

BREAKFAST SET MENU

\$35 PER PERSON

DRINKS TO START

Coffee Single O of your choice

OR

Organic cold-pressed seasonal juices

BREAKFAST OPTIONS

Slow roasted brisket, Farm cherry tomatoes, shaved radish, fried egg & herbs (gf, df)

Avocado, poached eggs, corn, herb salad, chilli, macadamia & sourdough (v, n)

Coconut & chia bircher, apple, berries, mango, passion fruit & crunch (gf, v, vg, n)

ADD ONS

Glass of Sparkling wine or Bloody Mary

\$10pp

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

Please note our menus are seasonal & change regularly.

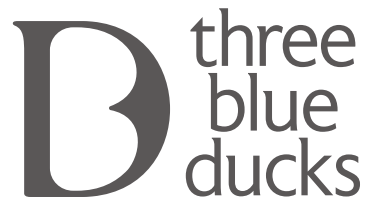
Please advise of dietary requirements at least 7 days prior to your booking.

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

Please note there is a 10% surcharge on Sundays and 15% on public holidays.

threeblueducks **threeblueducks**

www.threeblueducks.com



FULL BREAKFAST SET MENU

\$43 PER PERSON

DRINKS TO START

Coffee Single O of your choice

OR

Organic cold-pressed seasonal juices

SHARE TABLE

Selection of seasonal fruits (vg)

OR

Selection of freshly baked pastries

BREAKFAST OPTIONS

Slow roasted brisket, Farm cherry tomatoes, shaved radish, fried egg & herbs (gf, df)

Avocado, poached eggs, corn, herb salad, chilli, macadamia & sourdough (v, n)

Coconut & chia bircher, apple, berries, mango, passion fruit & crunch (gf, v, vg, n)

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

Please note our menus are seasonal & change regularly.

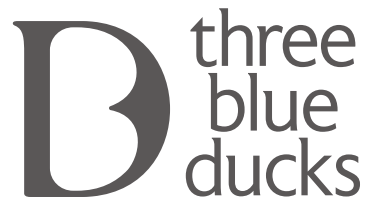
Please advise of dietary requirements at least 7 days prior to your booking.

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

Please note there is a 10% surcharge on Sundays and 15% on public holidays.

[threeblueducks](#) [threeblueducks](#)

www.threeblueducks.com



FULL BREAKFAST SET MENU

\$47 PER PERSON

DRINKS TO START

Coffee Single O of your choice

OR

Organic cold-pressed seasonal juices

SHARE TABLE

Selection of seasonal fruits (vg)

A selection of pastries from The Bread Social – croissants, pan au chocolat & danishes

Farmhouse cheeses, nuts & dried fruits (n)

The Bread Social toasts, house made jam, Ballina creamed honey & Cultur'd hand made butter (n)

Coconut & chia bircher, apple, berries, mango, passion fruit & crunch (gf, v, vg, n)

Slow roasted brisket, Farm cherry tomatoes, shaved radish, fried egg & herbs (gf, df)

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

Please note our menus are seasonal & change regularly.

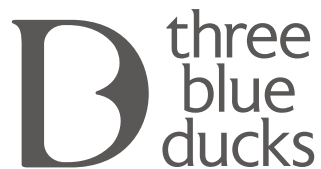
Please advise of dietary requirements at least 7 days prior to your booking.

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

Please note there is a 10% surcharge on Sundays and 15% on public holidays.

[threeblueducks](#) [threeblueducks](#)

www.threeblueducks.com



SUMMER SET MENU

12 - 24 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

GUESTS TO SELECT ONE DISH FROM EACH COURSE

SMALLS

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

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, kaffir 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)

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

Chocolate mousse, brownie ice cream, strawberry (gf, n)

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

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

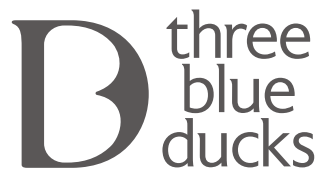
gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

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

Menus are subject to change due to season and availability.

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'

\$65 PER PERSON

TO SHARE

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

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

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, kaffir 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)

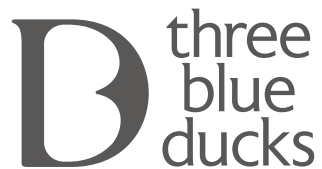
Farm cos, green goddess, pickled grapes & celery (gf, df, v, vg)

DESSERT - ALTERNATE DROP

Chocolate mousse, brownie ice cream, strawberry (gf, n)

Berries, fruit, wattle, whey granita & brown butter ice cream (gf, 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.
Menus are subject to change due to season and availability.
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

TO SHARE

Oysters, ginger & finger lime dressing

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

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

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, kaffir 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

Chocolate mousse, brownie ice cream, strawberry (gf, n)

Berries, fruit, wattle, whey granita & brown butter ice cream (gf, 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.
Menus are subject to change due to season and availability.
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.

threeblueducks **threeblueducks**

www.threeblueducks.com