

BREAKFAST SET MENU

\$26 PER PERSON

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.

A discretionary service gratuity of 8% is added to all tables of 12 or more.

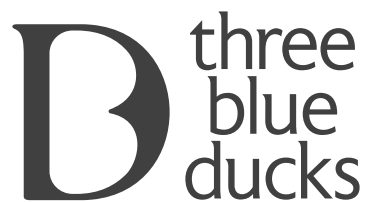
Menu choices cannot be approved more than 7 days from your booking.

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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www.threeblueducks.com



FULL BREAKFAST SET MENU

\$38 PER PERSON

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)

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B three blue ducks

SET MENU

14 - 24 GUESTS

2 COURSES \$60 PER PERSON

3 COURSES \$75 PER PERSON

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

Steamed mussels, chilli jam, coconut sambal, oven roasted flat bread

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)

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Groups 14 - 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.

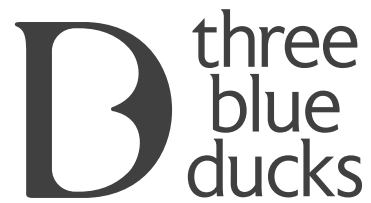
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'THE FEAST'

25 OR MORE GUESTS
\$80 PER PERSON

TO SHARE

STARTER

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

(ALTERNATE DROP)

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

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

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

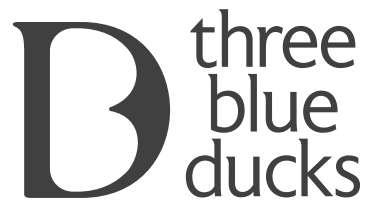
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'THE ULTIMATE FEAST'

8 OR MORE GUESTS
\$95 PER PERSON

TO SHARE

SMALLS

Betel leaf, spanner crab, peanut sauce, kaffir lime, coriander (gf, df, n)

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)

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

MAINS

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

Whole fish, lime leaves, lemongrass, chilli, cucumber, Thai basil (gf, df, n)

Moreton Bay bugs, charred cavolo nero, XO butter (gf)

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

SIDES

Charred broccolini, whipped smoked ricotta & green olive tapenade (gf, v)

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

Roasted garlic & rosemary potatoes (gf, v)

DESSERTS

(ALTERNATE DROP)

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)

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