, wa)	34
kooyong 'clonale' chardonnay (mornington peninsula, vic)	40
fraser gallop estate chardonnay 2009 (Margaret river, wa)	10.5 / 42
leeuwin estate 'art series' chardonnay 2007 (margaret river, wa)	110
pierro chardonnay 2008 (Margaret river, wa)	98
cape mentelle chardonnay (margaret river, wa)	65

## red wine

blue duck cabernet merlot (great southern, wa)	7 / 28
west Cape Howe rose (great southern, wa)	7.5 / 30
crittenden estate 'geppetto' pinot noir (mornington peninsula, vic)	9 / 36
McHenry hohnen cabernet merlot (margaret river, wa)	35
vasse felix cabernet merlot (margaret river, wa)	40
mitolo jester cabernet sauvignon (mclaren vale, sa)	10 / 43
deep woods estate 'reserve' cabernet sauvignon 2007 (Margaret river, wa)	59
howard park 'leston' cabernet sauvignon 2008 (margaret river, wa)	59
moss wood 'amys' cabernet blend 2008 (Margaret river, wa)	59
forest hill cabernet sauvignon 2008 (great southern, wa)	43
brown brothers "patricia" cabernet sauvignon 2004 (Milawa, vic)	85
majella 'the musician' cabernet shiraz (Coonawarra, sa)	35
cullen diana madeline cabernet merlot 2007 (margaret river, wa)	130
clairault shiraz 2005 (margaret river, wa)	35
shaw & smith shiraz 2008 (adelaide hills, sa)	68
leeuwin 'art series' shiraz 2008 (margaret river, wa)	13 / 56
cape mentelle 'marmaduke' shiraz (margaret river, wa)	32
frankland estate shiraz 2007 'isolation ridge vineyard' (frankland, wa)	45

all wine by the glass is poured to 150ml, large glasses have been provided for your drinking pleasure (1.5 standard drinks)

## beer

<b>light</b> — hahn premium light, cascade premium light	6
redback mild, little creatures rogers	7.5
<b>australian</b> — tooheys old	6.5
crown lager, coopers sparkling ale	7.5
<b>cider</b> — little creatures pipsqueak	8.5
<b>boutique</b> — gage roads premium lager,	7.5
redback, little creatures pale ale, james boags, little creatures pilsner	8.5
<b>imported</b> — asahi, becks, carlsberg, corona, heineken, stella artois	8.5

## spirit

house spirit	8.5
top shelf spirit	10

## liqueur & aperitif

amaretto, baileys, campari, cinzano, cointreau, drambuie, frangelico, galliano, grand marnier, kahlua, midori, pernod, pimms, sambuca—black and white, tia maria	9
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**cocktail** basic and beyond, see our list

## port, cognac & sherry

galway pipe port	8
courvoisier cognac vsop	12
cognac remy napoleon vsop	12
pedro ximenez sherry	10.5
penfolds grandfather port	16

## cold

coke, diet coke, fanta, lift, sprite, soda, ginger ale	3.5
lemon, lime & bitters, lemon iced tea or chinotto	4.5
<b>milkshake</b> blended with ice cream	6
banana, caramel, chocolate, spearmint, strawberry or vanilla	
<b>iced coffee or chocolate</b> with cream and ice cream	6
<b>smooth</b> with strawberries, yoghurt and honey	7

## juice

<b>cleanse</b> apple, carrot, celery, ginger	7
<b>crush</b> orange, pineapple, watermelon	7
<b>energise</b> watermelon, apple, mint	7
<b>revitalise</b> celery, apple, lemon, ginger	7
100% juice—apple, grapefruit, pineapple, orange or tomato	4.2
100% juice—cranberry	5.5

## water

mount franklin bottled spring water 1 litre	3.5
san pellegrino sparkling mineral water 500m	4.5
san pellegrino sparkling mineral water 1 litre	6.8

## coffee and tea

liqueur coffee	13
espresso martini	15
cappuccino, flat white, latte, long black	4
espresso, short macchiato	3.7
vienna, congelato, long macchiato, mocha	4.4
hot chocolate w marshmallows	4.5
kiddies frothuccino	2
<b>extra mug or shot of coffee</b>	1
soy milk	.5
spiced chai latte	4.2
loose leaf tea for one	4.2
english breakfast, earl grey, camomile, peppermint, green or lemongrass & ginger	