

## **CHRISTMAS DAY MENU**

---

**3 COURSES & 3 HOUR BEVERAGE PACKAGE \$270\* PER PERSON**

### **SNACKS ON ARRIVAL**

Freshly shucked oysters, mango hot sauce (gf, df)  
Fraser Isle spanner crab, avocado mousse, quinoa cracker (gf)  
Raw scallop, corn & ginger cream, pork crackling, shiso (gf, df)

### **CHRISTMAS MUST HAVES**

Sourdough, cultured butter (v)  
Pineapple & maple glazed Christmas ham (gf, df)  
Queensland tiger prawns, Ducks cocktail sauce (gf, df)

### **ENTREES (SELECT ONE)**

Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)  
Moreton Bay bugs, fermented chilli butter, roasted corn  
Spiced lamb, charred eggplant purée, herbs, macadamias, flatbread (n)

### **MAINS (SELECT ONE)**

Indian spiced wood roasted cauliflower, cashew cream, lentils, mint, coriander, fresh onion, herb dressing (gf, df, vg, n)  
Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)  
Roasted chicken, grilled zucchini, chickpea & raw zucchini salad, charred lemon, (gf, df)  
Porchetta, baba ghanoush, quinoa tabbouleh, roasted eggplant, green tahini (gf, df)

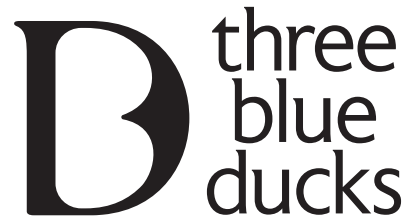
### **SIDES**

Roasted garlic & rosemary potatoes (v)  
Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)

### **DESSERTS (SELECT ONE)**

Chocolate parfait, Christmas spiced crumb, summer fruits (n)  
Coconut sorbet, roasted pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts  
Please advise of dietary requirements at least 7 days prior to your booking.  
Bookings are essential and pre-payment is required.  
Please note this package is sold on a no refund or exchange basis.  
\*All card payments will incur a 1.5% surcharge.



## CHRISTMAS DAY VEGAN MENU

---

### SNACK ON ARRIVAL

Marinated olives, lemon, chilli, garlic, bay (gf, df, vg)

Quinoa cracker, spring peas & herbs, pepita butter (gf, df, vg)

Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, sourdough (df, vg)

### CHRISTMAS MUST HAVES

Sourdough, olive oil (vg)

Pineapple, maple & miso glazed eggplant (gf, df, vg)

### ENTREE

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

### MAIN

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

### SIDES

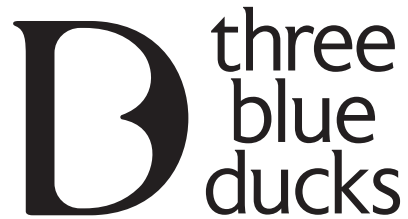
Roasted garlic & rosemary potatoes (vg)

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

### DESSERT

Coconut sorbet, roasted pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts  
Please advise of dietary requirements at least 7 days prior to your booking.  
Bookings are essential and pre-payment is required.  
Please note this package is sold on a no refund or exchange basis.  
\*All card payments will incur a 1.5% booking fee.



## CHRISTMAS DAY BEVERAGE PACKAGE

---

### SPARKLING

Bubbles & Co. Sparkling Cuvee, Chardonnay, Vermentino, Multi-regional, VIC, NV

### WINE

Jilly Wine 'Miami', Sauvignon Blanc, New England, NSW, 2019

Kerri Greens, Chardonnay, Mornington Peninsula, VIC, 2019

Thousand Candles 'Gathering Fields Rosé', Pinot Noir, Yarra Valley, VIC, 2019

Athletes of Wine, Pinot Noir, Yarra Valley, VIC, 2019

Blind Corner 'Rouge', Cabernet Sauvignon, Merlot, Shiraz, Margaret River, WA, 2020

### DESSERT WINE

Soumah 'Frizzante d'Soumah', Brachetto, Yarra Valley, VIC, 2019

### BEERS

Newstead Brewing Co. '3 Quarter Time' Session Ale 3.4%, QLD

Stomping Ground 'Laneway' Lager, 4.7%, VIC

Stone & Wood Pacific Ale, 4.4%, NSW

Stone & Wood 'East Point', 2.7%, NSW

Young Henrys 'Newtown' Pale Ale, 4.8%, NSW

Willie Smith's Organic Apple Cider, 5.4%, TAS

### NON-ALCOHOLIC

Noperol Spritz - Lyre's Italian spritz, orange, lemon, soda

Gone Tropo - passionfruit, lime, watermelon, strawberry, lime, soda

Cold pressed juice

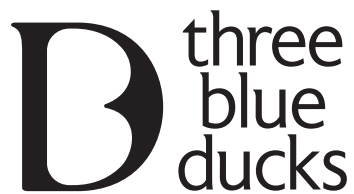
Capi cola, soda, ginger ale, house-made ginger beer & lemonade

Tea & coffee

Bookings are essential and pre-payment is required.

Please note this package is sold on a no refund or exchange basis.

\*All card payments will incur a 1.5% booking fee.



## NEW YEAR'S EVE 2020 MENU

---

**FIRST SEATING**  
**3 COURSES \$175\* PER PERSON**

### **SNACKS ON ARRIVAL**

Raw scallop, avocado, finger lime (gf)  
Freshly shucked oysters, mango hot sauce (gf, df)  
Chilled shellfish served with chilli mayo  
Chilled Moreton Bay bugs, blue swimmer crab (df)  
Sourdough, cultured butter (v)

### **ENTREES (SELECT ONE)**

Heirloom tomatoes, stracciatella, green tahini, toasted buckwheat (gf, df, v, n)  
BBQ Queensland prawns, confit chilli, avocado mousse, charred greens (gf)  
Fermented honey glazed quail, shaved zucchini, seaweed tapenade, puffed wild rice (gf, df)

### **MAINS (SELECT ONE)**

Harissa pumpkin, cashew cream, lentils, mint, coriander, fresh peas, red onion, herb dressing (gf, df, vg, n)  
Steamed mussels, chilli jam, coconut sambal, flatbread  
Roasted chicken, burnt eggplant, braised chickpeas, chimichurri, barbequed spring onion (gf, df)  
Lamb shoulder, grilled zucchini, chickpea & raw zucchini salad, hot sauce, charred lemon (gf, df)

### **SIDES**

Roasted garlic & rosemary potatoes (gf, v)  
Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)

### **DESSERTS (SELECT ONE)**

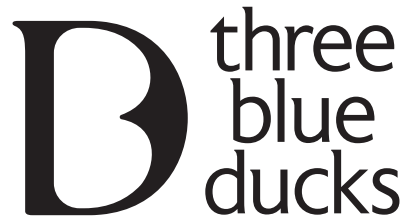
Brookie's Byron Slow Gin chocolate marquise, burnt citrus, smoked hazelnut crunch, chocolate toffee (v, n)  
Coconut sorbet, roasted pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

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

Bookings are essential and pre-payment is required.

Please note this package is sold on a no refund or exchange basis.

\*All card payments will incur a 1.5% booking fee.



## NEW YEAR'S EVE 2020 VEGAN MENU

---

### SNACK ON ARRIVAL

Marinated olives, lemon, chilli, garlic, bay (gf, df, vg)

Quinoa cracker, spring peas & herbs, pepita butter (gf, df, vg)

Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, sourdough (df, vg)

### NEW YEAR'S EVE MUST HAVES

Sourdough, olive oil (vg)

Pineapple, maple & miso glazed eggplant (gf, df, vg)

### ENTREE

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

### MAIN

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

### SIDES

Roasted garlic & rosemary potatoes (vg)

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

### DESSERT

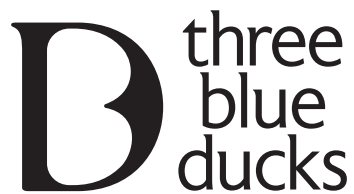
Coconut sorbet, roasted pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

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

Bookings are essential and pre-payment is required.

Please note this package is sold on a no refund or exchange basis.

\*All card payments will incur a 1.5% booking fee.



## **NEW YEAR'S EVE 2020 MENU**

---

### **SECOND SEATING**

**3 COURSES & 3 HOUR BEVERAGE PACKAGE \$250\* PER PERSON**

### **SNACKS ON ARRIVAL**

Raw scallop, avocado, finger lime (gf)

Freshly shucked oysters, mango hot sauce (gf, df)

Chilled shellfish served with chilli mayo

Chilled Moreton Bay bugs, blue swimmer crab (df)

Sourdough, cultured butter (v)

### **ENTREES (SELECT ONE)**

Heirloom tomatoes, stracciatella, green tahini, toasted buckwheat (gf, df, v, n)

BBQ Queensland prawns, confit chilli, avocado mousse, charred greens (gf)

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

### **MAINS (SELECT ONE)**

Harissa pumpkin, cashew cream, lentils, mint, coriander, fresh peas, red onion, herb dressing (gf, df, vg, n)

Steamed mussels, chilli jam, coconut sambal, flatbread

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

Lamb shoulder, grilled zucchini, chickpea & raw zucchini salad, hot sauce, charred lemon (gf, df)

### **SIDES**

Roasted garlic & rosemary potatoes (gf, v)

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

### **DESSERTS (SELECT ONE)**

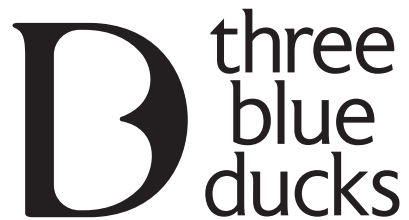
Brookie's Byron Slow Gin chocolate marquise, burnt citrus, smoked hazelnut crunch, chocolate toffee (v, n)

Coconut sorbet, roasted pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts  
Please advise of dietary requirements at least 7 days prior to your booking.  
Bookings are essential and pre-payment is required.

Please note this package is sold on a no refund or exchange basis.

\*All card payments will incur a 1.5% booking fee.



## NEW YEAR'S EVE 2020 - VEGAN MENU

---

### SNACK ON ARRIVAL

Marinated olives, lemon, chilli, garlic, bay (gf, df, vg)

Quinoa cracker, spring peas & herbs, pepita butter (gf, df, vg)

Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, sourdough (df, vg)

### NEW YEAR'S EVE MUST HAVES

Sourdough, olive oil (vg)

Pineapple, maple & miso glazed eggplant (gf, df, vg)

### ENTREE

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

### MAIN

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

### SIDES

Roasted garlic & rosemary potatoes (vg)

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

### DESSERT

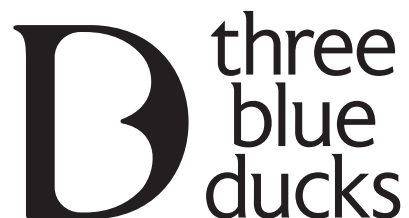
Coconut sorbet, roasted pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

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

Bookings are essential and pre-payment is required.

Please note this package is sold on a no refund or exchange basis.

\*All card payments will incur a 1.5% booking fee.



## **NEW YEAR'S EVE 2020 - BEVERAGE PACKAGE**

### **SECOND SEATING**

**3 COURSES & 3 HOUR BEVERAGE PACKAGE \$250\* PER PERSON**

### **SPARKLING**

Vinea Marson Prosecco, Heathcote, VIC 2019

### **WINE**

Jilly Wine 'Miami', Sauvignon Blanc, New England, NSW, 2019

Kerri Greens, Chardonnay, Mornington Peninsula, VIC, 2019

Thousand Candles 'Gathering Fields Rosé', Pinot Noir, Yarra Valley, VIC, 2019

Athletes of Wine, Pinot Noir, Yarra Valley, VIC, 2019

Blind Corner 'Rouge', Cabernet Sauvignon, Merlot, Shiraz, Margaret River, WA, 2020

### **DESSERT WINE**

Soumah 'Frizzante d'Soumah', Brachetto, Yarra Valley, VIC, 2019

### **BEERS**

Newstead Brewing Co. '3 Quarter Time' Session Ale, 3.4%, QLD

Stomping Ground 'Laneway' Lager, 4.7%, VIC

Stone & Wood Pacific Ale, 4.4%, NSW

Stone & Wood 'East Point', 2.7%, NSW

Young Henrys 'Newtown' Pale Ale, 4.8%, NSW

Willie Smith's Organic Apple Cider, 5.4%, TAS

### **NON-ALCOHOLIC**

Noperol Spritz - Lyre's Italian spritz, orange, lemon, soda

Gone Tropo - Passionfruit, lime, watermelon, strawberry, lime, soda

Cold pressed juice

Capi cola, soda, ginger ale, house-made ginger beer & lemonade

Tea & coffee

Bookings are essential and pre-payment is required.

Please note this package is sold on a no refund or exchange basis.

\*All card payments will incur a 1.5% booking fee.

**f threeblueducks**  **threeblueducks** [www.threeblueducks.com](http://www.threeblueducks.com)