

CHRISTMAS 2018

\$220 PER PERSON

**LUNCH SERVICE STARTS AT 12PM
AND INCLUDES 3 HOUR BEVERAGE PACKAGE**

COLD SEAFOOD BUFFET

Oysters, finger lime & ginger (gf, df)
Tiger prawns, chilli mayo & flat bread
Smoked mussels & pickled onions (gf, df)
Moreten Bay bugs, lemon & fermented chilli (gf)
Smoked salmon, beetroot relish, crème fraîche, red onion, capers & dill (gf)
Spanner crab blinis, beetroot relish, caviar, dill & chervil (gf, df)

SALAD BUFFET

Shaved zucchini, lemon, mint & roasted chestnuts (gf, df, v, vg, n)
Kohlrabi, apple, watercress & mustard (gf, df, v, vg)
Farm salad, almond cream (v, n)
Beetroot, apple, fennel & buckwheat (gf, df, v, vg)
Potato salad, jalapeños (gf, v)
Citrus, watercress, herbs, almonds & nam jim (gf, df, v, n)
Watermelon, cucumber & radish (gf, df, v, vg)

SHARE TABLE MAINS

Salt baked rainbow trout, chicken stock potatoes & crème fraîche (gf)
Slow cooked lamb shoulder, pea, zucchini, squash, red onion, mint & lemon dressing (gf, df)
Roast turkey, all the trimmings, red currant jam & jus (gf)
Maple glazed roast pumpkin, eggplant puree, pomegranate, mint & mixed grains (gf, df, vg)

DESSERT BUFFET

Portuguese tarts (v)
Tiramisu (v)
Rosemary & lemon marshmallows, sour lemon (gf, df, v)
Cinnamon doughnuts (n)
Pavlova, mango & passion fruit (gf, v)
Coconut rice pudding, burnt honey, mango & passion fruit (gf, df, v, vg)
Crème brûlée (gf, v)

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 3-12yrs old \$110pp; kids 0-2yrs old are free.
Bookings are essential and pre-payment is required.



CHRISTMAS DAY

DUCKLINGS

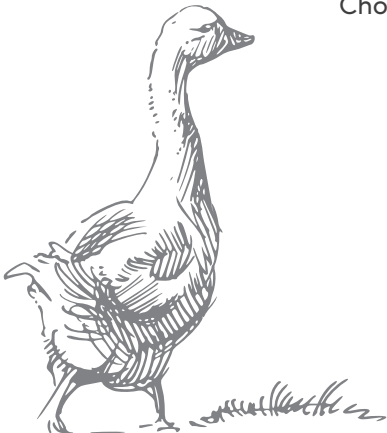
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DINNER

Roast chicken, vegetables & gravy (gf, df)
or
Crumbed flat head, salad & tartare sauce

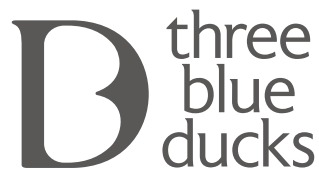
DESSERT

Pavlova & berries
or
Chocolate cake & ice cream



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CHRISTMAS DAY BEVERAGE PACKAGE

3 HOURS

SPARKLING

Bubbles & Co., Sparkling Cuvee, Chardonnay, Vermentino, Yarra Valley/Merbein, VIC, NV

Vinea Marson, Prosecco, Glera, Heathcote, VIC, 2015

WHITE WINE

Pikes Traditionale, Riesling, Clare, SA, 2017

Hunky Dory, Sauvignon Blanc, Marlborough, NZ, 2017 (Organic)

Quealy, Pinot Grigio, Mornington Peninsula, VIC, 2017 (Organic)

Dog Ridge "The Pup", Chardonnay, McLaren Vale, SA, 2018

ROSE

Riot Wine Co., Grenache, Sangiovese, McLaren Vale, SA, 2017 (Sustainable)

RED WINE

Proud ' Up The Mountain', Pinot Noir, Yarra Valley, VIC, 2017 (Sustainable)

Small Fry, Tempranillo Blend, Barossa Valley, SA, 2017 (Organic, Biodynamic)

Brash Higgins, Shiraz, McLaren Vale, SA, 2016

Best's, Cabernet Sauvignon, Great Western, VIC, 2016

FULL STRENGTH BEERS

Stomping Ground Laneway Lager (MEL) 4.7%

Green Beacon 3 Bolt Pale Ale (QLD) 4.5%

Ballistic Australian Psycho IPA (QLD) 6.5%

'The Hills' Pear Cider (SA) 5%

INCLUDED IN PACKAGE

Fortitude Pacer Pale Ale (QLD) 2.8%

Still & Sparkling water, Cold Pressed Juice, Tea & Coffee

Capi Organic Cola, Ginger Beer & Lemonade

ADD ONS

Additional \$25 per person to add house spirits to a package.

Any additional package time is charged at \$15 per person, per hour.