

HOLIDAY MENU

4-24 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

SMALLS

(TO SHARE OR SELECT ONE)

Macadamia hummus, fried chickpeas, coriander, wattle focaccia (df, vg, n)

Burrata, roasted squash, fennel, onion, apple cider, croutons & herbs (v)

Raw fish, buttermilk, crispy prawn, charred corn, green oil (gf)

Venison tataki, smoked blueberries, macadamia miso, fennel & spent sourdough (df, n)

MAINS

(SELECT ONE)

Brooklet Springs twice cooked chicken, radish, oyster mushroom, malted barley & chermoula (df)

Grilled zucchini, harissa, shaved zucchini, sunflower, herbs, spent citrus vinaigrette (gf, df, vg)

Market fish of the day, radish cream, Farm pea, pickles & nasturtium salad (gf, df)

Miso glazed eggplant, whipped tofu, szechuan pepper, ginger, coriander, peanuts & pickled chilli (gf, df, vg, n)

SIDES

(TO SHARE)

Roast potatoes & smoked garlic crème fraîche (gf, v)

Farm leaves, pickled pear, almonds & hemp seeds (gf, df, vg, n)

DESSERTS

(ALTERNATE DROP OR SELECT ONE)

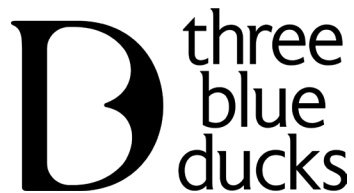
Brookie's spent Davison plum Christmas pudding, macadamia, cinnamon myrtle & custard (v, n)

Coconut ice cream, poached rhubarb, spiced granita & chocolate crunch (gf, df, v, n)

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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FEAST MENU

8+ GUESTS
\$70 PER PERSON

TO SHARE

Macadamia hummus, fried chickpeas, coriander, wattle focaccia (df, vg, n)

Burrata, roasted squash, fennel, onion, apple cider, croutons & herbs (v)

Raw fish, buttermilk, crispy prawn, charred corn, green oil (gf)

Venison tataki, smoked blueberries, macadamia miso, fennel & spent sourdough (df, n)

Pork rack, sweet and sour Farm beets, fennel, black garlic, shallot (gf, df)

Grilled zucchini, harissa, shaved zucchini, sunflower, herbs, spent citrus vinaigrette (gf, df, vg)

Brooklet Springs twice cooked chicken, radish, oyster mushroom, malted barley & chermoula (df)

Roast potatoes and smoked garlic crème fraîche (gf, v)

Farm leaves, pickled pear, almonds & hemp seeds (gf, df, vg, n)

DESSERTS

(ALTERNATE DROP OR SELECT ONE)

Brookie's spent Davison plum Christmas pudding, macadamia, cinnamon myrtle & custard (v, n)

Coconut ice cream, poached rhubarb, spiced granita & chocolate crunch (gf, df, v, n)

MAKE IT AN ULTIMATE FEAST

+\$25 PER HEAD

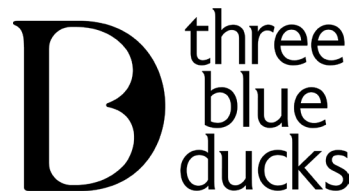
Oyster citrus & ginger vinaigrette (gf, df)

Prawns, fermented chilli, lime & mayonnaise (gf, df)

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SOMETHING MORE

ON ARRIVAL

Lemongrass Daquiri \$16pp

Pineapple Old Fashioned \$18pp

Glass of sparkling \$8pp

CANAPÉS

Venison tataki, smoked blueberry, spent sourdough (df) \$6pp

Coal-roasted octopus, seaweed tapenade (gf, df) \$6pp

TO FINISH

Cheese to share \$9pp

Mini lemon tart \$6pp

Rum ball \$3pp

Fruit cake cocktail \$18pp

Brookie's 'Mac' liqueur \$10pp

GIFTS

'In The Country' cookbook \$20

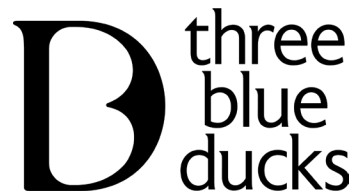
Ducks socks \$12

Salts (assorted varieties) \$7

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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