

BREAKFAST SET MENU

\$32 PER PERSON

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Coconut and rhubarb mixed grain porridge, smoked almonds, fresh apple & burnt honey (gf, df, v, vg, n)

Avocado toast, goats cheese, oven roasted tomato, toasted buckwheat, parsley, mint, basil, shallots & poached eggs (v)

Chorizo & white bean cassoulet, soft eggs, black sausage crumb, parsley salad & toasted sourdough (df)

Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh & poached eggs (v)

ADD ONS

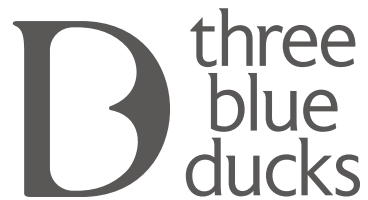
Glass of Sparkling wine or Bloody Mary

\$10pp

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Please note there is a 10% surcharge on Sundays and 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 SET MENU

\$40 PER PERSON

CHOOSE ONE

Juice

Tea or Coffee

SHARE TABLE

Selection of fruits

Selection of freshly baked pastries

CHOOSE ONE

Coconut and rhubarb mixed grain porridge, smoked almonds, fresh apple & burnt honey (gf, df, v, vg, n)

Avocado toast, goats cheese, oven roasted tomato, toasted buckwheat, parsley, mint, basil, shallots & poached eggs (v)

Chorizo & white bean cassoulet, soft eggs, black sausage crumb, parsley salad & toasted sourdough (df)

Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh & poached eggs (v)

ADD ONS

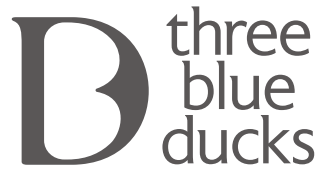
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LUNCH SET MENU

12 - 24 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

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)

Crumbed pork terrine, pickled onion puree, gribiche, parsley & preserved lemon (df)

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

Warm coconut custard, rhubarb, crystalised white chocolate & sesame, chilli & ginger caramel & lemon verbena (gf, v)

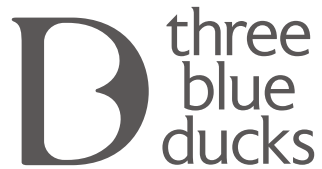
Chocolate mousse, raspberry curd, roasted coconut crumb, chocolate tuile (gf, v)

Sticky date and cumquat pudding, honeycomb, butterscotch, wattle seed double cream

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'LUNCH FEAST'

\$65 PER PERSON

TO SHARE

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

Crumbed pork terrine, pickled onion puree, gribiche, parsley & preserved lemon (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 and apple salad, macadamia crunch & Parmegiano Reggiano (gf, v, n)

Wood roasted cabbage, seaweed butter & nasturtium vinaigrette (gf, v)

DESSERT - ALTERNATE DROP

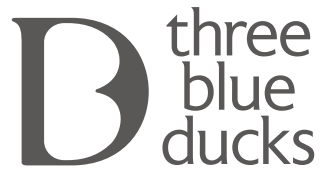
Chocolate mousse, raspberry curd, roasted coconut crumb, chocolate tuile (gf, v)

Warm coconut custard, rhubarb, crystalised white chocolate & sesame, chilli & ginger
caramel & lemon verbena (gf, v)

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DINNER SET MENU

12 - 29 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

SMALLS

TO SHARE

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

Crumbed pork terrine, pickled onion puree, gribiche, parsley & preserved lemon (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

Warm coconut custard, rhubarb, crystalised white chocolate & sesame, chilli & ginger caramel & lemon verbena (gf, v)

Chocolate mousse, raspberry curd, roasted coconut crumb, chocolate tuile (gf, v)

Sticky date and cumquat pudding, honeycomb, butterscotch, wattle seed double cream

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THE DINNER FEAST

\$65 PER PERSON

TO SHARE

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

Crumbed pork terrine, pickled onion puree, gribiche, parsley & preserved lemon (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 & Parmegiano Reggiano (gf, v, n)

Wood roasted cabbage, seaweed butter & nasturtium vinaigrette (gf, v)

DESSERT - ALTERNATE DROP

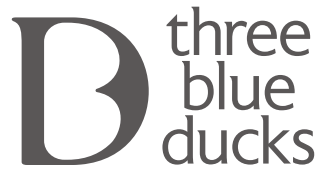
Chocolate mousse, raspberry curd, roasted coconut crumb, chocolate tuile (gf, v)

Warm coconut custard, rhubarb, crystalised white chocolate & sesame, chilli & ginger caramel & lemon verbena (gf, v)

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TERMS & CONDITIONS

We want your group to have the best possible experience at the Ducks
To ensure everything goes smoothly, please read the below information in regards to your group booking. You can contact our events team at any time if you have questions
We look forward to welcoming you and your guests!

EXCLUSIVE AREAS

If you would like exclusive use of an area, a 20% deposit is required

If you need to cancel in full for any reason, we ask that you do so at least 3 days prior to the booking or you will be charged a cancellation fee of \$25 per person

In the instance that your numbers drop, let us know as soon as possible – if it's within 3 days of your booking, a cancellation fee of \$25 per person will apply

To ensure we can cater for your guests on the day, we require final numbers and dietaries 7 days prior to your booking

RESTAURANT BOOKINGS

For regular restaurant bookings we require a credit card for security of your reservation
Please note your booking is not confirmed until we have CC details

If you cancel or your numbers drop within 48 hours of the booking, or you fail to show up for your reservation, we will charge the card a cancellation fee of \$25 per person

We ask for final numbers and dietaries 48 hours prior to the booking

ALL BOOKINGS

So that we can ensure you aren't rushed on the day, we ask that the whole group arrives on time, as we require all guests to be present before any orders can be taken or food service can begin

Please be aware, we can't hold tables indefinitely. If your group has not arrived within 20 minutes of the booking time, and we have not heard from you, we may give your table away

If your numbers change on the day or you are running late for the booking, please call and let us know as soon as possible

Our menus are subject to change due to season and availability
Parties of 12 or above are subject to a discretionary service gratuity of 8%
There is a 10% surcharge on a Sunday and 15% on public holidays