



GROUP FEAST MENU

GROUPS OF 8+
\$80 PER PERSON

TO SHARE

Stracciatella, pickled fennel, orange marmalade, pickled currants, witlof (gf, v)

Red curry steamed mussels, shaved coconut sambal, herbs, charred lime, crispy eschalots & sourdough (df)

Kangaroo tartare, smoked beetroot, pickled muntries, Davidson's plum mayo, mountain pepper & olive brik pastry (gf, df)

Wood fired whole lemon sole, muhamarra, grilled spring onion, mint, coriander, charred lemon (df, n)

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

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

Crispy potatoes, garlic, rosemary, butter (v)

Bitter winter leaf salad, grapefruit, sunflower seeds, burnt citrus dressing

DESSERTS ALTERNATE DROP

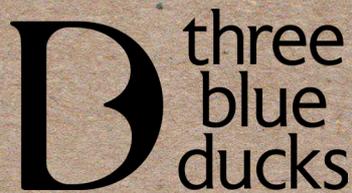
Wattleseed coconut mousse, roasted pear, almond praline (gf, df, vg, n)

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 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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ULTIMATE FEAST MENU

**GROUPS OF 8 +
\$100 PER PERSON
TO START**

Oysters, red wine mignonette, eschallots (gf, df)

BBQ King prawn, fermented chilli butter, roasted corn (gf)

TO SHARE

Stracciatella, pickled fennel, orange marmalade, pickled currants, witlof (gf, v)

Red curry steamed mussels, shaved coconut sambal, herbs, charred lime, crispy eschalots & sourdough (df)

Kangaroo tartare, smoked beetroot, pickled muntries, Davidson's plum mayo, mountain pepper & olive brik pastry (gf, df)

Wood fired whole lemon sole, muhamarra, grilled spring onion, mint, coriander, charred lemon (df, n)

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

Wood roasted celèriac, black garlic, celery, sorghum, Brussels sprouts, pickled radicchio, salsa verde (gf, df, vg)

Crispy potatoes, garlic, rosemary, butter (v)

Bitter winter leaf salad, grapefruit, sunflower seeds, burnt citrus dressing

DESSERTS ALTERNATE DROP

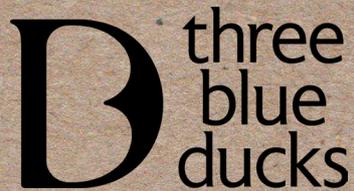
Wattleseed coconut mousse, roasted pear, almond praline (gf, df, vg, n)

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

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GROUP SET MENU

6 - 18 GUESTS

2 COURSES \$65 PER PERSON

ENTRÉES & MAINS

ENTRÉES

TO SHARE

Stracciatella, pickled fennel, orange marmalade, pickled currants, witlof (gf, v)

Kangaroo tartare, smoked beetroot, pickled muntries, Davidson's plum mayo, mountain pepper & olive brik pastry (gf, df)

Red curry steamed mussels, shaved coconut sambal, herbs, charred lime, crispy eschalots & sourdough (df)

Pumpkin seed hummus, charred onions, smoked paprika, chives, flatbread (v)

MAINS

SELECT ONE

Wood fired whole lemon sole, muhamarra, grilled spring onion, mint, coriander, charred lemon (df, n)

Peri peri glazed chicken, roast carrot, crispy Brussels sprouts, caper & currant dressing (gf, df)

Wood roasted celèriac, black garlic, celery, sorghum, Brussels sprouts, pickled radicchio, salsa verde (gf, df, vg)

Coffee rubbed Provenir beef brisket, chipotle mushrooms, smoked potato, parsnip crisps, chimichurri (gf)

SIDES

TO SHARE

Crispy potatoes, garlic, rosemary, butter (v)

Bitter winter leaf salad, grapefruit, sunflower seeds, burnt citrus dressing

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GROUP SET MENU

6 - 18 GUESTS

2 COURSES \$60 PER PERSON

MAINS & DESSERTS

MAINS

SELECT ONE

Wood fired whole lemon sole, muhamarra, grilled spring onion, mint, coriander, charred lemon (df, n)

Peri peri glazed chicken, roast carrot, crispy Brussels sprouts, caper & currant dressing (gf, df)

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

Coffee rubbed Provenir beef brisket, chipotle mushrooms, smoked potato, parsnip crisps, chimichurri (gf)

SIDES

TO SHARE

Crispy potatoes, garlic, rosemary, butter (v)

Bitter winter leaf salad, grapefruit, sunflower seeds, burnt citrus dressing

DESSERT

ALTERNATE DROP

Wattleseed coconut mousse, roasted pear, almond praline (gf, df, vg, n)

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

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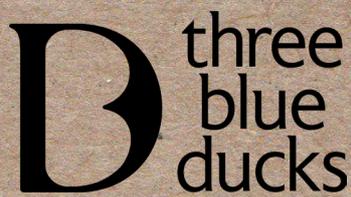
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GROUP SET MENU

6 - 18 GUESTS

3 COURSES

\$75 PER PERSON

ENTRÉES TO SHARE

Stracciatella, pickled fennel, orange marmalade, pickled currants, witlof (gf, v)

Kangaroo tartare, smoked beetroot, pickled muntries, Davidson's plum mayo, mountain pepper & olive brik pastry (gf, df)

Red curry steamed mussels, shaved coconut sambal, herbs, charred lime, crispy eschalots & sourdough (df)

Pumpkin seed hummus, charred onions, smoked paprika, chives, flatbread (v)

MAINS SELECT ONE

Wood fired whole lemon sole, muhamarra, grilled spring onion, mint, coriander, charred lemon (df, n)

Peri peri glazed chicken, roast carrot, crispy Brussels sprouts, caper & currant dressing (gf, df)

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

Coffee rubbed Provenir beef brisket, chipotle mushrooms, smoked potato, parsnip crisps, chimichurri (gf)

SIDES TO SHARE

Crispy potatoes, garlic, rosemary, butter (v)

Bitter winter leaf salad, grapefruit, sunflower seeds, burnt citrus dressing

DESSERT ALTERNATE DROP

Wattleseed coconut mousse, roasted pear, almond praline (gf, df, vg, n)

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

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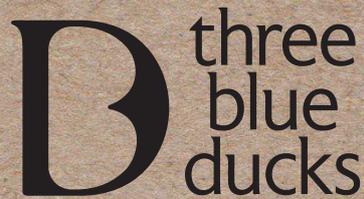
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BREAKFAST SET MENU

\$32 PER PERSON

CHOOSE ONE

Tea or Coffee

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Black rice & coconut porridge, mandarin, pecan nuts, seeds & caramelised banana (gf, df, vg, n)

Grilled black sausage, harissa scrambled eggs, piccalilli, herbs, sourdough toast (df)

Avocado toast, grilled halloumi, harissa glazed roast pumpkin, herb oil, pepita dukkah (v)

Chipotle mushroom tortilla, guacamole, black beans, cabbage, coriander, pico de gallo (gf, df, vg)

ADD ONS

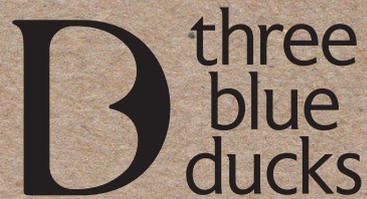
Glass of Sparkling wine or Bloody Mary

\$10pp

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FULL BREAKFAST SET MENU

\$40 PER PERSON

CHOOSE ONE

Juice
Tea or Coffee

SHARE TABLE

Selection of fruits
Selection of freshly baked pastries

CHOOSE ONE

Black rice & coconut porridge, mandarin, pecan nuts, seeds
& caramelised banana (gf, df, vg, n)

Grilled black sausage, harissa scrambled eggs, piccalilli, herbs,
sourdough toast (df)

Avocado toast, grilled halloumi, harissa glazed roast pumpkin, herb oil,
pepita dukkah (v)

Chipotle mushroom tortilla, guacamole, black beans, cabbage, coriander,
pico de gallo (gf, df, vg)

ADD ONS

Glass of Sparkling wine or Bloody Mary

\$10pp

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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