



Deer Duck
bistro
EST 2011



OPTION I

Five Course Degustation

(FOR GROUPS OF 12 OR MORE GUESTS)

\$89pp

AMUSE - BOUCHE

SCALLOPS, FENNEL, LIQUORICE, FLYING FISH ROE,
YUZU GEL, SWEET PEA RICE CHIPS

BEER RISOTTO, KANGAROO SAUSAGE, ROSEMARY DUST

ROVATO STYLE BRAISED BEEF OYSTER BLADE,
CARDAMON CARROTS, VEGETABLE EMULSION

TRIFLE, ALMOND SPONGE, SEASONAL JAM, LEMON MYRTLE
CHANTILLY, SEASONAL FRUIT, UMESHU PLUM WINE

*All menu items are subject to change according to seasonality and availability.

OPTION II

Short Course Degustation

(FOR GROUPS OF 12 OR MORE GUESTS)

\$115pp

AMUSE - BOUCHE

SELECTION OF DRY AGED SALAMI, FRISELLA, TOMATO WATER, GIN &
TONIC NITROGEN

MORETON BAY BUG, MISO BROTH, MUSSEL, CLAMS, KATSUBUSHI

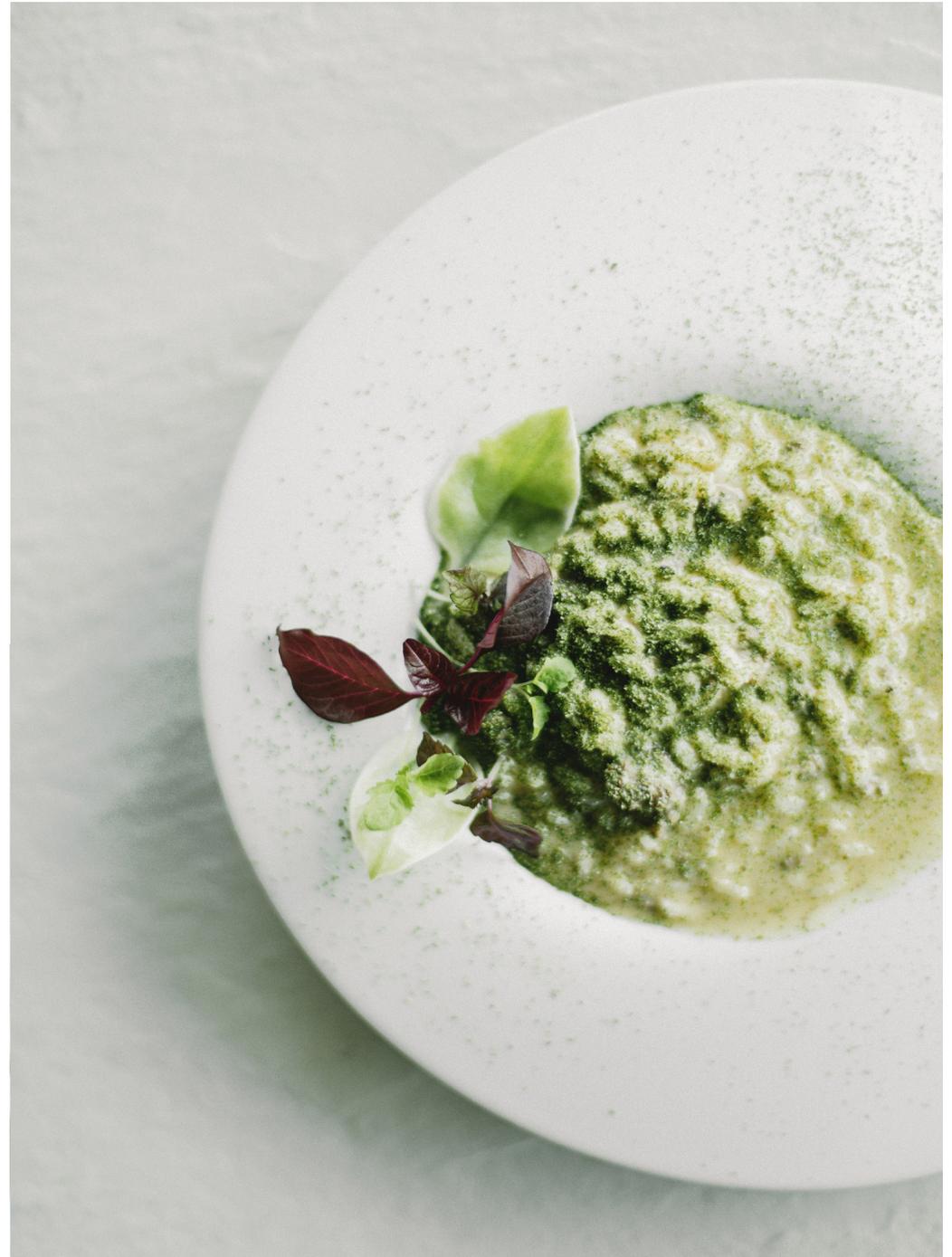
SCALLOPS, FENNEL, LICORICE, FLYING FISH ROE,
YUZU GEL, SWEET PEA RICE CHIPS

BEER RISOTTO, KANGAROO SAUSAGE, ROSEMARY DUST

ROVATO STYLE BRAISED BEEF OYSTER BLADE,
CARDAMON CARROTS, VEGETABLE EMULSION

TRIFLE, ALMOND SPONGE, SEASONAL JAM, LEMON MYRTLE
CHANTILLY, SEASONAL FRUIT, UMESHU PLUM WINE

*All menu items are subject to change according to seasonality and availability.





OPTION III

Long Course Degustation

(FOR GROUPS FOR UP TO 20 GUESTS ONLY)

\$135pp

AMUSE - BOUCHE

SELECTION OF DRY AGED SALAMI, FRISELLA,
TOMATO WATER, GIN & TONIC NITROGEN

MORETON BAY BUG, MISO BROTH, MUSSEL, CLAMS, KATSUBUSHI

SCALLOPS, FENNEL, LIQUORICE, FLYING FISH ROE,
YUZU GEL, SWEET PEA RICE CHIPS

BEER RISOTTO, KANGAROO SAUSAGE, ROSEMARY DUST

ROVATO STYLE BRAISED BEEF OYSTER BLADE,
CARDAMON CARROTS, VEGETABLE EMULSION

DUCK BREAST WITH MANUKA HONEY, TACO FILLED WITH
PULLED DUCK LEG, DUCK LIVER PATE WITH STRAWBERRY
GUM & PORT GEL, DUCK TIKKA MASALA

TRIFLE, ALMOND SPONGE, SEASONAL JAM, LEMON MYRTLE
CHANTILLY, SEASONAL FRUIT, UMESHU PLUM WINE

-OR-

ESPRESSO CARAMEL, WHISKY SACHER TORTE, HAZELNUT
SEMIFREDDO, 75% CHOCOLATE, CARAMEL SAUCE,
MACADAMIA WOOD SMOKE

*All menu items are subject to change according to seasonality and availability.

OPTION IV
Customised Menu



As one of Brisbane's best private function spaces, Deer Duck Bistro is the place to host your next event. Ideal for work Christmas functions, birthday celebrations, engagement parties, corporate events, and many more, we can cater specifically to your needs.

Our expert team can create a food and beverage package to suit your budget and match the style of event you would like to host. Whether your function is for 10 or 40, Deer Duck Bistro has the right ingredients to make your event a huge success! By working with you to determine the most suitable food and entertainment options, taking into account your budget, our team will master all the things that will make your special occasion a successful and memorable one.

We look forward to working with you to make your event a truly special one.

DEER DUCK BISTRO

FUNCTION TERMS & CONDITIONS

1. SPACE HIRE

A set-up and service fee will apply at \$15 per person. Please note when booking restaurant the maximum time of hire in venue for lunch is from 12-4pm for dinner is 6-11pm. If you are to go over this period extra charges may occur.

2. PRIVATE ROOM HIRE - MINIMUM SPEND

Please note that an agreed minimum spend is applicable. If this amount is not reached on the evening, the outstanding balance will be charged to the client's credit card given on confirmation or taken out of the holding deposit.

PRIVATE ROOM HIRE	
ROOM	MINIMUM SPEND
Duck Room (15 - 25 Guests)	\$4,000
Deer Room (30 - 35 Guests)	\$7,000

We reserve the right to require a minimum amount be spent depending on the area and time of the year for your function.

3. DEPOSIT

All group bookings are required to place a 20% deposit on their total estimated food revenue. This deposit will be made at the time of reservation placement and will be charged to the credit card details provided during reservation. Please note that no booking is confirmed without a deposit payment. The pre-paid amount will be debited from the final bill on the day of the reservation.

4. PAYMENT

Final payment must be made at the completion of the function. It is the responsibility of the person who confirmed the booking to ensure full payment is made at the conclusion of the function. All prices are given as a guide only and vary according to the number of guests, date of the function and overall catering requirements.



5. CANCELLATION

If less than 2 weeks notice of cancellation is given the deposit cannot be refunded.

All cancellations must be in writing.

6. CONFIRMING MENU & BEVERAGE ARRANGEMENTS

Confirmation of menu and beverage arrangements must be made at least five full working days before your function. Short notice bookings may be accommodated subject to availability of space and to the discretion of the restaurant manager. Please note that dietary requirements must be confirmed at least four days prior to the reservation. We are able to cater for any dietary requirements, however prior arrangements must be made and menu variations may incur an additional cost.

BOOKING FORM

Full Name: _____

Phone Number: _____

Address: _____

Email: _____

Date of Function: _____

Room/Venue: _____

Number of Guests: _____

Menu Option: _____ Dietary Requirements: _____

Guests Arrive: _____

Signature: _____

DEPOSIT AUTHORISATION

Type of Card: _____

Name of Cardholder: _____

Credit Card Number: _____

Expiry Date: _____

Four Digits Security Code (Amex Only) _____

Three Digit Security Code: _____

Signature _____

*Please note that the function pack is not applicable in conjunction with any other offers and special promotions.