

## BREAKFAST SET MENU

**\$26 PER PERSON**

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### SHARE TABLE

Selection of freshly baked pastries

### CHOOSE ONE

Mango bircher, passion fruit, Kiwi fruit, toasted nuts & seeds (gf, v, n)

Poached eggs, basil salad, cherry tomato, red onion, toasted sourdough (df, v)

Hot hay smoked salmon, poached eggs, labneh, kale, chilli toast

The original Ducks avocado toast, basil salad, cherry tomato, red onion, toasted sourdough (df, vg)

Broccoli & cauliflower rice, soy mirin, miso eggplant, kimchi, toasted nori, puffed wild rice (gf, df, v)

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

Please note our menus are seasonal & change regularly.

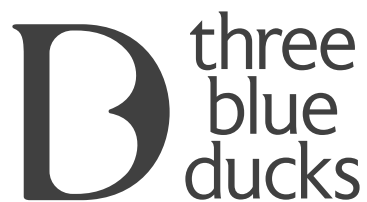
Menu choices can not be approved more than 7 days from your booking.

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.

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## FULL BREAKFAST SET MENU

### \$38 PER PERSON

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#### CHOOSE ONE

Juice

Tea or Coffee

#### SHARE TABLE

Selection of fruits

Selection of freshly baked pastries

#### CHOOSE ONE

Mango bircher, passion fruit, Kiwi fruit, toasted nuts & seeds (gf, v, n)

Poached eggs, basil salad, cherry tomato, red onion, toasted sourdough (df, v)

Hot hay smoked salmon, poached eggs, labneh, kale, chilli toast

The original Ducks avocado toast, basil salad, cherry tomato, red onion, toasted sourdough (df, vg)

Broccoli & cauliflower rice, soy mirin, miso eggplant, kimchi, toasted nori, puffed wild rice (gf, df, v)

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

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# **B** three blue ducks

## **SET MENU**

**16 - 24 GUESTS**

**2 COURSES \$60 PER PERSON**

**3 COURSES \$75 PER PERSON**

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### **TO START**

Organic sourdough bread, cultured butter (v)

### **SMALLS TO SHARE**

Raw fish, paw paw, red onion, chilli, ginger (gf, df)

Spiced lamb, charred eggplant purée, herbs, macadamias, flat bread (n)

Sweet potato hummus, charred onions, black sesame, flat bread & dukkah (v, n, vg on request)

### **MAINS**

Chargrilled king prawns, chilli, avocado, lime, shallots, seasonal greens (gf)

Fish of the day, corn, smoked eggplant, chilli, cucumber, heirloom tomato, herbs, citrus, preserved lemon (gf, df, n)

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

Harissa pumpkin, turmeric & cashew cream, kale, radish, sauerkraut, birdseed mix (gf, df, vg, n)

### **SIDES TO SHARE**

Roasted garlic & rosemary potatoes (gf, v)

Roasted beetroots, black garlic, pickled lentils, Brazil nuts (v, n)

Iceberg wedge, cavolo nero, dill & anchovy dressing, pangrattato (gf, n)

### **DESSERTS**

Whipped vanilla buttermilk, apple & elderflower granita, honey almonds, lemon thyme (gf, n)

Vanilla creme brûlée, passion fruit, white chocolate & milk crumb (gf)

Chocolate mousse, parsnip cream, hazelnut crunch, chocolate tuile (n)

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

Groups 16 - 24 pax are requested to dine on a set menu, groups 25+ please see 'The Feast' share menu.

Smalls & sides are to share; mains & desserts diners select one.

Please note our menus are seasonal & change regularly.

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# **B** three blue ducks

## **'THE FEAST'**

**25 OR MORE GUESTS**

**\$80 PER PERSON**

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### **TO START**

Organic sourdough bread, cultured butter (v)

### **SMALLS**

Raw fish, paw paw, red onion, chilli & ginger (gf, df)

Spiced lamb, charred eggplant purée, herbs, macadamias & flat bread (n)

Sweet potato hummus, charred onions, black sesame, flat bread & dukkah (v, n, vg on request)

### **MAINS**

Whole fish, lime leaves, lemongrass, chilli & coconut brown rice (gf, df)

Lamb shoulder, pea, zucchini, squash, red onion, mint & lemon dressing (gf, df)

Harissa pumpkin, turmeric & cashew cream, kale, radish, sauerkraut, birdseed mix (gf, df, vg, n)

### **SIDES**

Roasted garlic & rosemary potatoes (gf, v)

Roasted beetroots, black garlic, pickled lentils, Brazil nuts (v, n)

Iceberg wedge, cavolo nero, dill & anchovy dressing, pangrattato (gf, n)

### **DESSERTS**

Whipped vanilla buttermilk, apple & elderflower granita, honey almonds, lemon thyme (gf, n)

Vanilla creme brûlée, passion fruit, white chocolate & milk crumb (gf)

Chocolate mousse, parsnip cream, hazelnut crunch, chocolate tuile (n)

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

Groups 25+ pax are requested to dine on share table set menu.

Smalls, mains & sides are to share; desserts alternate drop.

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