



WELCOME TO HOLY DUCK!

You've just stumbled upon a local treasure dishing out the finest Modern Chinese eats in Sydney. Get ready to embark on a flavorful journey through our menu – it's all about sharing the goodness with your favorite people.

Our star recommendation? The one and only Crispy Duck. We slow-cook it to perfection, ensuring it's juicy on the inside and oh-so-crispy on the outside. It's not just a dish; it's an interactive, hands-on experience. Imagine shredding the duck and crafting mouthwatering parcels with cucumber, shallots, and hoisin sauce, all snug in a soft steamed Mandarin pancake. Pure delight!

Take a seat, relax, and savor a variety of our delightful Modern Chinese creations – they're quacktastic!

Got any dietary preferences or restrictions? No worries – chat with our super-friendly staff, and we'll make sure your experience is just right for you!

Public holiday surcharge 15% & service charge 10% for groups of 8+

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

WHAT THE DUCK

\$75 pp (min. 2 people)

STEAMED DIM SUM PLATTER

prawn har gow, vegetable dumplings,
chicken siu mai and prawn & chive dumplings

CRISPY CALAMARI

wok-fried w/ cornflakes, fried onion, desiccated
coconut, breadcrumbs & chopped red chilli



CRISPY HOLY DUCK **OR** ROAST HOLY DUCK (W/ PANCAKES) (NO PANCAKES)

served w/ hoisin sauce,
cucumber & leek

CHICKEN SAN CHOI BAO (GF)

w/ yellow pickles, chilli, basil & water chestnut

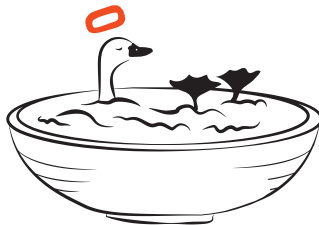
STEAMED CHINESE GREENS

w/ oyster and soy sauce, topped w/ fried onions
(V & GF available)



ICE CREAM

vanilla / chocolate / green tea / mandarin sorbet /
passion fruit sorbet



DESSERT

ICE CREAM \$4.5 (1 scoop)

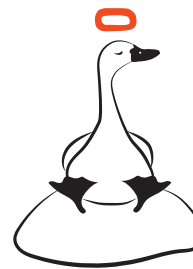
vanilla / chocolate / green tea / mandarin sorbet / passion fruit sorbet

DEEP-FRIED ICE CREAM \$7.5 (1 scoop)

vanilla / chocolate / green tea / mandarin sorbet \$12.5 (2 scoops)

VANILLA PANNA COTTA \$15

served w/ passion fruit ice cream & seasonal fruit garnish



THE HOLY DUCK

\$93 pp (min. 4 people)

STEAMED DIM SUM PLATTER

prawn har gow, vegetable dumplings, chicken siu mai and prawn & chive dumplings

CRISPY CALAMARI

wok-fried W/ cornflakes, fried onion, desiccated coconut, breadcrumbs & chopped red chilli

DUCK YEAH! SPRING ROLLS

roast Holy Duck! & veg
w/ chilli plum sauce

OR VEGETABLE SPRING ROLLS

vegetables w/ chilli plum
dipping sauce

CRISPY HOLY DUCK (W/ PANCAKES) OR ROAST HOLY DUCK (NO PANCAKES)

served w/ hoisin sauce,
cucumber & leek

HOLY DUCK! SPECIALTY PLATTER

roast duck, BBQ char siu & roast pork belly

LOBSTER & GINGER W/ EE-FU NOODLES

Brazilian rock lobster W/ ee-fu noodles, ginger & shallot, topped W/ roasted seaweed

HANDMADE PINK SALT & BLACK SESAME EGG W/ SPINACH TOFU

DEEP FRIED ICE CREAM

vanilla / chocolate / green tea / mandarin sorbet





NOODLES

- CRISPY EGG NOODLES (V)**..... \$22
w/ classic stir-fried Chinese wood ear mushrooms
- VERMICELLI W/ KING PRAWNS** \$25
vermicelli noodles wok-fried in a Singaporean-style curry sauce
w/ king prawns, beansprouts & chicken
- STIR FRIED RICE NOODLES WITH WAGYU BEEF**..... \$28
bean sprouts, chives & sesame
- SEAFOOD EE-FU NOODLES**..... \$31
cooked in prawn paste w/ fish fillets, scallops, king prawns,
mussels, green beans & fish roe

RICE

- | | Regular | Large |
|---|---------|-------|
| YANGCHOU FRIED RICE (GF available) | \$16 | \$24 |
| w/ BBQ pork, mixed seasonal vegetables & egg | | |
| TOM YUM CHICKEN FRIED RICE | \$17 | \$25 |
| wok fried jasmine rice w/ diced chicken, cherry tomatoes & Thai basil | | |
| ROAST HOLY DUCK! FRIED RICE (V, GF available) | \$19 | \$32 |
| w/ snake beans, mustard seeds & shallots | | |
| SEAFOOD FRIED RICE (GF) | \$25 | |
| wok fried jasmine rice w/ prawns, calamari, scallops, onion & egg | | |
| JASMINE RICE | \$3 | |



SIGNATURE DUCK



CRISPY HOLY DUCK!

crispy, crunchy, and tender duck served with steamed pancakes, hoisin sauce, cucumber & leek. A modern twist on duck pancake, perfect for sharing
qtr \$32, half \$55 or whole \$88



ROAST HOLY DUCK!

with homemade signature duck sauce & sweet plum sauce
qtr \$32, half \$55 or whole \$88
(GF available)



ROAST HOLY DUCK! DEBONED

served with steamed pancake, hoisin sauce, cucumber & leek
qtr \$35, half \$60 or whole \$90
(GF available)

MANDARIN PANCAKES or LETTUCE LEAF (V)

\$1 each

CUCUMBER, LEEK & HOISIN SAUCE

\$3.5 set





BBQ & ROAST MEATS

Regular Large

CRISPY CRACKLING ROAST PORK BELLY (GF available)..... \$20 / \$34
w/ hot mustard sauce

CARAMELISED SWEET & STICKY BBQ PORK..... \$16 / \$29
glazed w/ a sweet bbq sauce

PLATTER OF PORK DELIGHTS \$48
BBQ char siu & roast pork belly

HOLY DUCK! SPECIALTY PLATTER..... \$68
roast duck, BBQ char siu & roast pork belly

VEGETABLES

STEAMED CHINESE GREENS (V, GF available) \$18
w/ oyster and soy sauce, topped w/ fried onions

STIR FRIED SEASONAL VEGETABLES (V, GF) \$22

STIR FRIED GREEN BEANS (V, GF available) \$24
w/ chicken mince, preserved pickles, fried purple onion & garlic

PINK SALT & BLACK SESAME EGG W/ SPINACH TOFU (V, GF) \$21



SMALL PLATES

SPRING ROLLS (Vegetarian available)\$6 ea
w/ duck, Chinese wood ear mushroom or vegetable filling
& sweet chilli plum sauce

CRISPY FRIED RICE BALLS.....\$6 ea
w/ seasonal salad, duck, honey mustard dressing

CHINESE PICKLED VEGETABLES (V)..... \$10
cucumber, radish, white daikon & carrots

CRISPY CALAMARI..... \$19
wok-fried w/ cornflakes, fried onion, desiccated coconut,
breadcrumbs & chopped red chilli

STEAMED DUCK & PORK DUMPLINGS.....\$19 (6pcs)
drizzled w/ Shanghainese spicy sauce & shallots

CRISPY FRIED CRAB & PORK DUMPLINGS.....\$19 (6pcs)
w/ sweet chilli dipping sauce

STEAMED HOKKAIDO SCALLOPS (GF available)\$24 (4pcs)
drizzled w/ home made soy sauce, served on the shell w/ vermicelli,
finely sliced shallots & garnished w/ golden garlic & fresh fish roe

STEAMED DIM SUM PLATTER\$28 (8pcs)
selection of prawn har gow, vegetable dumplings, chicken siu mai
& prawn-chive dumplings

	Regular	Large
POPCORN CHICKEN (GF available)	\$11	\$18
w/ lemon mayo & shallots		



SHARING MAINS

Regular Large

SICHUAN STYLE HOT & NUMBING CHICKEN WINGS \$16 / \$28

w/ special chilli sauce, peanut and Thai basil

STIR FRIED WAGYU BEEF (GF available) \$17 / \$29

w/ snow peas, baby corn, chilli in black pepper sauce

WASABI PRAWNS \$18 / \$30

deep fried king prawns served W/ wasabi mayo sauce

CHICKEN SAN CHOI BAO (GF available) 4 for \$14 / 8 for \$24

w/ preserved pickles & water chestnuts, chilli, basil, fried millet

DUCK SAN CHOI BAO (GF available) 4 for \$19 / 6 for \$29

w/ preserved pickles & water chestnuts, chilli, basil, fried millet

CRISPY SPRING CHICKEN (GF available) half \$32, whole \$60

w/ ginger, coriander, shallot, chilli & garlic in a sweet & sour sauce

SWEET & SOUR PORK \$30

w/ pineapple, green & red capsicum, onion

HONEY & PINE NUT BARRAMUNDI \$34

deep fried barramundi fillet in our signature sweet & sour sauce,
pine nuts mixed w/ honey sauce

DRUNKEN FISH FILLET \$34

w/ green peas, Chinese wood ear mushroom & baby bok choy in
a delicate sake kasu gravy

LOBSTER & GINGER W/ EE-FU NOODLES \$70

Brazilian rock lobster W/ ee-fu noodles, ginger & shallot, topped w/ roasted
seaweed

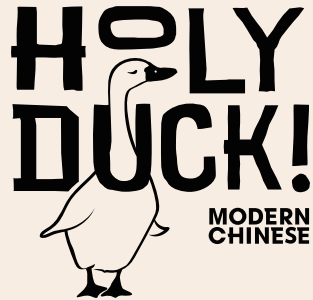
SPIRITS

HOUSE SPIRITS \$12

RUM BACARDI (SPICED, BLANCA, OR GOLD)
GIN BOMBAY SAPPHIRE
WHISKEY - DEWAR'S WHITE LABEL
VODKA ERISTOFF
TEQUILA CAZADORES
ELDERFLOWER LIQUOR - ST GERMAIN

PREMIUM SPIRITS

PATRON: SILVER\$14
PATRON: REPOSADO.....\$15
PATRON: ANEJO\$18
ABERFELDY 12YO SINGLE MALT HIGHLAND\$14
CRAIGELLACHIE 13YO SINGLE MALT SCOTCH\$20
ANGEL'S ENVY BOURBON\$18
BOMBAY CITRON PRESSE\$13
BOMBAY PREMIER CRU\$14
NOILLY PRAT VERMOUTH\$12



holyduck.com.au

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HOLY DUCK!

DRINKS

MENU



SIGNATURE QUACK-TAILS

HOLY DUCK! SIGNATURE SANGRIA \$34
House cab merlot, Bacardi spiced rum, orange liqueur, cinnamon syrup, orange juice & cranberry juice (serves for 2)

HOLY DRINK \$19
Eristoff vodka infused w/ kaffir lime, lychee, lime juice, Holy Duck ginger syrup & coconut water

SIGNATURE DUCK-TINI \$19
Bombay gin, fresh lychee w/ lime juice & Holy Duck rose tea syrup

OH! MY DUCK \$18
Bacardi blanco rum, pineapple syrup, lime juice, ginger, topped up w/ ginger beer

QUACK-A-LOMA \$18
Cazadores tequila, honey water w/ pink grapefruit & volcanic rock salt, served long w/ dehydrated grapefruit

THE HOLY GIMLET \$18
Eristoff vodka, elderflower & watermelon syrup, lime juice & watermelon

QUACK-MOCKTAILS

QUACK APPLE SPRITZ \$12
apple juice, honey, elderflower & lime juice, garnished w/ apple & cinnamon

A NIGHT OF PASSION \$12
passionfruit, lemon juice, & strawberries. served w/ salt rim & lemon

WATERMELON MINT G&T \$13
zero alcohol gin, mint, watermelon & watermelon syrup

KAFFIR LIME & LYCHEE BREEZE \$13
apple, lemon juice, kaffir lime & lychee

NON ALCOHOLIC

FLOWERING TEA

LILY GINSENG FLOWER \$8
JASMIN FLOWER \$8

HOT TEA \$5 CUP, \$8 POT

GREEN TEA
JASMIN TEA

JUICES

APPLE JUICE \$6
ORANGE JUICE \$6
CRANBERRY JUICE \$6
PINK GRAPEFRUIT JUICE \$6
COCONUT WATER \$7

SOFT DRINKS

COKE, COKE ZERO \$7
LEMONADE, GINGER BEER \$6

WATER \$5 PP / FREE-FLOW

STILL WATER, SPARKLING WATER



WINES & BEER

SPARKLING WINE

HOLY DUCK! SPARKLING NV \$45/\$10

THE DUCHESS BRUT \$48
Hunter Valley NSW

WHITE WINE

HOLY DUCK! PINOT GRIGIO \$37/\$9
Gordon NSW

LOCK & KEY REISLING \$48/\$12
Moppity Vineyard NSW Vegan friendly

SCORPIUS SAUVIGNON BLANC \$68/\$15
Marlborough NZ

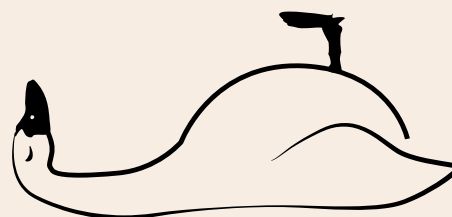
MONKEY PLACE GREEK CHARDONNAY \$59
Hunter Valley NSW

KP NATURALLY CHENIN BLANC \$70
Ferguson Valley WA Sustainably Farmed

MADFISH SAUVIGNON BLANC SEMILLON \$48
Cowaramup WA

ROSÉ

PAXTON ROSÉ \$58/\$13
McLaren Vale SA
Organic + Vegan



RED WINE

HOLY DUCK! CABERNET MERLOT \$35/\$9
Gordon NSW

OSCAR'S FOLLY PINOT NOIR \$68/\$15
Yarra Valley VIC

KINGSTON ESTATE SHIRAZ \$55/\$14
Clare Valley SA Vegan Friendly

GUACHO MALBEC \$60
Mendoza ARGENTINA

PAXTON TEMPRANILLO \$65
McLaren Vale SA Organic + Vegan Friendly

MOPPITY ESTATE CAB. SAUVIGNON \$85
Hilltops NSW

BEER & CIDER

MONSUTA OKINAWA (DRAFT BEER)... \$12/\$14.50
COOPER LIGHT \$9
TSING TAO \$10
TIGER \$10
PALE ALE \$12
APPLE CIDER \$11

