

GROUP SET MENU

14 - 24 GUESTS

2 COURSES \$75 PER PERSON

3 COURSES \$90 PER PERSON

Sourdough bread, cultured butter (v)

SMALLS (CHOOSE ONE)

Green herb & lentil dip, garlic oil, pepitas, chilli, flatbread (v, *vg on request*)

Kingfish pastrami, agrodolce, sweet & sour onion, dill, horseradish crème fraîche, sourdough crisp (n)

Beetroots, macadamia cheese, Davidson plum, beetroot crumb (gf, df, vg, n)

Chicken liver parfait, Davidson plum jam, bird seed mix, sourdough (n)

MAINS (CHOOSE 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, hasselback potato, corn purée, charred herb salsa, hot sauce (gf)

Lamb shoulder, fermented capsicum, smoked potato aioli, pearl barley tabbouleh (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)

Black sesame & white chocolate mousse, burnt citrus marmalade, honey macadamias (gf, n)

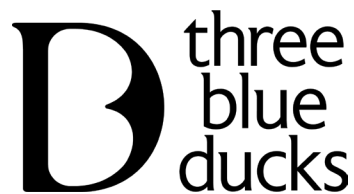
gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

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.



GROUP FEAST MENU

14+ GUESTS
\$95 PER PERSON

TO SHARE

Sourdough bread, cultured butter (v)

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

Beetroots, macadamia cheese, Davidson plum, beetroot crumb (gf, df, vg, n)

Kingfish pastrami, agrodolce, sweet & sour onion, dill, horseradish crème fraîche, sourdough crisp (n)

Chicken liver parfait, Davidson plum jam, bird seed mix, sourdough (n)

Lamb shoulder, fermented capsicum, smoked potato aioli, pearl barley tabbouleh (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)

Black sesame & white chocolate mousse, burnt citrus marmalade, honey macadamias (gf, 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)

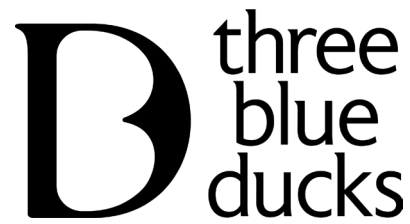
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GROUP VEGAN MENU

GROUPS OF 14+

Sourdough bread, olive oil (vg)

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

Beetroots, macadamia cheese, Davidson plum, beetroot crumb (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)

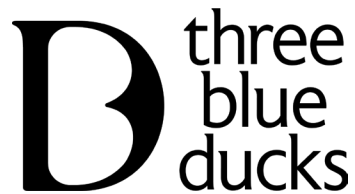
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SOMETHING MORE

ON ARRIVAL

Watermelon Iced Tea 18pp

Aperol Lotta Love 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 30pp

Three Blue Ducks hessian tote bag 10pp

Salts & jams 12.50pp

Three Blue Ducks Socks 15pp

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.