

CHRISTMAS MENU

12 - 24 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

GUESTS TO SELECT ONE DISH FROM EACH COURSE

SMALLS

Raw fish, paw paw, red onion, chilli & ginger (gf, df)

Chicken liver parfait, berries, seeds & skins (n)

Wood roasted haloumi, pickled beets, grapes, eschalots & oregano (gf, v)

Sweet potato hummus, charred onions, black sesame, flat bread & dukkah (v, n) *vegan upon request*

MAINS

Chargrilled king prawns, chilli, avocado, lime, shallots & seasonal greens (gf)

Fish of the day, corn, smoked eggplant, chilli, cucumber, heirloom tomato, herbs, citrus & preserved lemon (gf, df, n)

Maple glazed roast pumpkin, eggplant puree, pomegranate, mint & mixed grains (gf, df, vg)

Porchetta, fermented chilli, macadamia cream, mustard, buttermilk braised leek, shaved raddish & fennel (n)

SIDES TO SHARE

Roasted garlic & rosemary potatoes (gf, v)

Carrots, citrus butter, honeycomb & salted ricotta (gf, v)

Iceberg wedge, cavolo nero, dill & anchovy dressing, pangrattato (gf, n)

DESSERTS

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

Vanilla creme brûlée, passionfruit, white chocolate & milk crumb (gf)

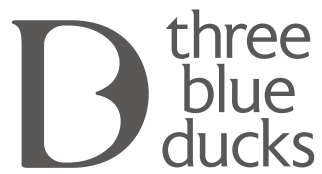
Christmas cake, vanilla sherry custard, charred peaches, cherries, rum & raisin ice cream (v, n)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

Groups 12 - 24 pax are requested to dine on a set menu, groups 25+ please see 'The Feast' share menus.

Please advise of dietary requirements at least 7 days prior to your booking.

Final numbers are to be confirmed at least 48 hours prior to your booking.



'THE FEAST'

\$70 PER PERSON

TO SHARE

Sweet potato hummus, charred onions, black sesame, flat bread & dukkah (v, n) *vegan upon request*

Spiced lamb, charred eggplant puree, herbs, macadamias & flat bread (n)

Heirloom tomato, stracciatella, pangrattato & basil oil (gf, v)

Wood roasted haloumi, pickled beets, grapes, eschalots & oregano (gf, v)

Raw fish, paw paw, red onion, chilli & ginger (gf, df)

Lamb shoulder, pea, zucchini, squash, red onion, mint & lemon dressing (gf, df)

Chargrilled king prawns, chilli, avocado, lime, shallots & seasonal greens (gf)

Roasted garlic & rosemary potatoes (gf, v)

Carrots, citrus butter, honeycomb & salted ricotta (gf, v)

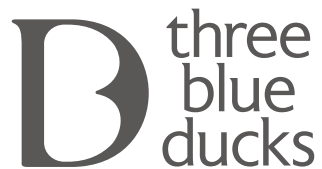
Iceberg wedge, cavolo nero, dill & anchovy dressing, pangrattato (gf, n)

DESSERT - ALTERNATE DROP

Christmas cake, vanilla sherry custard, charred peaches, cherries, rum & raisin ice cream (v, n)

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

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Groups 25+ pax are requested to dine on a 'The Feast' share table set menu.
Please advise of dietary requirements at least 7 days prior to booking.
Final numbers are to be confirmed at least 48 hours prior to booking.



'THE ULTIMATE FEAST'

\$90 PER PERSON

TO SHARE

Oysters, finger lime & ginger (gf, df)

Sweet potato hummus, charred onions, black sesame, flat bread & dukkah (v, n) *vegan upon request*

Spiced lamb, charred eggplant puree, herbs, macadamias & flat bread (n)

Heirloom tomato, stracciatella, pangrattato & basil oil (gf, v)

Wood roasted haloumi, pickled beets, grapes, eschalots & oregano (gf, v)

Tiger prawns, chilli mayo & flat bread (df)

Lamb shoulder, pea, zucchini, squash, red onion, mint & lemon dressing (gf, df)

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

500g grass fed T-bone, burnt onions, chimichurri & jus (gf, df)

Roasted garlic & rosemary potatoes (gf, v)

Carrots, citrus butter, honeycomb & salted ricotta (gf, v)

Iceberg wedge, cavolo nero, dill & anchovy dressing, pangrattato (gf, n)

DESSERT - ALTERNATE DROP

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

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

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Groups 25+ pax are requested to dine on a 'The Feast' share table set menu.
Please advise of dietary requirements at least 7 days prior to booking.
Final numbers are to be confirmed at least 48 hours prior to booking.

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