



## 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!

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

served w/ hoisin sauce,  
cucumber & leek

## CHICKEN SAN CHOI BAO (GF)

w/ yellow pickles, chilli, basil & water chestnut

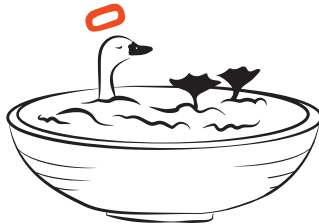
## STEAMED CHINESE GREENS

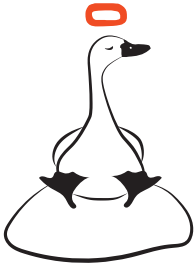
w/ oyster and soy sauce, topped w/ fried onions  
(V & GF available)



## 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

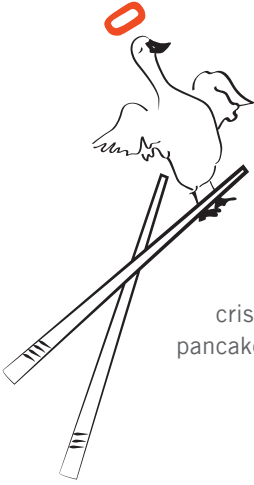


## DEEP FRIED ICE CREAM

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



### ROAST HOLY DUCK! DEBONED

served with steamed pancake, hoisin sauce, cucumber & leek  
qtr \$35 or half \$60

### MANDARIN PANCAKES or LETTUCE LEAF (V)

\$1 each

### CUCUMBER, LEEK & HOISIN SAUCE

\$3.5 set





## SMALL PLATES

**SPRING ROLLS (Vegetarian available)..... \$7 each**

w/ duck, Chinese wood ear mushroom or vegetable filling & sweet chilli plum sauce

**CRISPY FRIED RICE BALLS..... \$7 each**

w/ seasonal salad, duck, honey mustard dressing

**CHINESE PICKLED VEGETABLES (V)..... \$10**

cucumber, radish, white daikon & carrots

**STEAMED DIM SUM PLATTER ..... \$18 pp (4pcs)**

selection of prawn har gow, vegetable dumplings, chicken siu mai & prawn-chive dumplings

**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 .....\$20 (6pcs)**

w/ sweet chilli dipping sauce

**POPCORN CHICKEN (GF)..... \$22**

w/ lemon mayo & shallots

**STEAMED HOKKAIDO SCALLOPS (GF).....\$24 (4pcs)**

drizzled w/ home made soy sauce, served on the shell w/ vermicelli, finely sliced shallots & garnished w/ golden garlic & fresh fish roe





## SHARING MAINS

**SICHUAN STYLE HOT & NUMBING CHICKEN WINGS..... \$26**

w/ special chilli sauce, peanut and Thai basil

**CHICKEN SAN CHOI BAO (GF)..... \$28**

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

**STIR FRIED WAGYU BEEF (GF available) ..... \$30**

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

**DUCK SAN CHOI BAO (GF available) ..... \$30**

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

**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

**WASABI PRAWNS ..... \$34**

deep fried king prawns served W/ wasabi mayo sauce

**DRUNKEN FISH FILLET ..... \$34**

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

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

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

**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

**CRISPY CRACKLING ROAST PORK BELLY (GF available)..... \$34**

w/ hot mustard sauce

**CARAMELISED SWEET & STICKY BBQ PORK..... \$34**

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) ..... \$20**

w/ oyster and soy sauce, topped w/ fried onions

**STIR FRIED SEASONAL VEGETABLES (V, GF) ..... \$24**

**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) ..... \$24**



## 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** ..... \$28  
w/ wagyu beef, 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

- JASMINE RICE** ..... \$3
- YANGCHOU FRIED RICE (V available)**..... \$20  
w/ BBQ pork, mixed seasonal vegetables & egg
- TOM YUM CHICKEN FRIED RICE** ..... \$22  
wok fried jasmine rice w/ diced chicken, cherry tomatoes & Thai basil
- SEAFOOD FRIED RICE (GF)** ..... \$25  
wok fried jasmine rice w/ prawns, calamari, scallops, onion & egg
- ROAST HOLY DUCK! FRIED RICE (V, GF available)** ..... \$28  
w/ snake beans, mustard seeds & shallots



## 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

