

HOLIDAY SET MENU

GROUPS OF 6-19

2 COURSES \$57 PER PERSON | 3 COURSES \$70 PER PERSON

AVAILABLE FROM 9TH NOVEMBER - 31ST JANUARY

SMALLS

SELECT ONE

Slow roasted beetroot, sesame, pepita, tahini, seaweed (gf, df, vg)

Brooklet Springs Farm pork rillettes, burnt fig jam, pickles, lavosh (df)

Byron Bay Mozzarella burrata, charred & pickled carrots, fennel, herb oil, pangrattato (gf, v)

Local market fish ceviche, buttermilk, Szechuan, mustard seed, citrus, cucumber (gf)

MAINS

SELECT ONE

Market fish of the day, Farm zucchini, local tomato, herb stem salsa verde, almond, seaweed tapenade, pickled squash (n)

Twice cooked Chicken maryland, turmeric, spiced lentils, yogurt, pineapple, coriander (gf)

Porchetta, Oomite, Davidson plum, cherries, fennel, herb salad

Miso glazed eggplant, whipped tofu, peanut, szechuan, coriander, pickled chilli (df, vg, n)

DESSERTS

ALTERNATE DROP

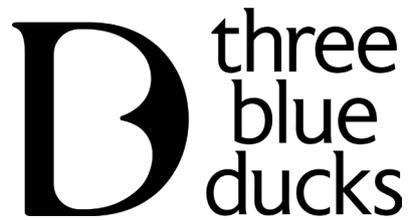
Sea salt meringue, passionfruit, Davidson plum, coconut (gf, df, vg)

Myrtle panna cotta, strawberries, white chocolate (gf)

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

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HOLIDAY FEAST MENU

GROUPS OF 8+

\$75 PER PERSON

AVAILABLE FROM 9TH NOVEMBER - 31ST JANUARY

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

The Bread Social sourdough, cultured handmade butter (v)

Slow roasted beetroot, sesame, pepita, tahini, seaweed (gf, df, vg)

Byron Bay Mozzarella burrata, charred & pickled carrots, fennel,
herb oil, pangrattato (gf, v)

Venison tataki, smoked blueberries, miso macadamia, lavosh (n)

Local market fish ceviche, buttermilk, Szechuan, mustard seed,
citrus, cucumber (gf)

Porchetta, Oomite, Davidson plum, cherries, fennel, herb salad

Slow cooked lamb shoulder, preserved lemon, burnt shallot salsa verde

Roast spuds, green oil, crème fraîche (gf, v)

Sea salt meringue, passion fruit, Davidson plum, coconut
(gf, df, vg)

ADD ON

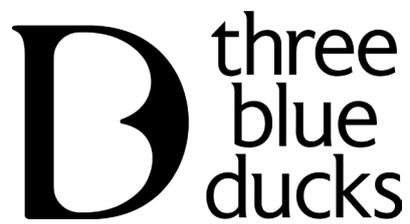
Oysters, pickled ginger, finger lime dressing (gf, df) \$5 ea

Must be pre-ordered

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HOLIDAY ULTIMATE FEAST MENU

GROUPS OF 8+

\$95 PER PERSON

AVAILABLE FROM 9TH NOVEMBER - 31ST JANUARY

Oysters, pickled ginger, finger lime dressing (gf, df)

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

The Bread Social sourdough, cultured handmade butter (v)

Slow roasted beetroot, sesame, pepita, tahini, seaweed (gf, df, vg)

Venison tataki, smoked blueberries, miso macadamia, lavosh (n)

Local market fish ceviche, buttermilk, Szechuan, mustard seed,
citrus, cucumber (gf)

Mussels, XO, shallot, coriander

Porchetta, Oomite, Davidson plum, cherries, fennel, herb salad

Slow cooked lamb shoulder, preserved lemon, burnt shallot salsa verde

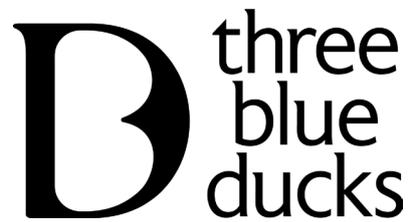
Roast spuds, green oil, crème fraîche (gf, v)

Sea salt meringue, passion fruit, Davidson plum, coconut
(gf, df, vg)

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HOLIDAY VEGAN MENU

GROUPS OF 8+

\$75 PER PERSON

AVAILABLE FROM 9TH NOVEMBER - 31ST JANUARY

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

The Bread Social sourdough, olive oil (vg)

Charred & pickled carrots, almond cream, fennel, herb oil,
pangrattato (gf, vg)

Slow roasted carrot, sesame, pepita, tahini, seaweed (gf, df, vg)

Beetroot carpaccio, smoked blueberries, miso macadamia,
lavosh (vg, n)

Spiced pumpkin, macadamia cream, citrus, pickled currants (vg, n)

Cauliflower, smoked blueberries, pecans, shallot,
herbs (gf, df, vg, n)

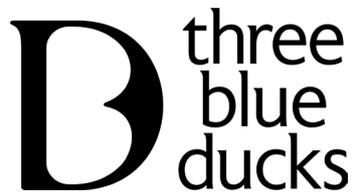
Miso glazed eggplant, whipped tofu, peanut, szechuan, coriander,
pickled chilli (df, vg, n)

Sea salt meringue, passion fruit, Davidson plum, coconut (vg, gf)

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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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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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