

## SUMMER SET MENU

12 - 24 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

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GUESTS TO SELECT ONE DISH FROM EACH COURSE

### SMALLS

Market ceviche, cucumber, buttermilk, buckwheat, lime & ginger & macadamia (gf)

Brooklet Springs chicken liver parfait, chicken skins, Brookie's gin jam & toast

Byron Bay burrata, cherry tomato, mint, basil, fermented watermelon rind & torn garlic sourdough (v)

Western Australian coal-roasted octopus, zucchini, garlic, reggiano, olive & lemon (gf)

### MAINS

Borrowdale BBQ pork belly, lemongrass, kafir lime, chilli, citrus salad & peanut sauce (gf, df, n)

Miso glazed pumpkin, whipped tofu, radish, apple & spent lettuce (gf, df, v, vg)

Market fresh fish of the day, baba ganoush, crispy chickpea, charred corn, citrus & dukkah  
(gf, df, n)

300g Cape Grim rib eye (served m/r), charred Farm greens, chimichurri & beer mustard (df)

### SIDES TO SHARE

Roasted potatoes, Cultur'd crème fraîche & rosemary salt (gf, v)

Farm cos, green goddess, pickled grapes & celery (gf, df, v, vg)

### DESSERTS

Brookies spent Davidson plum spiced fruit cake, macadamias, cinnamon myrtle & custard (v, n)

Cheese, lavosh, dried fruit, spiced orange chutney (v, n)

Berries, fruit, wattle, whey granita & brown butter ice cream (v)

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'**

### **\$60 PER PERSON**

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### **TO SHARE**

Roasted carrot hummus, pickled carrots, dukkah, focaccia (df, v, vg, n)

Market ceviche, cucumber, buttermilk, buckwheat, lime & ginger & macadamia (gf)

Brooklet Springs chicken liver parfait, chicken skins, Brookie's gin jam & toast

Byron Bay burrata, cherry tomato, mint, basil, fermented watermelon rind & torn garlic sourdough (v)

Market fresh fish of the day, baba ganoush, crispy chickpea, charred corn, citrus & dukkah  
(gf, df, n)

Borrowdale BBQ pork belly, lemongrass, kafir lime, chilli, citrus salad & peanut sauce (gf, df, n)

Miso glazed pumpkin, whipped tofu, radish, apple & spent lettuce (gf, df, v, vg)

Roasted potatoes, Cultur'd crème fraîche & rosemary salt (gf, v)

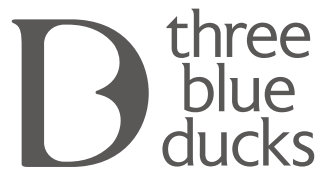
Farm cos, green goddess, pickled grapes & celery (gf, df, v, vg)

### **DESSERT - ALTERNATE DROP**

Brookies spent Davidson plum spiced fruit cake, macadamias, cinnamon myrtle & custard (v, n)

Berries, fruit, wattle, whey granita & brown butter ice cream (v)

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

### **\$85 PER PERSON**

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### **TO SHARE**

Oysters, ginger & finger lime dressing

Roasted carrot hummus, pickled carrots, dukkah, focaccia (df, v, n)

Market ceviche, cucumber, buttermilk, buckwheat, lime & ginger & macadamia (gf)

Brooklet Springs chicken liver parfait, chicken skins, Brookie's gin jam & toast

Byron Bay burrata, cherry tomato, mint, basil, fermented watermelon rind & torn garlic sourdough (v)

Market fresh fish of the day, baba ganoush, crispy chickpea, charred corn, citrus & dukkah  
(gf, df, n)

Borrowdale BBQ pork belly, lemongrass, kafir lime, chilli, citrus salad & peanut sauce (gf, df, n)

Miso glazed pumpkin, whipped tofu, radish, apple & spent lettuce (gf, df, v, vg)

Roasted potatoes, Cultur'd crème fraîche & rosemary salt (gf, v)

Farm cos, green goddess, pickled grapes & celery (gf, df, v, vg)

Farm leaves (gf, df, v, n)

### **DESSERT - ALTERNATE DROP**

Brookies spent Davidson plum spiced fruit cake, macadamias, cinnamon myrtle & custard (v, n)

Berries, fruit, wattle, whey granita & brown butter ice cream (v)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts  
Groups 25+ pax are requested to dine on a '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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