

BREAKFAST GROUP MENU

\$32 PER PERSON

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Toasted muesli or bircher muesli, poached fruit, yoghurt (v, n)

Avocado hummus, grilled haloumi, pomegranate, hazelnut dukkah, sourdough toast (v, n)

Blood sausage, scrambled eggs, dill, cucumber yoghurt, redcurrant jam, Blaker Bleu sourdough toast

Spanner crab scramble, papaya, bean shoot salad, housemade sriracha,
cashews, sourdough toast (df, n)

ADD ONS

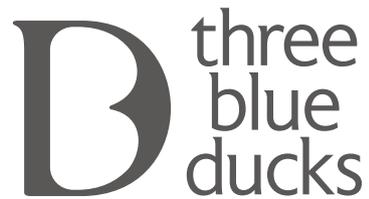
Glass of sparkling wine or Bloody Mary

\$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
Please note there is a card surcharge of 0.9% for all card types

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FULL BREAKFAST GROUP MENU

\$40 PER PERSON

CHOOSE ONE

Juice

Tea or Coffee

SHARE TABLE

Selection of fruits

Selection of freshly baked pastries

CHOOSE ONE

Toasted muesli or bircher muesli, poached fruit & yoghurt (v, n)

Avocado hummus, grilled haloumi, pomegranate, hazelnut dukkah, sourdough toast (v, n)

Blood sausage, scrambled eggs, dill, cucumber yoghurt, redcurrant jam, Blaker Bleu sourdough toast

Spanner crab scramble, papaya, bean shoot salad, housemade sriracha,
cashews, sourdough toast (df, n)

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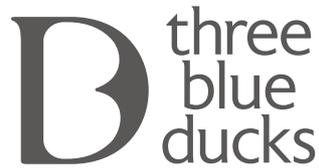
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HOLIDAY MENU

12 - 19 GUESTS

2 COURSES \$57 PER PERSON

3 COURSES \$70 PER PERSON

SHARED SMALLS

Kingfish ceviche, sweet potato, charred corn, habanero, coriander, buttermilk, corn chips (gf)

Burrata, heirloom tomatoes, chilli, fresh garlic, basil oil, pangrattato (gf, v)

Crumbed pulled pork, pickled onion purée, gribiche, parsley, preserved lemon (df)

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

MAINS

CHOOSE ONE

Market fish of the day, XO, beans, greens, onion & leek soubise (gf, df)

Mixed grain dahl, cauliflower, peas, curry leaves, coconut sambal, roti (df, vg)

Portuguese style rotisserie chook, paprika, lemon thyme, fermented capsicum glaze, chicken jus, cos wedge, green goddess, pangrattato, red onions (gf, df)

Tomato chilli mussels, garlic Baker Bleu sourdough

SHARED SIDE

Crispy Sebago chat potatoes, rosemary & garlic (gf, can be v)

DESSERTS

CHOOSE ONE

Sea salt meringue, lemon curd, basil, strawberries, macadamia crunch, ice cream (gf, n)

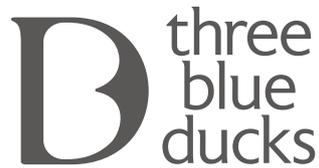
Flourless chocolate cake, whiskey cream, praline (gf, v, n)

Vanilla crème brûlée, summer fruits (gf, v)

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HOLIDAY FEAST MENU

GROUPS OF 8+

\$75 PER PERSON

TO SHARE

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

Crumbed pulled pork, pickled onion purée, gribiche, parsley & preserved lemon (df)

Kingfish ceviche, sweet potato, charred corn, habanero, coriander, buttermilk, corn chips (gf)

Hay Ora King smoked salmon, tartare sauce & dill (gf, df)

12 - hour braised lamb shoulder, charred herb salsa (gf, df)

Harissa glazed pumpkin, turmeric cashew cream, kale, radish, sauerkraut, bird seed mix (gf, df, vg, n)

Crispy Sebago chat potatoes, rosemary & garlic (gf, can be v)

Cos wedge, green goddess, pangrattato, red onions (v)

DESSERT

ALTERNATE DROP

Sea salt meringue, lemon curd, basil, strawberries, macadamia crunch, ice cream (gf, n)

Flourless chocolate cake, whiskey cream, praline (gf, v, n)

MAKE IT AN ULTIMATE FEAST

+\$20 PER HEAD

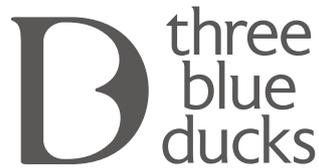
Oysters, red wine mignonette (gf, df)

BBQ Moreton Bay bugs, XO, charred greens (gf, df)

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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