

NEW YEARS EVE

3 COURSE SHARING MENU

\$105 PER PERSON

**TABLE IS YOURS FROM 5:30PM - 7:30PM
INCLUDES GLASS OF SPARKLING ON ARRIVAL**

SMALLS

Oysters, finger lime & ginger (gf, df)

Scallops, charred baby leeks & sea urchin butter (gf)

Sweet potato hummus, charred onions, black sesame, flat bread
& dukkah (v, n, vg on request)

MAINS

Moreton Bay bugs, charred cavolo nero & XO butter (gf)

Beef rib eye, bone marrow, roasted eschallots & jus (gf, df)

Roasted garlic potatoes & rosemary salt (gf, df, v, vg)

Green beans, currants, pine nuts & sherry vinegar (gf, df, v, vg, n)

DESSERTS - ALTERNATE DROP

Sea salt meringue, berries, yoghurt ice cream, lemon curd & macadamia crunch (gf, v, n)

Chocolate parfait, almond crumb, pickled blueberries, matcha (n)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Please advise of dietary requirements at least 7 days prior to your booking.
Kids menu available 3-12yrs old \$60pp; kids 0-2yrs old are free.
Bookings are essential and pre-payment is required.



NEW YEARS EVE

DUCKLINGS

Kids 3-12yrs old \$60pp
Kids 0-2yrs old are free

DINNER

Roast chicken, vegetables & gravy (gf, df)

or

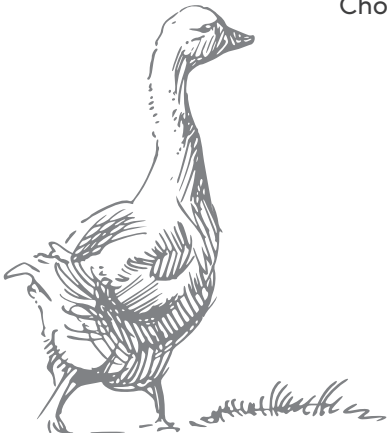
Crumbed flat head, salad & tartare sauce

DESSERT

Pavlova & berries

or

Chocolate cake & ice cream



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www.threeblueducks.com