

## BREAKFAST SET MENU

**\$32 PER PERSON**

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### SHARE TABLE

Selection of freshly baked pastries

### CHOOSE ONE

Spiced pumpkin & quinoa porridge with poached pears, yogurt, burnt honey & macadamia crunch (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

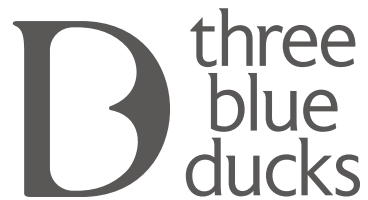
\$10pp

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.  
A discretionary service gratuity of 8% is added to all tables of 10 or more.

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[www.threeblueducks.com](http://www.threeblueducks.com)



## FULL BREAKFAST SET MENU

### \$40 PER PERSON

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#### CHOOSE ONE

Juice

Tea or Coffee

#### SHARE TABLE

Selection of fruits

Selection of freshly baked pastries

#### CHOOSE ONE

Spiced pumpkin & quinoa porridge with poached pears, yogurt, burnt honey & macadamia crunch (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

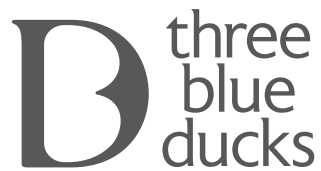
Glass of Sparkling wine or Bloody Mary

\$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.  
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## LUNCH 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)

Roasted beets, kefir labneh, braised beets leaves & walnut salsa (gf, v, n)

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

### MAINS

GUESTS TO SELECT ONE

Roasted barramundi cutlet, red curry sauce, roasted sweet potato, Thai basil oil, cashews & garlic flatbread (df without flatbread, n)

Pork belly, 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 pumpkin salad, goats cheese cream, rough tabouli & puffed wild rice (v)

### 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)

Sweetcorn parfait, vanilla sponge, salted caramel popcorn, white chocolate & milk crumb (v)

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

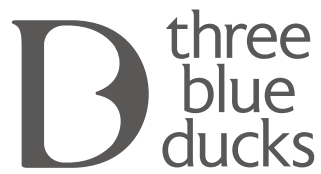
Groups 19 - 29 pax are requested to dine on a set menu, groups 30+ please see 'The Feast' share menus.

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.

A discretionary service gratuity of 8% is added to all tables of 10 or more.



## **'LUNCH FEAST'**

### **\$65 PER PERSON**

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### **TO SHARE**

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

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

Roasted beets, kefir labneh, braised beets leaves & walnut salsa (gf, v, n)

Hay smoked 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)

Crispy roasted potatoes garlic & rosemary (gf, v)

Rocket, zucchini and apple salad, macadamia crunch & Parmegiano Reggiano (gf, v, n)

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

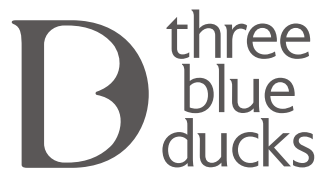
### **DESSERT - ALTERNATE DROP**

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.

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## THE DINNER FEAST

### \$65 PER PERSON

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### TO SHARE

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

BBQ mackerel, Dutch cream potatoes, smoked aioli, caper berries, parsley & dill (gf, df)

Roasted beets, kefir labneh, braised beets leaves & walnut salsa (gf, v, n)

Hay smoked 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)

Crispy roasted potatoes, garlic, rosemary (gf, v)

Rocket, zucchini & apple salad, macadamia crunch & Parmeganio Reggiano (gf, v, n)

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

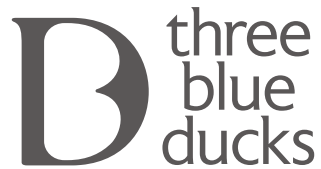
### DESSERT - ALTERNATE DROP

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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## DINNER SET MENU

12 - 29 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

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### SMALLS

#### TO SHARE

Roasted beets, kefir labneh, braised beets leaves & walnut salsa (gf, v, n)

BBQ mackerel, Dutch cream potatoes, smoked aioli, caper berries, parsley & dill (gf, df)

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

### MAINS

#### GUESTS TO SELECT ONE

Roasted barramundi cutlet, red curry sauce, roasted sweet potato, Thai basil oil, cashews & garlic flatbread (df without flatbread, n)

Pork belly, smoked parsnip puree, beetroot & apple slaw & roasted fennel granola

Farro & eggplant risotto, charred silverbeet, green goddess & pecorino (v)

### SIDE

#### TO SHARE

Crispy roasted potatoes, garlic & rosemary (gf, v)

### 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)

Sweetcorn parfait, vanilla sponge, salted caramel popcorn, white chocolate & milk crumb (v)

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