



B three
blue
ducks

PRIVATE FUNCTIONS | SPECIAL EVENTS | PARTIES

03 8774 9695 | THREEBLUEDUCKS.COM | MELBOURNE

WELCOME

three
blue
ducks



Three Blue Ducks at Tullamarine is located at URBNSURF Melbourne at Australia's first ever surf park. Looking out over the crystal clear, two hectare surfing lagoon, the restaurant boasts impressive indoor and outdoor areas that can accommodate events of all sizes. Showcasing sustainable and ethical produce from some of Victoria's best farms, the food offering features smokey flavours, thanks to our pizza oven, rotisserie and charcoal pit, while the drinks list draws on local wineries and craft breweries.

ABOUT THE DUCKS

The Ducks is a story of food, born in the surf in a small Moroccan village! It started with three good mates travelling the world, cultivating ideas around a better, more sustainable approach to living. Somewhere there, in a shared belief in good ethical food - Three Blue Ducks was hatched, and in 2010 the first venue, an intimate 18 seat beachside cafe opened in Bronte.

Since then, the Ducks have grown, we now have restaurants in Melbourne, Byron Bay, Rosebery, Brisbane and Nimbo in the Snowy Mountains.

Three Blue Ducks is committed to creating interesting dishes, banging with flavour, that are simple and a bit rough around the edges. We are less white tablecloth dining and more come-as-you-are kind of vibe. It's a Duck's thing!



FOOD PACKAGES



MORNING/AFTERNOON TEA GRAZING STATION

Build your own - smalls \$6, bigs \$10 per piece

Grazing station

2 smalls, 2 bigs - \$28/pp

3 smalls, 2 bigs - \$34/pp

4 smalls, 3 bigs - \$48/pp

Seasonal fruit platter - \$40 per platter for
approx 10 people

Batch brew coffee & tea station - \$5/pp half day
or \$8/pp full day



SMALLS

Mini croissant (v)

Mini danish (v)

Strawberry friand (gf, v)

Choc caramel brownie (v)

Mini fruit salad bowls (gf, df, vg)

Peanut butter & protein bliss ball (vg, df, gf, n)

BIGS

Bircher muesli, seasonal fruit, fresh apple, nuts &
seeds (gf, v, n)

Black rice & coconut porridge, mandarin,
macadamia and bird seed crunch (gf, df, vg, n)

Mini bacon & egg brioche roll

Seasonal vegetable and herb frittata (gf, v)

Ham & cheese croissant

COFFEE & TEA

Batch brew coffee

Hot water urn with milk, sugar & tea bag station

Barista coffee & tea available via pre order,
alternatively you can set up a drinks tab - please
see à la carte menu for pricing

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

FOOD PACKAGES



SALADS & WRAPS

Wrap & salad platters (select one wrap & one salad) - \$26/pp

Salads buffet (20+ guests) - \$24/pp

Protein add on - \$12/pp

Fruit salad platters - \$7/pp



WRAPS & SALAD PLATTERS

WRAPS

Roast eggplant wrap, pickled cabbage, avocado hummus (df, vg)

Roast chicken wrap, pickled cabbage, cheddar, avocado, chili mayo

Mortadella wrap, tomato relish, cheddar, dijon, pickles

SALADS

Wood roasted cauliflower salad, tahini, citrus, charred herb salsa, almonds (vg, gf, df, n)

Roast chicken salad, cos lettuce, pearl barley, charred corn, green tahini (df)

Mixed grains, pickled fennel, lemon dressing, herb salad, pepitas (vg, df)

SALAD BUFFET

SALADS

Wood roasted cauliflower, tahini, citrus, charred herb salsa, almonds (vg, gf, df, n)

Mixed grains, pickled fennel, lemon dressing, herb salad, pepitas (vg, df)

Green beans, orange, chilli, toasted buckwheat, grape vinegar (df, gf, vg)

PROTEIN ADD ON

Organic shredded chicken, fermented capsicum glaze (gf, df)

Pulled lamb shoulder, burnt honey, salsa verde (gf, df)

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

FOOD PACKAGES



GRAZING TABLE (20+ GUESTS)

Essentials - \$35pp

Lamb & chicken - \$60/pp

Dessert - \$25/pp



ESSENTIALS

Chicken rilletes, chilli, apple, crouton (df)

Roasted red capsicum & cashew hummus, dukkah, wood fired flatbread (df, vg, n)

Selection of cured meats - prosciutto, bresaola, salami (gf, df)

Smoked kingfish brandade, beetroot relish sourdough

Selection of cheeses - blue, brie, cheddar (gf, v)
House pickles (v)

Fruit & nuts (gf, df, vg, n)

Sourdough bread & butter (v)

LAMB & CHICKEN

12 hour braised lamb shoulder, chimichurri, jus (gf, df)

Roasted organic half chicken, fermented chilli & capsicum glaze, snap pea salad (gf, df)

Wood fire roasted cauliflower, tahini, citrus marmalade, charred herb salsa, almonds (vg, df, gf, n)

Crispy potatoes, confit garlic, rosemary salt (vg, df, gf)

Cos wedge salad, green tahini, toasted hemp seeds (gf, df, vg)

Sourdough bread & butter (v)

DESSERT

Sticky date pudding, butterscotch, honeycomb (v)

Sea salt meringue, lemon, macerated berries (gf, df, v)

Chocolate brownies (v, n)

Upside down pear cake (v, n)

Fresh fruit (gf, df, vg)

Chantilly cream (gf, v)

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

*vg = vegan on request

FOOD PACKAGES



CANAPÉS (30+ GUESTS)

3 smalls, 3 bigs, 1 sweet \$50/pp

4 smalls, 3 bigs, 2 sweets \$65/pp

5 smalls, 4 bigs, 2 sweets \$85/pp

*Please note depending on your menu choice, additional charges for equipment & staff may apply. Wait staff charged at hourly rate.



SMALLS

Oysters & finger lime dressing (gf, df)

Tempura eggplant fingers, spiced mayo (df, v)

Raw kingfish, charred corn, buttermilk, toasted buckwheat (gf)

Smoked salmon rillettes, quinoa cracker, beetroot relish, salmon roe (gf)

Beef tartare, black garlic, soy, buckwheat crisp (gf, df, n)

Spanner crab, betel leaf, cucumber, kaffir lime (gf, df, n)

Pickled vegetable bruschetta, preserved lemon, whipped ricotta (v, vg*)

Pork rillettes & crackling, mustard seeds, shaved pear (df)

BIGS

Heirloom tomatoes, stracciatella, pangrattato, basil oil (gf, v)

Charred octopus, corn puree, smoked paprika, citrus (gf, df)

Hay smoked salmon, witlof, crème fraîche, chives (gf)

Spicy pork belly brioche roll, pickled vegetables, plum ketchup, coriander

Free range buttermilk fried chicken, hot sauce (gf)

Lamb kofta, romesco, preserved lemon, parsley (n)

Turmeric & ginger spiced chicken skewer, roasted peanuts and charred lime (gf, df, n)

Ducks's arancini, mozzarella, charred peppers & citrus (n)

SWEETS

Sticky date pudding, honeycomb, butterscotch, brown sugar cream (v)

Chocolate parfait, almond streusel, pickled blueberries, matcha (n)

Dark chocolate mousse, choc crack, hazelnut crunch, berries (v, n)

Tiramisu, Brookies Macadamia liqueur (v, n)

Local blue cheese, fresh honeycomb, fruit loaf (v, n)

Sea salt meringue, lemon curd, whipped coconut, berries (gf, vg)

gf = gluten free, df = dairy free, v = vegetarian, vg = vegan, n = contains nuts
*vg = vegan on request

FOOD PACKAGES



SHARE TABLE

3 small canapes, 2 shared mains, 3 sides, BYO cake \$90/pp

3 small canapes, 2 shared mains, 3 sides, alternate drop of 2 desserts \$100/pp

Grazing table, 2 shared mains, 3 sides, alternate drop of 2 desserts \$105/pp

2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts \$120/pp

3 small canapes, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts \$135/pp

*All packages include sourdough bread & butter

**Please note depending on your menu choice, additional charges for equipment & staff may apply.



SHARED ENTREES

Salmon pastrami, quinoa salad, avocado, quinoa cracker (gf, df)

Charred prawns, chili, garlic, avocado (gf) +\$2/pp

Charred octopus, corn puree, smoked paprika, citrus (gf, df)

Lamb kofta, romesco, preserved lemon, parsley, flat bread (n)

Heirloom tomato, stracciatella, pangrattato, basil oil (gf, v, vg*)

Kingfish ceviche, tiger's milk, sweet potato, coriander (gf, df)

Roasted beetroot, whipped ricotta, preserved citrus, macadamia crunch (gf, v, vg*, n)

SHARED MAINS

Hay hot smoked salmon, tartare sauce (gf, df)

Porchetta, apple, roasted beetroot, herbs (gf, df)

Smoked eggplant dahl, cucumber raita, pickled mango, coconut sambal, naan (v, vg*)

Whole snapper, chili, ginger, lemon grass (gf, df)

Portuguese chicken, peppers, paprika, lemon (gf, df)

Lamb shoulder, olives, rosemary, preserved lemon (gf, df)

Coffee rubbed brisket, chimichurri, smoked potato mayo (gf, df)

gf = gluten free, df = dairy free, v = vegetarian, vg = vegan, n = contains nuts
*vg = vegan on request

FOOD PACKAGES



SHARE TABLE CONT...

**Please note depending on your menu choice, additional charges for equipment & staff may apply. Wait staff charged at hourly rate.



SHARED SIDES

Citrus salad, mixed leaves, pickled chili, shaved fennel, orange, grapefruit (gf, df, vg)

Wood roasted broccoli, pickled chilli, preserved lemon, almond cream (gf, df, vg, n)

Crispy potatoes, rosemary & garlic (v)

Whole wood roasted cauliflower, anchovy, mustard butter (gf)

Honey glazed pumpkin, goat's cheese, chili oil, pangrattato (gf, v)

Roasted Dutch carrots, carrot top pesto, beetroot yoghurt, hazelnuts (gf, df, vg, n)

Ducks' potato salad, charred greens, lemon, capers, mustard, herbs (gf, df, v)

Green beans, orange, buckwheat, tarragon vinegar (gf, df, vg)

DESSERT ALTERNATE DROP

Milk & honey panna cotta, apple butter, shortbread, honey macadamias (n)

Sticky date pudding, honeycomb, butterscotch, brown sugar cream (v)

Dark chocolate mousse, choc crack, hazelnut crunch, berries (v, n)

Tiramisu, Brookies Macadamia liqueur (v, n)

Local blue cheese, fresh honeycomb, fruit loaf (v, n)

Sea salt meringue, lemon curd, whipped coconut, berries (gf, vg)

gf = gluten free, df = dairy free, v = vegetarian, vg = vegan, n = contains nuts
*vg = vegan on request

FOOD PACKAGES



OPTIONAL ADD-ONS

Champagne & oysters \$35/pp
Essentials grazing table \$35/pp
Dessert grazing table \$35/pp
Late night snack \$15/pp
BYO plated cake service \$5/pp
Childrens meal & non-alcoholic beverages package \$35/pp
Crew meal \$35/pp



ESSENTIALS GRAZING TABLE (ADD ON)

Selection of cured meats (gf, df)
Selection of cheese - blue, brie, cheddar (gf, v)
Pumpkin hummus, Aleppo pepper, charred shallot, chickpea, flatbread (vg)
Fava bean & anchovy dip, pepita dukkah, charred peppers (gf, df)
Baba ghanoush, sumac, toasted almonds, pomegranate (gf, df, vg, n)
Crudités (vg, df, gf)
Sourdough & lavosh (v)

DESSERT GRAZING TABLE

Sticky date pudding, butterscotch, honeycomb (v)
Sea salt meringue, lemon, macerated berries (gf, df, v)
Chocolate brownies (v, n)
Upside down pear cake (v, n)
Chantilly cream (gf, v)
Fresh fruit & nuts (gf, df, vg, n)

LATE NIGHT BITE

Pulled brisket slider, slaw, smoked potato mayo
Southern fried buttermilk chicken slider, lettuce, chili mayo
Tempura eggplant bun, cos, tomato chutney (v)
Pulled pork slider, slaw, apple puree
Peri peri chicken skewers, spiced yoghurt (gf)

gf = gluten free, df = dairy free, v = vegetarian, vg = vegan, n = contains nuts
*vg = vegan on request

BEVERAGES & EXTRAS



BEVERAGES

BLU bottled water - \$5

Cold pressed juice - \$5

Watermelon, apple, strawberry, pomegranate, lime juice

Celery, green apple, spinach, lemon, ginger, botanicals juice

Green apple, ginger, lemon juice

Valencia orange juice

Kombucha - \$6

Ginger & lemon myrtle

Watermelon & strawberry & rose

Raspberry & thyme

NON-ALCOHOLIC BEER

Heaps Normal - \$12

Sobah 'Finger Lime Cerveza' - \$10

VENDORS

If you need any recommendations for photographers, videographers, stylists, florists, furniture hire, celebrants, live musicians, DJs or cakes, please get in touch with the events team.

GIFTS

- 'In the Country' cookbooks - \$30 each
- Ducks wine glasses - \$24 (2 glasses)
- Ducks socks \$12 each
- Ducks salts (assorted varieties) \$7 each
- Ducks apron \$49.90 each

ADD ONS

- White linen napkins- \$2pp
- White linen napkin & tablecloths - \$4pp
- Printed brown paper menus - \$2pp
- Printed brown paper name tags - \$2pp

TERMS AND CONDITIONS

MENU & BEVERAGES

Our menus are seasonal and regularly changing, please note your choices may be subject to availability.

ALCOHOL

Three Blue Ducks does not hold a liquor licence for the Surf Academy however there is an option to apply for a one off event licence, please speak to our events team for further information. No BYO beverages are permitted. Three Blue Ducks staff will operate in accordance with VIC Responsible Service of Alcohol regulations. Our restaurant is a fully licensed venue. Our restaurant onsite is a fully licensed venue.

DECOR

Please liaise directly with URBNSURF regarding all items and furnishings for styling, either personal, or from hire companies, pickup and drop off times should be agreed upon with URBNSURF.

CONFIRMATION OF GUESTS

Guest numbers are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met. Dietary requirements need to be confirmed no later than 7 days prior to the event.

PAYMENT DETAILS & TERMS

To confirm your booking, we require an initial non-refundable security deposit of 20% of the total account. Full payment must be made 4 weeks prior to your event and we require confirmation of final numbers 2 weeks prior to your event.

Any additional cost incurred on the day of the event must be settled on the day.

Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment by credit card incurs a 0.9% surcharge (Visa or Mastercard) or a 2.55% surcharge (Amex).

CANCELLATION POLICY

All cancellations or change of date made 14 days or more prior to your event, will incur no loss of monies. All cancellations made less than 14 days incur a loss of 50% of your total account. Any cancellation made 48 hours or less will incur a loss of all monies due.

GRATUITY

Gratuities are discretionary and are appreciated by the Three Blue Ducks staff.

FOOD ALLERGIES

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to comply, we cannot guarantee it, as our kitchen does use a wide variety of ingredients on a daily basis.

STAFF & DELIVERY SURCHARGE

Depending on your catering choice and event timings, your booking may be subject to a staffing or delivery surcharge.

GET IN TOUCH

Contact our events team to talk over your ideas and make a time to visit the site. We would love to welcome you!

ARRON REED

Event Manager

Email: arron@threeblueducks.com

Phone: 03 8774 9695

Address: 309 Melrose Dr, Tullamarine, VIC

KATY FERGUSON

Senior Event Manager

Email: katy@threeblueducks.com

Phone: 03 8774 9695

Address: 309 Melrose Dr, Tullamarine, VIC