



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+

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

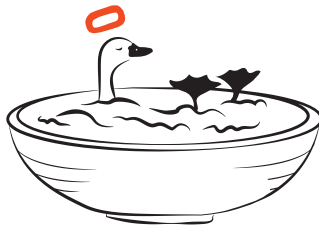
STEAMED CHINESE GREENS

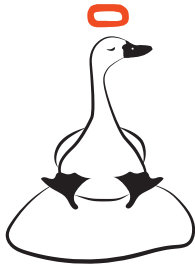
w/ oyster and soy sauce, topped w/ fried onions
(V & GF available)



ICE CREAM

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





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

GINGER & LOBSTER TAILS W/ EE-FU NOODLES

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

HANDMADE PINK SALT & BLACK SESAME EGG W/ SPINACH TOFU

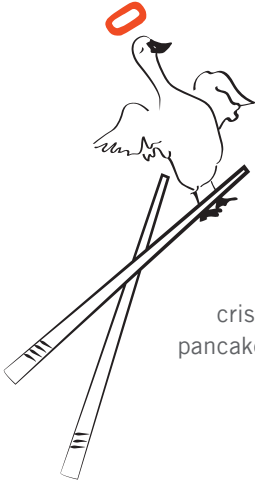


DEEP FRIED ICE CREAM

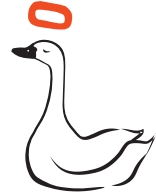
vanilla / chocolate / green tea / mandarin sorbet







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





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

POPCORN CHICKEN (GF available) \$11 \$18

w/ lemon mayo & shallots

Regular Large



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

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

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



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



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



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

