

HOLIDAY GROUP MENU

12 - 24 GUESTS

2 COURSES \$75 PER PERSON

3 COURSES \$90 PER PERSON

Sourdough bread, cultured butter (v)

ENTREES (CHOOSE ONE)

Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, flatbread (v)

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

BBQ octopus, fermented capsicum, smoked potato aioli, blackened corn (gf, df)

Spiced lamb, charred eggplant purée, macadamias, herbs, flatbread (n)

MAINS (SELECT ONE)

Indian spiced wood roasted cauliflower, cashew cream, chickpeas, mint, coriander, fresh peas, red 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, hot sauce (gf, df)

Lamb shoulder, baba ghanoush, quinoa tabbouleh, roasted eggplant, chimichurri (gf, df)

SIDES (TO SHARE)

Roasted garlic & rosemary potatoes (gf, v)

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

DESSERTS (CHOOSE ONE)

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

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

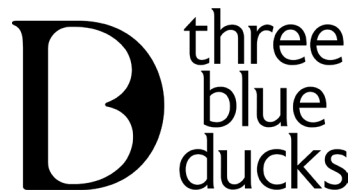
gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

Please advise your waiter of any special dietary requirements.

A discretionary service gratuity of 8% is added to all tables of 12 or more.

Please note all card payments will incur a 1.5% surcharge.

A 10% surcharge on Sundays & 15% surcharge on public holidays will apply.



HOLIDAY FEAST MENU

12+ GUESTS
\$95 PER PERSON

TO SHARE

Sourdough bread, cultured butter (v)

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

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

BBQ octopus, fermented capsicum, smoked potato aioli, blackened corn (gf, df)

Spiced lamb, charred eggplant purée, macadamias, herbs, flatbread (n)

Lamb shoulder, baba ghanoush, quinoa tabbouleh, roasted eggplant, chimichurri (gf, df)

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

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

Roasted garlic & rosemary potatoes (gf, v)

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

DESSERTS (ALTERNATE DROP)

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

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

MAKE IT AN ULTIMATE FEAST (+\$25 PER HEAD)

Glass of sparkling wine on arrival

BBQ Moreton Bay bugs, fermented chilli butter, roasted corn (df)

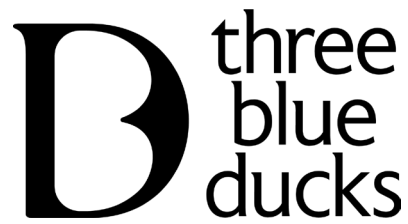
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HOLIDAY VEGAN MENU

GROUPS OF 12+

Sourdough bread, olive oil (vg)

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

Marinated beetroots, almond cream, beetroot crumb, Davidson plum (gf, df, vg, n)

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

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

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

Roasted garlic & rosemary potatoes (gf, df, vg)

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

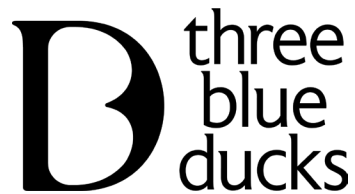
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SOMETHING MORE

ON ARRIVAL

Watermelon Iced Tea 18pp

Ducks Rosé Spritz 18pp

Glass of Veuve Clicquot, Reims, France 25pp

TO START

Tiger prawns, chilli mayo, flatbread (2) 15pp

Freshly shucked oysters, mango hot sauce (2) 10pp

TO FINISH

Cheese to share 12pp

Penfolds Grandfather Port Rare Tawny 14pp

GIFT

In The Country cookbook 20pp

Three Blue Ducks hessian tote bag 10pp

Salts & jams 8pp

Three Blue Ducks Socks 12pp

CELEBRATE

Veuve Clicquot Magnum (1.5L), Reims, France 265

Moët & Chandon Ice Impérial Magnum (1.5L), Épernay, France 250

Veuve Clicquot Jeroboam (3L), Reims, France 950

Selections must be confirmed 10 days prior to your event. If not confirmed by this time, your selection may be limited.
All selections are available upon request and are subject to availability.