

GROUP SET MENU

6 - 18 GUESTS
3 COURSES \$75 PER PERSON

SMALLS

SELECT ONE

Roasted marinated mushrooms, sprouted legumes, sunflower, sunchoke chips (gf, df, vg)

Chicken liver parfait, Farm pickles, spent citrus, charred sourdough

Smoked fish rillette, pickled shallot, herbs, lavosh (n, df)

MAINS

SELECT ONE

Market fish of the day, celeriac cream, dashi glazed cabbage, pickled turnip (gf, df)

Roasted pork loin, charred greens, blackened onions, pickled choko, apple sauce, pan juices (gf, df)

Indian spiced dahl, masala greens, coconut raita, spent lime pickle, poppadum (df, vg, gf)

SIDES

Roasted potatoes, green oil, sour cream (gf, v)

DESSERTS

ALTERNATE DROP

Grilled pineapple, coconut, cacao nibs, lemongrass rum caramel (n, vg, gf)

Davidson plum sticky date pudding, thickened cream (v)

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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GROUP SET MENU

6 - 18 GUESTS

2 COURSES \$65 PER PERSON

ENTRÉES & MAINS

SMALLS

SELECT ONE

Roasted marinated mushrooms, sprouted legumes, sunflower, sunchoke chips (gf, df, vg)

Chicken liver parfait, Farm pickles, spent citrus, charred sourdough

Smoked fish rilette, pickled shallot, herbs, lavosh (n, df)

MAINS

SELECT ONE

Market fish of the day, celeriac cream, dashi glazed cabbage, pickled turnip (gf, df)

Roasted pork loin, charred greens, blackened onions, pickled choko, apple sauce, pan juices (gf, df)

Indian spiced dahl, masala greens, coconut raita, spent lime pickle, poppadum (gf, df, vg)

SIDES

Roasted potatoes, green oil, sour cream (gf, v)

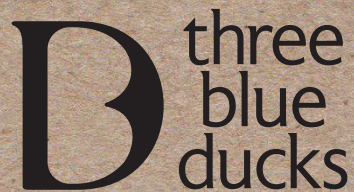
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GROUP SET MENU

6 - 18 GUESTS

2 COURSES \$60 PER PERSON

MAINS & DESSERTS

MAINS

SELECT ONE

Market fish of the day, celeriac cream, dashi glazed cabbage, pickled turnip (gf, df)

Roasted pork loin, charred greens, blackened onions, pickled choko, apple sauce, pan juices (gf, df)

Indian spiced dahl, masala greens, coconut raita, spent lime pickle, poppadum (df, vg, gf)

SIDES

Roasted potatoes, green oil, sour cream (gf, v)

DESSERTS

ALTERNATE DROP

Grilled pineapple, coconut, cacao nibs, lemongrass rum caramel (n, vg, gf)

Davidson plum sticky date pudding, thickened cream (v)

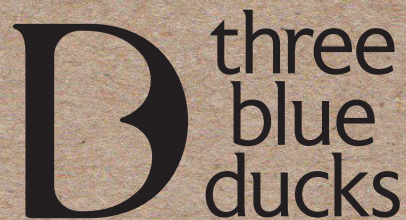
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GROUP FEAST MENU

GROUPS OF 8+ GUESTS
\$80 PER PERSON

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

The Bread Social sourdough, cultured handmade butter (v)

Roasted marinated mushrooms, sprouted legumes, sunflower,
sunchoke chips (gf, df, vg)

Stracciatella, pickled persimmon, basil, fried bread (v)

Smoked fish rilette, pickled shallot, herbs, lavosh (n, df)

Kingfish sashimi, ponzu, citrus oil, charred cucumber,
fermented chilli flakes (gf, df)

Roasted pork loin, charred greens, blackened onions, pickled choko,
apple sauce, pan juices (gf, df)

Market fish of the day, celeriac cream, dashi glazed cabbage,
pickled turnip (gf, df)

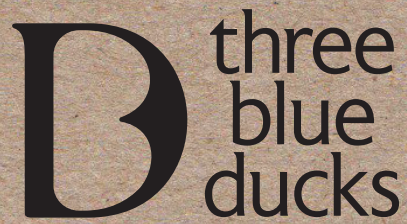
Roasted potatoes, green oil, sour cream (gf, v)

Davidson plum sticky date pudding, thickened cream (v)

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GROUP VEGAN MENU

GROUPS OF 8+
\$75 PER PERSON

Grumpy Grandma's olives, lemon, chilli, garlic, bay leaf (gf, df, vg)

The Bread Social sourdough, smoked olive oil (vg)

Roasted marinated mushrooms, sprouted legumes, sunflower,
sunchoke chips (gf, df, v, vg)

Crispy eggplant, peanut satay, pickled bean shoots, charred lime
(gf, df, v, vg, n)

Beetroot carpaccio, pickled persimmon, almond bread sauce (n)

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

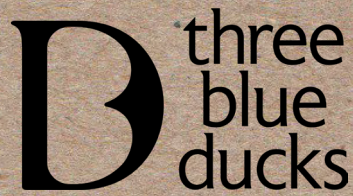
Maple & Oomite slow roasted pumpkin, pumpkin seed hummus,
apple, radish, radicchio, pepitas (df, v, vg)

Chocolate & coconut mousse, peanut butter ice cream,
strawberry jam, cacao nibs (gf, vg, n)

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

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