



## VALENTINE'S DINNER

\$130PP

### 4 COURSE MENU

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INCLUDES A GLASS OF SPARKLING WINE ON ARRIVAL

#### TO START

Betel leaf, salt & pepper tofu, peanut sauce (df, vg, n)

Charred scallops, miso & seaweed tapenade (gf, df)

#### SMALLS

Roasted baby beetroots, whipped smoked ricotta, pickled lentils,  
pepita dukkah (gf, v - can be vg)

BBQ octopus, adobo, charred corn salsa & lime (gf, df)

Chicken liver parfait, berries, seeds & chicken skins (n)

#### MAINS

Maple glazed roasted pumpkin, eggplant purée, mixed grains,  
pomegranate & mint (gf, df, vg)

Moreton Bay bugs, charred greens & XO butter (gf)

Porchetta, smoked parsnip purée, beetroot & apple salad, fennel granola & mustard jus

Coffee rubbed brisket, zucchini & apple salad, macadamias, chimichurri (gf, df, n)

#### DESSERT

Coconut custard, raspberry curd, berries, white chocolate & sesame crumb (gf, df, vg)

Chocolate parfait, almond crumb, pickled blueberries & matcha (n)

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

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## VALENTINE'S DINNER

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**\$190PP**

### **4 COURSE MENU WITH MATCHING WINES**

#### **TO START**

Betel leaf, salt & pepper tofu, peanut sauce (df, vg, n)

Charred scallops, miso & seaweed tapenade (gf, df)

(Sparkling wine on arrival)

#### **SMALLS**

Roasted baby beetroots, whipped smoked ricotta, pickled lentils,  
pepita dukkah (gf, v - can be vg)

(2017 Mt. Edward TED Organic, Pinot Gris, Central Otago, NZ)

BBQ octopus, adobo, charred corn salsa & lime (gf, df)

(2017 Logan Wines Clementine, Pinot Gris, Orange, NSW)

Chicken liver parfait, berries, seeds & chicken skins (n)

(2014 Quest Farm Grand Central, Pinot Noir, Central Otago, NZ)

#### **MAINS**

Maple glazed roasted pumpkin, eggplant purée, mixed grains,  
pomegranate & mint (gf, df, vg)

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

Moreton Bay bugs, charred greens & XO butter (gf)

(2016 Eloquesta Skin Contact, Natural & Sustainable, Chardonnay, Orange, NSW)

Porchetta, smoked parsnip purée, beetroot & apple salad, fennel granola & mustard jus

(2016 Montesecondo Chianti Classico, Biodynamic, Sangiovese, Toscana, IT)

Coffee rubbed brisket, zucchini & apple salad, macadamias, chimichurri (gf, df, n)

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

#### **DESSERT**

Coconut custard, raspberry curd, berries, white chocolate & sesame crumb (gf, df, vg)

(2015 Chateau Rieussec Carmes de Rieussec, Semillon, Sauternes, Bordeaux, FR)

Chocolate parfait, almond crumb, pickled blueberries & matcha (n)

(Penfolds Grandfather Port, Barossa, SA)

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