

B three blue ducks

HOLIDAY MENU

12+ GUESTS

2 COURSES \$60 PER PERSON

3 COURSES \$75 PER PERSON

SMALLS

(TO SHARE)

Sweet potato hummus, pickled chestnuts, smoked paprika, flat bread (v, n)

Crumbed pork terrine, gribiche, pickled onion purée, parsley (df)

Raw cobia, compressed apple, burnt citrus dressing, herbs (gf, df)

Kangaroo tataki, smoked blueberries, macadamia miso, spent sourdough (n)

MAINS

(CHOOSE ONE)

Roasted cauliflower, black garlic cream, pickled grapes, hazelnuts, herbs (v, n)

Fermented chilli glazed chicken, sunchokes, pearl barley, chermoula (df)

Grilled swordfish, preserved lemon, charred cos, shaved fennel, basil oil (gf)

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

SIDES

(TO SHARE)

Roasted garlic & rosemary potatoes (gf, v)

Gem lettuce salad, grapes, green goddess, pangrattato (gf, df, vg)

DESSERTS

(ALTERNATE DROP)

Christmas cake trifle, spiced rum custard, cherries, macadamias, white chocolate (v, n)

Burnt honey meringue, ginger beer jelly, mango, peach, red currants, yoghurt sorbet (gf, n)

Caramelised chocolate mousse, parsnip cream, smoked pecan crunch, Corella pear (gf, n)

Please advise of dietary requirements at least 7 days prior to your booking
(gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts)

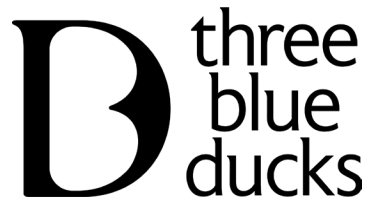
A discretionary service gratuity of 8% is added to all tables of 12 or more.
Please note all payments made via credit card will incur a 1.5% surcharge.

A 15% surcharge on all public holidays will apply.

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

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HOLIDAY FEAST

25+ GUESTS
\$80 PER PERSON

TO SHARE

Organic sourdough bread, cultured butter (v)
Sweet potato hummus, pickled chestnuts, smoked paprika, flat bread (v, n)
Crumbed pork terrine, gribiche, pickled onion purée, parsley (df)
Kangaroo tataki, smoked blueberries, macadamia miso, spent sourdough (n)
Raw cobia, compressed apple, burnt citrus dressing, herbs (gf, df)
Roasted cauliflower, black garlic cream, pickled grapes, hazelnuts, herbs (v, n)
Lamb shoulder, green tahini spiced yoghurt, mustard jus (gf)
Smoked salmon pastrami, horseradish mayonnaise, lemon (gf, df)
Roasted beetroots, freekeh, smoked almonds, burnt eggplant yoghurt (v, n)
Roasted garlic & rosemary potatoes (gf, v)
Gem lettuce salad, grapes, green goddess, pangrattato (gf, df, vg)

DESSERTS

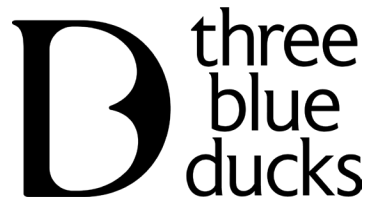
(ALTERNATE DROP)

Christmas cake trifle, spiced rum custard, cherries, macadamias, white chocolate (v, n)
Burnt honey meringue, ginger beer jelly, mango, peach, red currants, yoghurt sorbet (gf, n)
Caramelised chocolate mousse, parsnip cream, smoked pecan crunch, Corella pear (gf, n)

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ULTIMATE HOLIDAY FEAST

8+ GUESTS
\$100 PER PERSON

TO SHARE

Organic sourdough bread, cultured butter (v)
Sweet potato hummus, pickled chestnuts, smoked paprika, flat bread (v, n)
Crumbed pork terrine, gribiche, pickled onion purée, parsley (df)
Kangaroo tataki, smoked blueberries, macadamia miso, spent sourdough (n)
BBQ squid, burnt corn & cucumber, buttermilk, lime, buckwheat (gf)
Roasted cauliflower, black garlic cream, pickled grapes, hazelnuts, herbs (v, n)
Lamb shoulder, green tahini spiced yoghurt, mustard jus (gf)
Moreton Bay bugs, turmeric, lemongrass & ginger curry, greens, Nimbin brown rice (gf, df)
Smoked salmon pastrami, horseradish mayonnaise, lemon (gf, df)
BBQ King Prawns, XO butter, charred cavolo nero, lime (gf)
Roasted beetroots, freekeh, smoked almonds, burnt eggplant yoghurt (v, n)
Roasted garlic & rosemary potatoes (gf, v)
Gem lettuce salad, grapes, green goddess, pangrattato (gf, df, vg)

DESSERTS

(ALTERNATE DROP)

Christmas cake trifle, spiced rum custard, cherries, macadamias, white chocolate (v, n)
Burnt honey meringue, ginger beer jelly, mango, peach, red currants, yoghurt sorbet (gf, n)
Caramelised chocolate mousse, parsnip cream, smoked pecan crunch, Corella pear (gf, n)

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