

6+ GUESTS
2 COURSES \$57 PER PERSON
3 COURSES \$70 PER PERSON

ENTRÉES TO SHARE

Sweet potato hummus, charred onions, smoked paprika, sesame, sourdough flat bread (df, vg)

Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)

Fermented honey glazed quail, shaved zucchini, seaweed tapenade, puffed wild rice (gf, df)

Kingfish pastrami, agrodolce, pickled onion, dill, horseradish crème fraîche, sourdough crisp

MAINS SELECT ONE

Vegetable red curry, spring greens, crispy onion & cashew, coconut sambal, sourdough flatbread (df, vg, n)

Whole wood roasted lemon sole, smoked anchovy butter, pangrattato (gf)

Roasted chicken, burnt eggplant, braised chickpeas, chimichurri, barbequed spring onion (gf, df)

Braised lamb shoulder, romesco, freekeh tabouli, za'atar (df, n)

SIDES TO SHARE

Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)

Duck fat potatoes (df) *vegetarian option available*

DESSERTALTERNATE DROP

Chocolate parfait, christmas spiced streusel, summer fruits (n)

Coconut sorbet, meringue, roasted pineapple, mango salsa (gf, df, vg)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts Please note all card payments will incur a 0.9% surcharge A 10% surcharge on Sundays and 15% on public holidays will apply A discretionary service gratuity of 8% is added to all tables of 12 or more

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HOLIDAY FEAST MENU

8+ GUESTS \$75 PER PERSON TO SHARE

Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)

Fermented honey glazed quail, shaved zucchini, seaweed tapenade, puffed wild rice (gf, df)

Kingfish pastrami, agrodolce, pickled onion, dill, horseradish crème fraîche, sourdough crisp

12 hour braised lamb shoulder, green tahini, jus (gf, df)

Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)

Indian spiced wood roasted cauliflower, cashew cream, lentils, mint, coriander, fresh peas, red onion, herb dressing (gf, df, vg, n)

Cos, marinated zucchini, eschalots, citrus dressing, pangrattato (gf, df, vg)

DESSERTSALTERNATE DROP

Chocolate parfait, christmas spiced streusel, summer fruits (n)

Coconut sorbet, meringue, roasted pineapple, mango salsa (gf, df, vg)

MAKE IT AN ULTIMATE FEAST +\$20 PER HEAD

Oysters, green apple mignonette (gf, df)
BBQ Moreton Bay bugs, fermented chilli butter, roasted corn (gf, df)

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ON ARRIVAL

Aperol Spritz \$12pp Slow Gin Fizz \$12pp Glass of sparkling \$12pp

TO START

Sourdough & butter \$3pp Oysters (2) \$9pp

TO FINISH

Cheese to share \$9pp
Chocolate truffles \$5pp
Disaronno Amaretto \$9pp
Johnnie Walker Black Label \$9pp

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

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