

BREAKFAST SET MENU

\$32 PER PERSON

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Bircher, raspberry jam, yoghurt, apple, berries & passion fruit (gf, v, n)

Avocado toast, goats cheese, oven roasted tomato, toasted buckwheat, parsley, mint, basil, shallots & poached eggs (v)

BBQ chorizo, burnt corn salsa, romesco, poached eggs & toasted sourdough (df, n)

Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh & poached eggs (v)

ADD ONS

Glass of Sparkling wine or Bloody Mary

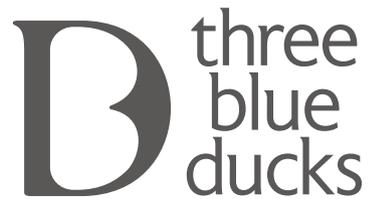
\$10pp

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Please note our menus are subject to change due to season & availability.
Pastries will be shared.

Please advise of dietary requirements at time of 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.
Groups of 10 or more are subject to a discretionary service gratuity of 8%.

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FULL BREAKFAST SET MENU

\$40 PER PERSON

CHOOSE ONE

Juice

Tea or Coffee

SHARE TABLE

Selection of fruits

Selection of freshly baked pastries

CHOOSE ONE

Bircher, raspberry jam, yoghurt, apple, berries & passion fruit (gf, v, n)

Avocado toast, goats cheese, oven roasted tomato, toasted buckwheat, parsley, mint, basil, shallots & poached eggs (v)

BBQ chorizo, burnt corn salsa, romesco, poached eggs & toasted sourdough (df, n)

Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh & poached eggs (v)

ADD ONS

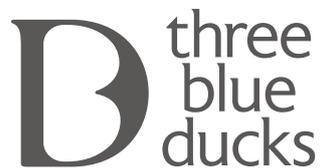
Glass of Sparkling wine or Bloody Mary

\$10pp

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Please note our menus are subject to change due to seasonal & availability.
Please note fruit and pastries will be shared.
Please advise of dietary requirements at time of booking.
Final numbers are to be confirmed at least 48 hours prior to your booking.
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LUNCH SUMMER SET MENU

12 - 24 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

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)

Roasted sweet potato, adobo, burnt corn, black rice (gf, df, vg)

SIDES TO SHARE

DESSERTS

GUESTS TO SELECT ONE

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

Chocolate mousse, raspberry curd, roasted coconut crumb, chocolate tuile (gf, v)

Sweet corn parfait, vanilla sponge, salted caramel popcorn, white chocolate & milk crumb

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.

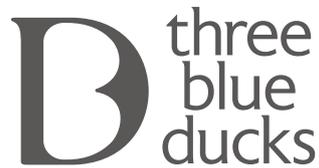
Groups 19 - 29 pax are requested to dine on a set menu, groups 30+ please see 'The Feast' share menus.

Please advise of dietary requirements at time of booking.

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

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

Groups of 10 or more are subject to a discretionary service gratuity of 8%.



DINNER SUMMER SET MENU

12 - 29 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

GUESTS TO SELECT ONE DISH FROM EACH COURSE

SMALLS

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

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

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

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)

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)

Chocolate mousse, raspberry curd, roasted coconut crumb, chocolate tuile (gf, v)

Sweet corn parfait, vanilla sponge, salted caramel popcorn, white chocolate & milk crumb

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 19 - 29 pax are requested to dine on a set menu, groups 30+ please see 'The Feast' share menus.

Please advise of dietary requirements at time of booking.

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

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

Groups of 10 or more are subject to a discretionary service gratuity of 8%.



'THE FEAST'

\$65 PER PERSON

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)

Charred broccolini, confit chilli, gremolata, hazelnuts (gf, df, vg, n)

DESSERT - ALTERNATE DROP

Chocolate mousse, raspberry curd, roasted coconut crumb, chocolate tuile (gf, v)

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

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Please note our menus are subject to change due to seasonal & availability.
Groups 30+ pax are requested to dine on a 'The Feast' share table set menu.
Please advise of dietary requirements at time of booking.
Final numbers are to be confirmed at least 48 hours prior to booking.
Please note there is a 10% surcharge on Sundays and 15% on public holidays.
Groups of 10 or more are subject to a discretionary service gratuity of 8%.