



PRIVATE DINING FEAST

\$130 PER PERSON

Drink on arrival - your choice of sparkling wine or beer

Iggys sourdough, cultured butter

Freshly shucked oysters, red wine mignonette (gf, df)

Marinated beetroots, macadamia cheese, quinoa
cracker (gf, df, vg, n)

BBQ scallops, sea urchin butter, charred spring onion (gf)

Grilled king prawn, confit chilli & garlic, charred greens (gf, df)

Roasted kingfish, parsnip puree, chermoula (gf)

12 hour braised lamb shoulder, anchovy butter, roasted potatoes,
chimichurri, jus (gf)

Baby cos lettuce, lemon & green goddess dressing (gf, df, v)

Molten chocolate pudding, wattleseed ice cream, hazelnut crunch,
cumquat (v, n)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

Follow us on Instagram to find out about changes to our offering, events & regular food specials.

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www.threeblueducks.com