

## **BREAKFAST GROUP MENU**

### **\$32 PER PERSON**

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#### **SHARE TABLE**

Selection of freshly baked pastries

#### **CHOOSE ONE**

Steel cut oats porridge, poached quince, caramelised puffed rice & hazelnuts (gf, 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

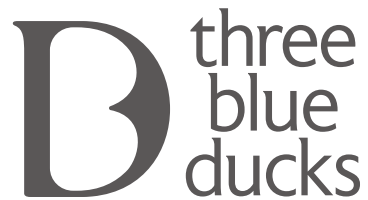
\$10pp

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

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## FULL BREAKFAST GROUP 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

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

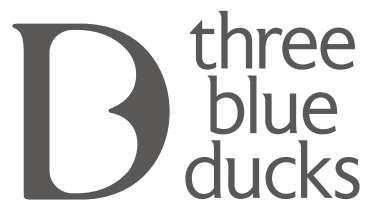
\$10pp

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.

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 on weekends & 15% on public holidays.  
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## LUNCH GROUP MENU

**2 COURSES \$50 PER PERSON**

**3 COURSES \$60 PER PERSON**

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### 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)

Spiced carrot dip, garlic chips, pepitas, mint, sourdough (df, vg)

### MAINS

#### CHOOSE ONE

Bibimbap Korean rice bowl, chilli pork belly, bean sprouts, kimchi & fried egg (df)

Mussel & fish stew, tomato, braised onions, turnips & garlic chilli toast

Roasted beetroots & green beans salad, pickled grapes, radicchio, green leaves, tarragon  
goat cheese & walnuts (gf, v, n)

### DESSERTS

#### ALTERNATE DROP

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

Chocolate flourless cake, miso caramel, toasted coconut ice cream (gf, 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.

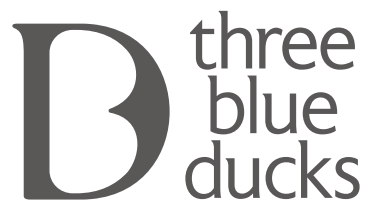
Three course group menu, mains comes with seasonal sides to share.

Please advise of dietary requirements upon booking.

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

Please note there is a 10% surcharge on weekends & 15% on public holidays.

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



## DINNER GROUP MENU

**2 COURSES \$50 PER PERSON**

**3 COURSES \$60 PER PERSON**

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### SMALLS

#### TO SHARE

Stracciatella, pickled beetroot, pears, olive pangrattato & basil (gf, v)

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

Spiced carrot dip, garlic chips, pepitas, mint, sourdough (df, vg)

### MAINS

#### CHOOSE ONE

Mussel & fish stew, tomato, braised onions, turnips & garlic chilli toast

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

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

### DESSERTS

#### ALTERNATE DROP

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

Chocolate flourless cake, miso caramel, toasted coconut ice cream (gf, 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

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.

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

Three course group 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.

Please note there is a 10% surcharge on weekends & 15% on public holidays

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