

Function menu

Contact Us

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ABOUT US

The Duck Inn Pub and Kitchen in Chippendale is where timeless charm meets modern hospitality. Established as a beloved local favourite, we pride ourselves on being a vibrant gathering place for friends, families, and colleagues alike.

Our story is built on community — from casual lunches and after-work drinks to memorable celebrations and events. Every guest is welcomed with warm service, quality food, and a relaxed, inviting atmosphere that reflects the spirit of Chippendale.

At The Duck Inn, we specialise in hosting unforgettable functions and events. Whether you are planning a birthday celebration, corporate event, engagement party, or any special occasion, we offer flexible options to suit your needs

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Cocktail lounge

Details

- Capacity: 10–40 guests
- Private cocktail bar
- TV available
- Blackboard to write your party name
- High tables & chairs (flexible setup)
- Open space for lounging, standing, dining & dancing
- Music available
- Suitable for canapés, buffet & drink packages
- Add your own decorations to personalise the space



Dinning room

Details

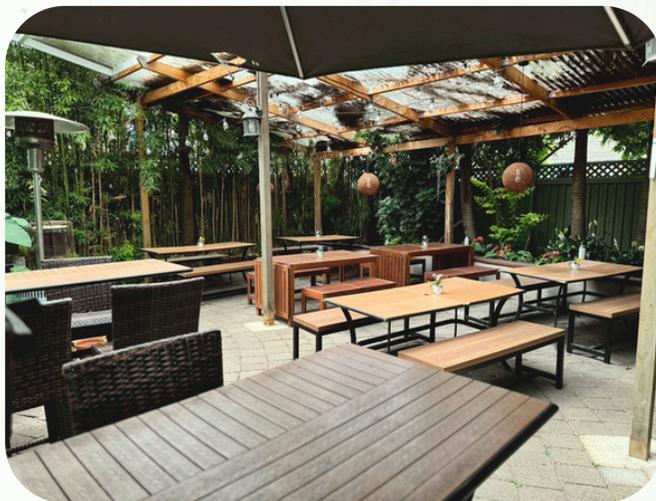
- Capacity: 30–60 guests
- Private function room
- Music available
- Dining tables and chairs (can be arranged as long tables)
- Name displayed on table
- Add your own decorations to personalise the space



Garden Terrace

Details

- Capacity: 10–70 guests
- Dining tables (can be arranged as long tables)
- Relaxed garden vibe
- Covered roof area for shade
- Background music available
- DIY Optional



Bottom less drink in hours

SILVER

2hrs \$45pp / 3hrs \$60pp / 4hrs \$75pp

Beer on tap

Marickville lager
Golden AXE apple cider

Red Wine

Mortar & Pestle Cabernet Merlot, SA

White Wine

Mortar & Pestle Semillon Blanc, SA

Sparkling Wine

Windowrie 'The Mill' prosecco

Including Soft drink and House
Spirit

GOLD

2hrs \$55pp / 3hrs \$70pp / 4hrs \$85pp

Beer on tap

Marickville lager
Tooheys New
Golden AXE apple cider
HAHN premium light

Red Wine

Mortar & Pestle Cabernet Merlot, SA
2022 it wasn't me Lofi red

White Wine

Mortar & Pestle Semillon Blanc, SA
Whispering Clouds Sauvignon Blanc

Rosé Wine

Pig in The House Rose

Sparkling Wine

Windowrie 'The Mill' prosecco, NSW
NV V Lafayettw "Blanc de Blancs" Brut

DIMOND

2hrs \$75pp / 3hrs \$90pp

Beer on tap

10 beer on tap

Red Wine

Mortar & Pestle Cabernet Merlot, SA
2022 It wasn't Me Natural Red Blend
2021 Highgate Organic Cabernet Sauvignon
Pig in The House Organic Shiraz
Running With The Bulls Tempranillo
Jean Pinot Noir, France

White Wine

Mortar & Pestle Semillon Blanc, SA
Whispering Clouds Sauvignon Blanc
Fontavera Organic Pinot Grigio
Highgate Chardonnay
Harewood Estate Frankland River Riesling

Rose Wine

Le Chat noir Rose
Pig in The House Rose

Sparkling Wine

Windowrie 'The Mill' prosecco, NSW
NV V Lafayettw "Blanc de Blancs" Brut

Canape

COLD 20 pieces each

Antipasto Skewer	\$80
Cheeseboard Stick	\$70
Bruschetta (VG)	\$50
Sandwich Selection (Chicken Schnitzel or Tuna)	\$50
Smoked Salmon on Cucumber	\$80
Prawn Cucumber Skewer	\$75

WARM 20 pieces each

Cheese & Mayo Baked Mussels	\$70
Mini Jacket Potatoes (V,GF)	\$50
Dukkah-Dusted Moroccan Lamb Kofta with Labneh	\$75
Vegetable Spring Rolls with Sweet Chilli sauce (VG)	\$50
Satay Chicken Skewers with Peanut Sauce	\$60
Truffled and Parmesan Arancini (V)	\$65
Rocks Beer Battered Fish Cocktail	\$60
Mini Margarita Pizza	\$70

DESSERT 20 pieces each

Tiramisu	\$70
Matcha Tiramisu	\$70
Mini Banoffee	\$55
Mixed Berry Cream Cheese on Cracker with Pistachio Crumble	\$55
Petits Four Gluten Free Selection - 18 pcs (Green Tea Frangipane, Boysenberry Friand, Choc Almond Brownie, Red Velvet, Hazelnut Pebble, Lemon Cheesecake)	\$70

Share Platter

FOR 10-13 PPL

COLD

Cheese Platter – Mixed Cheeses, Walnut and Seasonal Fruits \$129

Seafood Platter – Tiger King Prawns, Smoked Salmon, New Zealand Mussels, Seafood Salad Mix, Oysters \$219

Dip Platter – Hummus, Baba Ghanoush, Capsicum Dip, Guacamole, Taramasalata \$99

Charcuterie Platter – Salami, Prosciutto, Chorizo, Mixed Olives, Pickles \$169

Seasonal Fruit Platter \$99

Seasonal Veggie Dip Platter – Vegetables, Sour Cream, Hummus, Taramasalata or Beetroot Hummus, Spicy Capsicum Dip \$109

Assorted Deluxe Sushi Platter – 48 pcs \$159 / 60 pcs \$179

HOT

3 kg Pork Ribs, Grilled Corn, Garden Salad \$149

Dukkah-Dusted Moroccan Lamb Kofta with Labneh, Flat Mushrooms, Salsa Verde \$169

3 Whole Chickens, Pita Bread, Coleslaw, Chipotle Mayo \$139

Roasted Vegetables with Moroccan Spice, Feta Cheese \$119

DESSERT

Petits Fours Flourless (Frangipane, Friand, brownie, red Velvet, pebble, cheesecake) 36 pcs \$129

Petits Fours tartlet (crumble, yuzu curd, apple, coconut) \$139

Set menu

\$58 2 Course set menu
(Any Dairy on Request)

\$65 3 Course set menu
(Any, Dairy on Request)

ENTREE

Chilli Squid with Szechuan Pepper &
Lime Aioli (DF)

Truffled Mushroom & Parmesan
Arancini (GF)

Hummus & Sourdough with
Cauliflower, Red Onion, Currants &
Peanuts in Sumac Dressing (V, GF)

Octopus Salad (GF, DF)

Vegetable Spring Rolls (VG)

MAIN

Rump Steak with Dutch Carrots, Chat
Potatoes, Broccolini & Pea

Confit Duck Leg with Pumpkin Purée,
Cauliflower, Peas

Supreme Chicken with Dutch Carrots, Chat
Potatoes, Peas & Broccolini

Pan-Fried Barramundi with Seasonal
Vegetables & Salsa Verde (GF, DF)

Miso Eggplant with Cauliflower Purée, Kale,
Corn, Walnut & Sesame Seeds (VG, GF,
DF)

Pumpkin Salad (VG)

DESSERT

New York Cheesecake with Fresh
Berries & Raspberry Sauce

Homemade Vanilla Gelato with
Pistachio Crumble

Tiramisu