



BREAKFAST SET MENU

\$32 PER PERSON

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Coconut porridge, banana compote, Byron glow granola,
grilled banana (df, vg, n)

Avocado hummus, poached egg, pickled chilli, Farm greens,
hemp seed crunch, sourdough toast (df, v)

XO mushrooms, scrambled eggs, shallots, toasted sourdough (v, n)

Local free-range bacon & fried egg roll, cheese, slaw, bacon relish,
pickled chilli

ADD ONS

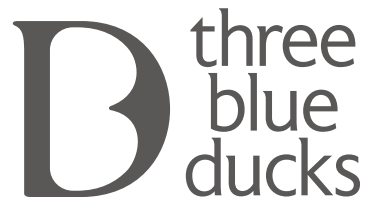
Glass of Sparkling wine or Bloody Mary

\$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 porridge, banana compote, Byron glow granola,
grilled banana (df, vg, n)

Avocado hummus, poached egg, pickled chilli, Farm greens,
hemp seed crunch, sourdough toast (df, v)

XO mushrooms, scrambled eggs, shallots, toasted sourdough (v, n)

Local free-range bacon & fried egg roll, cheese, slaw, bacon relish,
pickled chilli

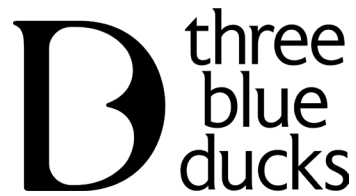
ADD ONS

Glass of Sparkling wine or Bloody Mary
\$10pp

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SET MENU

GROUPS OF 12+

2 COURSES \$57 PER PERSON

3 COURSES \$70 PER PERSON

SMALLS

SELECT ONE

Salumi Australia honey macadamia mortadella, nduja, Farm pickles, beer mustard (df, n)

Burrata, beetroot, watermelon, radish, herb oil, pangrattato (gf, v)

Harissa pumpkin, pepita cream, citrus (gf, df, vg)

MAINS

SELECT ONE

Market fish of the day, XO greens, charred onion soubise (gf, df)

Confit chicken, corn, macadamia, miso, barley, salsa verde (df)

Cauliflower, smoked blueberries, pecans, shallots, herbs (gf, df, vg)

DESSERTS

ALTERNATE DROP

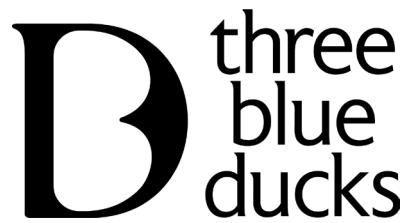
Chocolate cake, ganache, coconut, poached fruits (df, vg)

Davidson plum & macadamia bread & butter pudding, vanilla ice cream (n)

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Please note all card payments will incur a 0.9% surcharge
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FEAST MENU

\$75 PER PERSON

Salumi Australia honey macadamia mortadella, nduja, Farm pickles, beer mustard (df, n)

Burrata, beetroot, watermelon, radish, herb oil, pangrattato (gf, v)

Harissa pumpkin, pepita cream, citrus (gf, df, vg)

Market fish of the day, XO greens, charred onion soubise (gf, df)

Confit chicken, corn, macadamia, miso, barley, salsa verde (df)

Cauliflower, smoked blueberries, pecans, shallots, herbs (gf, df, vg)

Chocolate cake, ganache, coconut, poached fruits (df, vg)

Davidson plum & macadamia bread & butter pudding, vanilla ice cream (n)

ADD ON

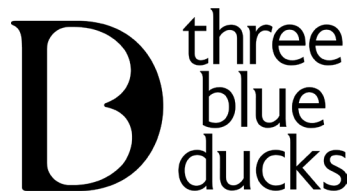
Oysters, ginger & kaffir lime vinaigrette \$4.5 ea

Must be pre-ordered

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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.

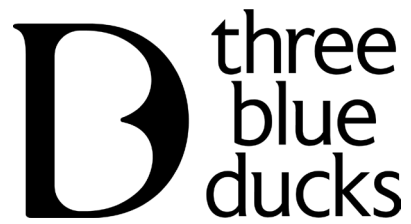
If your numbers change on the day or you are running late for the booking, please call and let us know as soon as possible.

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

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VEGAN FEAST MENU

\$65 PER PERSON

Bread social sourdough, olive oil

Harissa pumpkin, pepita cream, citrus (gf, vg)

Pickled beetroot, tomato, watermelon, radish,
almond cream (gf, n)

Cauliflower, smoked blueberries, pecans, shallots,
herbs (gf, df, vg)

Farm green vegetable curry, ginger, coconut, tatsoi, curry
leaves, brown rice (gf, df, vg)

Mixed leaves, hemp seed vinaigrette (gf, vg)

Chocolate cake, poached autumn fruits

gf: gluten free n: contains nuts

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

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