

BREAKFAST SET MENU

\$32 PER PERSON

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Steel cut buckwheat & oat bircher, apple, watermelon, almonds, mint & garden honey (v, n)

Black sausage, scrambled eggs, dill, cucumber yoghurt, redcurrant jam & sourdough

Avocado hummus on toast grilled haloumi, pomegranate & hazelnut dukkah
(n,v)

ADD ONS

Glass of Sparkling wine or Bloody Mary

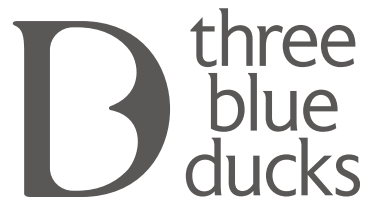
\$10pp

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 upon booking.
Final numbers are to be confirmed at least 48 hours prior to your booking.
Please note there is a 10% surcharge weekends & 15% on public holidays.

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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

Smoked ocean trout, potato hash, crème fraîche, radish, dill & lemon (gf)

Black sausage, scrambled eggs, dill, cucumber yoghurt, redcurrant jam & sourdough

Avocado hummus on toast grilled haloumi, pomegranate & hazelnut dukkah
(n,v)

ADD ONS

Glass of Sparkling wine or Bloody Mary

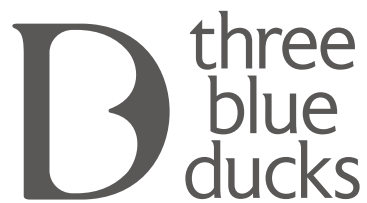
\$10pp

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 & fruit will be shared.

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LUNCH SET MENU

2 COURSES \$55 PER PERSON

3 COURSES \$65 PER PERSON

SMALLS

TO SHARE

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

Buttermilk fried chicken & hot sauce (gf)

Cannellini bean dip, roast tomato, chimichurri & sourdough (df)

MAINS

CHOOSE ONE

Crispy barramundi, beetroot puree, salsa verde, piccalilli & hazelnuts (gf, df, n)

Teriyaki chicken congee enoki mushroom, scrambled egg, Asian broth, shallots & sesame (gf, df)

Persimmon & okra salad, Thai basil, coriander, chilli, fresh coconut & cashews (gf, df, vg, n)

DESSERTS

TO SHARE

Crema Catalana, stewed rhubarb & burnt orange (gf, v)

Chocolate mousse, strawberry, hazelnuts, cookies & cream ice cream (v, n)

ADD ONS

Sparkling on arrival...\$9pp

Iggy's sourdough & butter to start.... \$3pp

Rock Oysters (2) to start...\$9pp

Cheese to share.... \$9pp

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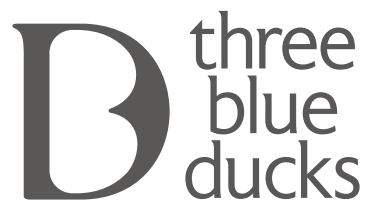
Small & desserts are to share; mains diners select one.

Three course set menu, mains comes with seasonal sides to share.

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DINNER SET MENU

2 COURSES \$55 PER PERSON

3 COURSES \$65 PER PERSON

SMALLS

TO SHARE

Stracciatella, pickled peach, fig, olive pangrattato & basil (gf, v)

Coal roasted octopus, pomodoro sauce, garlic potatoes & parsley (gf, df)

Cannellini bean dip, roast tomato, chimichurri & sourdough (df, vg)

MAINS

CHOOSE ONE

Crispy barramundi, beetroot puree, salsa verde, piccalilli & hazelnuts (gf, df, n)

Lamb rump, roast zucchini, gramolata & sheeps feta (gf)

Pea & zucchini flower risotto, cashew cream, pesto, snow pea tendril (gf, df, vg, n)

DESSERTS

TO SHARE

Crema Catalana, stewed rhubarb & burnt orange (gf, v)

Chocolate mousse, strawberry, hazelnuts, cookies & cream ice cream (v, n)

ADD ONS

Sparkling on arrival...\$9pp

Iggy's sourdough & butter to start.... \$3pp

Rock Oysters (2) to start...\$9pp

Cheese to share.... \$9pp

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

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

Three course set menu, mains comes with seasonal sides to share.

Please advise of dietary requirements upon booking.

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