

## LUNCH SUMMER SET MENU

12 - 24 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

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### SMALLS

#### TO SHARE

Sweet potato hummus, charred onions, sesame & focaccia (df, v, vg)

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

Lamb kofta, romesco, parsley & flat bread from the wood oven (df without flatbread, n)

### MAINS

#### GUESTS TO SELECT ONE

Wood roasted kingfish, macadamia cream, charred broccolini, pickled chilli & anchovy vinaigrette (n)

Porchetta, smoked parsnip puree, beetroot & apple slaw, roasted fennel granola

Twice cooked sticky chicken salad, cucumber, red onion, bean sprouts, coriander, nam jim & cashew salad (df, n)

Wood roasted veggies, baba ghanoush, sweet potato, cauliflower, carrot, kraut & pepita dukkah (gf, df, v, vg)

### SIDES TO SHARE

### DESSERTS

#### GUESTS TO SELECT ONE

Sea salt meringue, lemon curd, passion fruit & pepita brittle (gf, v)

Malt chocolate parfait, almond streusel, honeycomb & mulberry jam (n)

Spiced fruit cake, macerated berries & brown sugar ice cream (v, n)

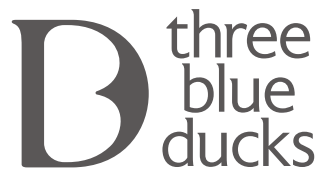
gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

Please note our menus are subject to change due to seasonal & availability.

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.



## DINNER 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

Roasted beetroot, smoked whipped ricotta, pickled lentils & pepita dukkah (gf, v)

Kingfish ceviche, tigers milk, sweet potato & coriander (gf)

Tandoori chicken skewers, watermelon, pickled radish, mint & yoghurt (gf)

Wagyu bresaola, black garlic & macadamia cream, toasted buckwheat & charred sea blight (n)

### MAINS

Wood roasted kingfish, macadamia cream, charred broccolini, pickled chilli & anchovy vinaigrette (n)

Porchetta, smoked parsnip puree, beetroot & apple slaw, roasted fennel granola

Wood roasted pumpkin salad, goats cheese cream, rough tabouli & puffed wild rice (v, n)

Coffee rubbed brisket, eggplant puree, raw zucchini & chimichurri (gf, n)

### SIDES TO SHARE

Crispy roasted potatoes garlic & rosemary (gf, v)

Gem lettuce, red grapes, green goddess, fried bread (gf, df, v)

### DESSERTS

Sea salt meringue, lemon curd, passion fruit & pepita brittle (gf, v)

Malt chocolate parfait, almond streusel, honeycomb & mulberry jam (n)

Spiced fruit cake, macerated berries & brown sugar ice cream (v, n)

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## **'THE FEAST'**

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

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### **TO SHARE**

Sweet potato hummus, charred onions, pickled chestnuts, focaccia (df, v, vg)

Lamb kofta, romesco, parsley & flat bread from the wood oven (df without flatbread, n)

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

Wood roasted salmon, tartare sauce & dill (gf, df)

12 hour braised lamb shoulder & charred herb salsa (gf, df)

Wood roasted pumpkin salad, goats cheese cream, rough tabouli & puffed wild rice (v, n)

Crispy roasted potatoes garlic & rosemary (gf, v)

Gem lettuce, red grapes, green goddess, fried bread (gf, df, v)

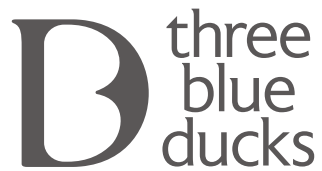
Wood roasted broccoli, miso baba ghanoush, pickled chillies & almonds (gf, df, v, vg,n)

### **DESSERT - ALTERNATE DROP**

Spiced fruit cake, macerated berries & brown sugar ice cream (v, n)

Sea salt meringue, lemon curd, passion fruit & pepita brittle (gf, v)

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Groups 25+ pax are requested to dine on a 'The Feast' share table set menu.  
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## **'THE ULTIMATE FEAST'**

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

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### **TO SHARE**

BBQ prawns, XO butter & charred greens (gf)

Lamb kofta, romesco, parsley & flat bread from the wood oven (df without flatbread, n)

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

Sweet potato hummus, charred onions, sesame & focaccia (df, v, vg)

Wood roasted whole snapper, peanut sauce (gf, df, n)

12 hour braised lamb shoulder & charred herb salsa (gf, df)

Wood roasted pumpkin salad, goats cheese cream, rough tabouli & puffed wild rice (v, n)

Crispy roasted potatoes garlic & rosemary (gf, v)

Gem lettuce, red grapes, green goddess, fried bread (gf, df, v)

Wood roasted broccoli, miso baba ghanoush, pickled chilli & almond (gf, df, v, vg, n)

Wood roasted cauliflower, anchovy butter & crispy curry leaves (gf)

### **DESSERT - ALTERNATE DROP**

Sea salt meringue, lemon curd, passion fruit & pepita brittle (gf, v)

Malt chocolate parfait, almond streusel, honeycomb & mulberry jam (n)

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