



Blue Duck Café
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North Cottesloe Beach
Western Australia
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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 rotnest 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—

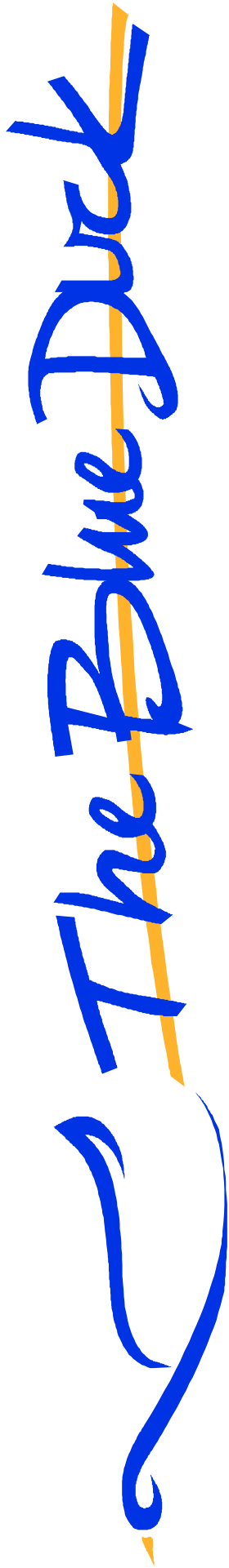
The Blue Duck does not accept responsibility for damage to, or loss of, any clients property left on the premise prior to, during or after a function.

—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.



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



fixed price menu one

\$55 per person

start

toasted turkish pide & dips—to share

hummus, roasted pepper dip, mint yoghurt dip
marinated olives, spicy sausage

main

choice of one of the following

chicken tikka masala

rice pilau, chick peas, garlic naan,
mango chutney, raita and poppadoms

~or~

salt and pepper squid

asian sprouts, lemongrass, chilli,
coriander and lime dressing

~or~

wild mushroom risotto

porcini stock, baby spinach,
roasted tomato and parmesan

dessert flavours

pavlova stack

fresh strawberries, double cream, passionfruit pulp

~or~

warm sticky fig date pudding

rum and raisin ice cream, butterscotch sauce

tea or coffee



fixed price menu two

\$65 per person

start

mr lees's duck spring rolls with hoi sin sauce

~or~

chicken liver pate fresh baked sour dough

~or~

soup of the day fresh baked sour dough (v)

main

chicken tikka masala

rice pilau, chick peas, garlic naan,
mango chutney, raita and poppadoms

~or~

seared tasmanian salmon

preserved lemon cous cous,
carrots and harissa butter

~or~

wild mushroom risotto (v) (g)

porcini stock, baby spinach,
roasted tomato and parmesan

dessert flavours

pavlova stack (g)

fresh strawberries, double cream, passionfruit pulp

~or~

warm sticky fig date pudding

rum and raisin ice cream, butterscotch sauce

~or~

cheese

king 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 gluten / all meals may contain traces of gluten



fixed price menu three

\$75 per person

start

salt and pepper squid

asian sprouts, lemongrass, chilli coriander and lime dressing

~or~

chicken liver pate with fresh baked sour dough

~or~

soup of the day with fresh baked sour dough

main

seared tasmanian salmon

preserved lemon cous cous, carrots, harissa butter

~or~

300g char grilled beef sirloin (g)

roasted kumara, pepperonta, wild mushroom jus

~or~

wild mushroom risotto (v) (g)

porcini stock, baby spinach, roasted tomato and parmesan

dessert

pavlova stack (g)

fresh strawberries, double cream, passionfruit pulp

~or~

cheese

king island triple cream, presented with muscatel grapes, crisp bread and fruit loaf

~or~

warm sticky fig date pudding

rum and raisin ice cream, butterscotch sauce

tea or coffee

(v) (vegetarian) (g) gluten free

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 roquette, crisp pear, shaved parmesan, balsamic vinaigrette (g)	18
char grilled lamb, sweet potato crisps, green beans, feta cheese, roquette 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 roquette 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 fixed price menu
\$25.00 per person

start

fresh fruit salad
selection of seasonal fruit,
organic yoghurt, toasted nuts

main

blue duck's fully loaded muesli
our own recipe of toasted oats,
dried fruit, nuts and seeds, served with
greek yoghurt and honey

or

bacon and eggs
free range eggs served scrambled
with bacon, tomato and hash brown
finished with multigrain toast

or

vegetarian breakfast
free range eggs served scrambled, grilled tomato,
homemade beans, field mushrooms,
served with multigrain toast

or

french toast with dried fruit compote
egg toasted brioche, mascarpone,
dried fruit poached in light vanilla syrup

100% orange, pineapple or apple juice (1 per person)
coffee or tea (1 per person)



sparkling and sticky

jansz premium nv (tasmania)	9.5 / 39
brown brothers 'Prosecco' (king valley, vic)	40
moet chandon nv (epernay, france)	125
chandon sparkling shiraz pinot (yarra valley, vic)	10 / 42
chandon vintage cuvee riche (coldstream, vic)	12 / 60

mcwilliams botrytis semillon "limited release" (Riverina, nsw) 60ml	44
trentham estate noble taminga (mildura, vic) 60ml	5.5 / 22
stella bella pink muscat (margaret river, wa) 60ml	7.5 / 30
debortoli noble one botrytis riesling (riverina, nsw) 60ml	11 / 48

white wine

blue duck semillon sauvignon blanc (great southern, wa)	6 / 24
cullen classic dry white (margaret river, wa)	7.5 / 30
grosset 'polish hill' riesling 2009 (clare valley, sa)	75
west cape howe riesling (great southern, wa)	8 / 32
cape mentelle sauvignon blanc semillon (margaret river, wa)	9 / 40
driftwood sauvignon blanc semillon (margaret river, wa)	28
moss wood semillon sauvignon blanc (margaret river, wa)	42
babich (black label) sauvignon blanc (marlborough, nz)	9 / 39
cloudy bay sauvignon blanc (Marlborough, nz)	58
domaine picot chenin 'coteau de la biche' (vouvray, france)	49
vasse felix semillon (Margaret river, wa)	37
paul Conti 'fronti' (south coastal, wa)	7.5 / 30
tinpot hut pinot gris (marlborough, nz)	8.5 / 35
salitage unwooded chardonnay (pemberton, wa)	34
kooyong 'clonale' chardonnay (morningson peninsula, vic)	10 / 43
leeuwin estate 'art series' chardonnay 2006 (margaret river, wa)	98
cape mentelle chardonnay (margaret river, wa)	65

red wine

blue duck cabernet merlot (great southern, wa)	6 / 24
mitolo rose (mclaren vale, sa)	8.5 / 35
ata rangi 'crimson' pinot noir (martinborough, NZ)	50
west cape howe cabernet merlot (denmark, wa)	28
vasse felix cabernet merlot (margaret river, wa)	37
mitolo jester cabernet sauvignon (mclaren vale, sa)	10 / 43
norfolk rise cabernet sauvignon 2006 (mount benson, sa)	28
howard park 'leston' cabernet sauvignon 2007 (margaret river, wa)	59
forest hill cabernet sauvignon (great southern, wa)	40
brown brothers "patricia" cabernet sauvignon 2004 (Milawa, vic)	85
majella 'the musician' cabernet shiraz (Coonawarra, sa)	8.5 / 35
cullen diana madeline cabernet merlot 2007 (margaret river, wa)	130
clairault shiraz 2005 (margaret river, wa)	35
ferngrove 'dragon' shiraz (franklin river, wa)	10 / 43
Geoff Merrill reserve shiraz 2004 (mclaren vale,sa)	80
shaw & smith shiraz 2008 (adelaide hills, sa)	70
cape mentelle 'marmaduke' shiraz Grenache (Margaret river, wa)	8 / 32

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