three blue ducks

GROUP SET MENU

14 - 24 GUESTS
2 COURSES $85 PER PERSON
3 COURSES $100 PER PERSON

Sourdough bread, cultured butter (v)

ENTREES (CHOOSE ONE)

Stracciatella, pickled fennel, orange marmalade, pickled currants, pecans, bitter leaves (gf, v, n)

Raw kingfish, crème fraîche, shaved beetroot, cucumber, horseradish, chives (gf)

Roast beetroot, witlof salad, sherry vinegar, beetroot sumac puree, walnuts (gf, df, vg, n)

Kangaroo tartare, pickled quandong, Davidson's plum mayo, mountain pepper & olive brik pastry (df)

MAINS (SELECT ONE)

Wood roasted potato gnocchi, Jerusalem artichoke, burnt leeks, pecorino, fresh truffle (v)

John Dory, woodfired miso sugarloaf cabbage, corn puree, pickled seaweed

Grilled pork cutlet, smoked parsnip puree, butter roasted parsnip, apple, sorrel, sage jus (gf)

Braised lamb shoulder, roasted Jerusalem artichoke, fennel salad, buttermilk dressing (gf)

SIDES (TO SHARE)

Roasted garlic & rosemary potatoes (gf, v)

Charred broccoli, almond cream, pickled green chilli, mint (gf, df, vg, n)

DESSERTS (CHOOSE ONE)

Quince & hazelnut tart, wattleseed, whiskey & honey ice cream (v, n)

Warm mandarin sticky date pudding, butterscotch sauce, honeycomb, whipped mascarpone (v)

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.

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GROUP FEAST MENU

14+ GUESTS
$110 PER PERSON

TO SHARE

Sourdough bread, cultured butter (v)

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

Roast beetroot, witlof salad, sherry vinegar, beetroot sumac puree, walnuts (gf, df, vg, n)

Raw kingfish, crème fraîche, shaved beetroot, cucumber, horseradish, chives (gf)

Kangaroo tartare, pickled quandong, Davidson's plum mayo, mountain pepper & olive brik pastry (df)

Whole braised lamb shoulder, roasted Jerusalem artichoke, fennel salad, buttermilk dressing (gf)

John Dory, woodfired miso sugarloaf cabbage, corn puree, pickled seaweed

Wood roasted potato gnocchi, Jerusalem artichoke, burnt leeks, pecorino, fresh truffle (v)

Roasted garlic & rosemary potatoes (gf, v)

Woodfired sugarloaf cabbage, miso butter, seaweed dukkah (v)

DESSERTS (ALTERNATE DROP)

Warm mandarin sticky date pudding, butterscotch sauce, honeycomb, whipped mascarpone (v)

Davidson's plum & coconut custard, poached rhubarb, almond praline (gf, df, vg, n)

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

Glass of sparkling wine on arrival

Chilli blue swimmer crab, coconut rice, sambal, peanuts, crispy ecshallot (gf, df, n)

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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)

Roast beetroot, witlof salad, sherry vinegar, beetroot sumac puree, walnuts (gf, df, vg, n)

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

Slow roasted celeriac, black garlic, celery, Brussels sprouts, sorghum, pickled radicchio (gf, df, vg)

Charred broccoli, almond cream, pickled green chilli, mint (gf, df, vg, n)

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

Davidson's plum & coconut custard, poached rhubarb, almond praline (gf, df, vg, n)

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SOMETHING MORE

ON ARRIVAL

Watermelon Iced Tea 18pp

Ducks Rosé Spritz 18pp

Glass of Veuve Clicquot, Reims, France 25pp

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.

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