





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)

served w/ hoisin sauce, cucumber & leek

CHICKEN SAN CHOI BAO (GF)

(NO PANCAKES)

w/ yellow pickles, chilli, basil & water chestnut

STEAMED CHINESE GREENS

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

ICE CREAM

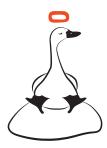
vanilla / chocolate / green tea / mandarin sorbet / passion fruit sorbet



DESSERT

ICE CREAM	. \$4.5 (1	scoop
vanilla / chocolate / green tea / mandarin sorbet / passion fruit so		
DEEP-FRIED ICE CREAM	. \$7.5 (1	scoop
vanilla / chocolate / green tea / mandarin sorbet \$12.5 (2 scoops	5)	
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

VEGETABLE OR **SPRING ROLLS**

vegetables w/ chilli plum dipping sauce

(NO PANCAKES)

CRISPY HOLY DUCK OR ROAST HOLY DUCK (W/ 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

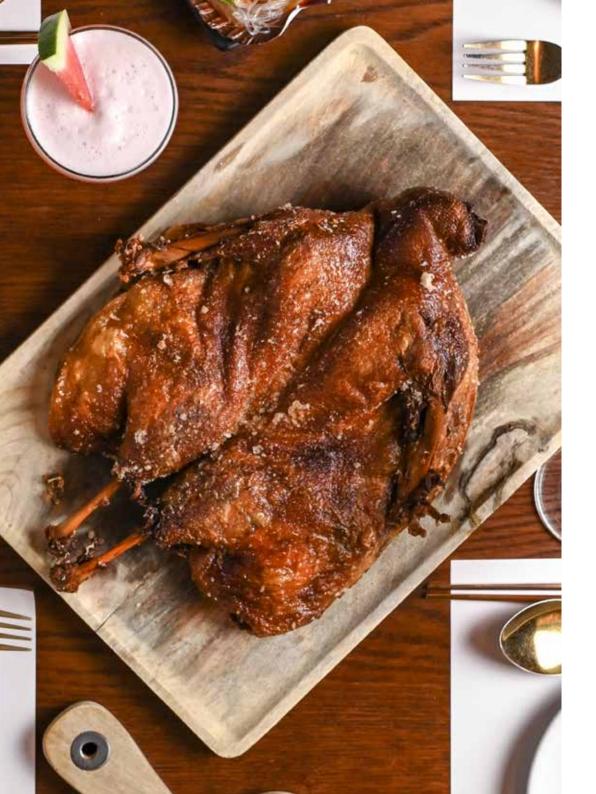
Brazilian rock lobster W/ ee-fu noodles, ginger & shallot, topped W/ roasted seaweed

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
STIR FRIED RICE NOODLES WITH WAGYU BEEFbean sprouts, chives & sesame	\$28
SEAFOOD EE-FU NOODLES	\$31

RICE

YANGCHOU FRIED RICE (GF available)	Regular . \$16 /	
TOM YUM CHICKEN FRIED RICE wok fried jasmine rice w/ diced chicken, cherry tomatoes & Thai basil	. \$17 /	\$25
ROAST HOLY DUCK! FRIED RICE (V, GF available)	. \$19 /	\$32
SEAFOOD FRIED RICE (GF)		\$25
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
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
HOLY DUCK! SPECIALTY PLATTER
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

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

w/ chicken mince, preserved pickles, fried purple onion & garlic



SMALL PLATES

SPRING ROLLS (Vegetarian available) w/ duck, Chinese wood ear mushroom or vegetable filling & sweet chilli plum sauce	\$6 ea
CRISPY FRIED RICE BALLS	\$6 ea
CHINESE PICKLED VEGETABLES (V)	\$10
CRISPY CALAMARI	\$19
STEAMED DUCK & PORK DUMPLINGS	.\$19 (6pcs)
CRISPY FRIED CRAB & PORK DUMPLINGSw/ sweet chilli dipping sauce	.\$19 (6pcs)
STEAMED HOKKAIDO SCALLOPS (GF available)	.\$24 (4pcs)
STEAMED DIM SUM PLATTER	.\$28 (8pcs)
POPCORN CHICKEN (GF available)	



SHARING MAINS

Regular Large SICHUAN STYLE HOT & NUMBING CHICKEN WINGS...... \$16 / \$28 w/ special chilli sauce, peanut and Thai basil w/ snow peas, baby corn, chilli in black pepper sauce 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 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 choi 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