



**B** three  
blue  
ducks

**FOOD & DRINK PACKAGES**

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# FOOD PACKAGES

## CANAPÉS

3 smalls, 3 bigs, 1 sweet \$50/pp  
4 smalls, 3 bigs, 2 sweets \$65/pp  
5 smalls, 4 bigs, 2 sweets \$85/pp



## SMALLS

Oysters & finger lime dressing (gf, df, vg)  
Tempura eggplant fingers, spiced mayo (df, v)  
Raw kingfish, charred corn, buttermilk, toasted buckwheat (gf)  
Smoked fish 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 (gf, df)

## BIGS

Heirloom tomatoes, stracciatella, pangrattato, basil oil, focaccia (v, gf)  
Charred octopus, corn puree, smoked paprika, citrus (gf, df)  
Hay smoked kingfish, 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, flat bread (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 (v)  
Dark chocolate mousse, choc crack, hazelnut crunch, berries (v, n)  
Tiramisu, Brookies Macadamia liqueur (v)  
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 v\*: can also be vegan vg: vegan n: contains nuts cf: caffeine free. As our menus are ever changing your menu can be selected just a month before your event unless otherwise stated.

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## 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



## SHARED ENTREES

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

Charred prawns, chilli, garlic, avocado (gf) +\$2/head

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\*)

## SHARED MAINS

Hay hot smoked kingfish, 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, chilli, 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)

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## SHARE TABLE CONTINUED

*available for events on the restaurant deck*



### SHARED SIDES

Citrus salad, mixed leaves, pickled chilli, 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, chilli oil, pangrattato (gf, v)  
Roasted Dutch carrots, carrot top pesto, beetroot yoghurt, hazelnuts (gf, df, vg)  
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)  
Local blue cheese, fresh honeycomb, fruit loaf (v, n)  
Sea salt meringue, lemon curd, whipped coconut, berries (gf, vg)

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## ALTERNATE DROP

Alternate drop entrée, main, seasonal sides & desserts \$105/pp

3 small canapes, alternate drop entrée, main, seasonal sides & desserts \$120/pp

Grazing table, alternate drop entrée, main, seasonal sides & desserts \$125/pp

All packages include sourdough bread & butter



## ENTREES (CHOOSE 2)

Kingfish pastrami, quinoa salad, avocado & quinoa cracker (gf, df)

BBQ rump cap, roasted mushrooms, bagna cauda, horseradish (gf, df)

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

Honey glazed pumpkin, tabouli goats cheese, puffed wild rice (gf, v)

Burrata, tomato, basil, rosemary (gf, v)

Crumbed pork terrine, pickled onion puree, gribiche, parsley, preserved lemon (df)

## MAINS (CHOOSE 2)

Porcini risotto, smoked ricotta, pickled oyster mushrooms, basil oil (v)

Porchetta, apple, roasted beetroot, herbs (gf, df)  
Coffee rubbed brisket, chimichurri, smoked potato puree, cabbage, remoulade (gf)

Lamb shoulder, baba ghanoush, roasted veg, green sauce, pepita dukkah (gf, df)

Barramundi, shaved fennel, grapefruit, almond cream (gf, df, n)

Miso & maple glazed chicken, pickled seaweed, burnt lemon (gf, df)

## DESSERTS (CHOOSE 2)

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)

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

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

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## ADDITIONAL OPTIONS

Champagne & oysters - \$35pp  
Farm style grazing station - \$22pp  
Cheese grazing station - \$25pp  
Donut wall - \$4.50pp  
Late night snacks - From \$4pp  
BYO cake service - \$5pp



### FARM STYLE GRAZING STATION \$22PP

Dips: whipped greens hummus, baba ghanoush bean dip (gf, vg)  
Bread Social baguette, sourdough, lavosh (v)  
Cultured handmade butter (v)  
Farm crudites (vg)  
Local marinated olives (gf, vg)  
Salumi cured meats (gf, df)  
Suckling pig rillettes (gf, df)  
Selection of house-made pickles (gf, vg)  
Selection of Nimbin Valley Dairy cheeses: Blue, White Cow Brie, Monte Nardi (semi hard) (gf, v)  
Dry & fresh fruits (gf, df, vg)  
Nuts & seeds (gf, df, vg, n)

### CHEESE GRAZING STATION \$25PP

Bread Social baguette, sourdough, lavosh (v)  
Cultured handmade butter (v)  
Selection of Nimbin Valley Dairy cheeses: Blue, White Cow Brie, Monte Nardi (semi hard) (gf, v)  
Straciatella, basil, herb oil (gf, v)  
Ballina Honeycomb (gf, df, v)  
Poached fruits (gf, vg)  
Dried & fresh fruits (gf, vg)  
House-made quince paste (gf, df)  
Nuts & seeds (gf, df, n)

### DESSERT GRAZING STATION \$20PP

Chocolate ganache (gf, v)  
Ballina Honeycomb (gf, df, v)  
Lemon meringue tarts (v)  
Charred pineapple & lemongrass caramel (gf, df, v)  
Strawberries & passionfruit cream (v, gf)  
Dried & fresh fruits (gf, vg)  
Nuts & seeds (gf, df, n)  
Macadamia praline (gf, df, vg)  
Chocolate brownies (gf, v, n)

### DONUT WALL \$4.50PP (CHOOSE 1)

Lemon myrtle (v)  
Orange & chocolate glaze (v)  
Cinnamon (v)  
Chocolate glaze (v)

### LATE NIGHT SNACKS

Pork & fennel sausage rolls - \$4.50/pp  
Chicken curry pies - \$5/pp  
Vegan roll with greens & chickpeas (gf, vg) - \$5/pp  
Half Reuben sandwich - \$4/pp

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# DRINK PACKAGES

At Three Blue Ducks we work with naturally made, organically grown wines. Due to the limited nature of the small independent craft producers we work with, we are unable to guarantee that the exact wines listed here will be the wines available for your event. Please know that we always swap like for like and work within the same ethical sphere of boutique producers. Our events team will send you the selected wines for your event 6 weeks out. We will always make the opportunity for you to taste the wine that will be served, prior to your final decision, should you wish.

## STANDARD \$60PP

### SPARKLING

NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA

### WHITE

Quealy Pinot Grigio, Mornington Peninsula, VIC

Oakvale Chardonnay, Hunter Valley, NSW

### RED

Quealy 'Bright Red' Pinot Noir, Mornington Peninsula, VIC

Balmy Nights 'Organic' Shiraz, Hunter Valley, NSW

### BEER

Travla 'Australia's Lager' 3.5%, AUS\*

### CIDER

Willie Smiths 'Organic Apple' 5.4%, Huon Valley TAS\*

## ESSENTIALS \$70PP

### SPARKLING

NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA

NV La Gioiosa 'DOC', Prosecco, Veneto, IT

### WHITE

Quealy Pinot Grigio, Mornington Peninsula, VIC

Mallaluka 'Amber', Pinot Gris, Canberra District, NSW\*

Oakvale Chardonnay, Hunter Valley, NSW

### ROSÉ

M & J Becker Rose, Shiraz, Merlot, Hunter Valley, NSW

### RED

Quealy 'Bright Red' Pinot Noir, Mornington Peninsula, VIC

Jilly Natural Field Blend, Multi-regional, NSW

Balmy Nights 'Organic' Shiraz, Hunter Valley, NSW

### BEER

Travla 'Australia's Lager' 3.5%, AUS\*

Seven Mile, Cali Cream Ale, Ballina, NSW

### CIDER

Willie Smiths 'Organic Apple', 5.4%, Huon Valley, TAS\*

## PREMIUM \$95PP

### ON ARRIVAL

NV Palmer, Pinot Noir, Chardonnay, Pinot Meunier,

Champagne, FR (1 glass/pp)

### SPARKLING

NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA

NV La Gioiosa 'DOC', Prosecco, Veneto, IT

NV Arras 'Blanc de Blanc', Chardonnay, TAS

### WHITE

Thomas Wines 'Synergy', Sémillon, Hunter Valley, NSW

Poachers Vineyard, Sauvignon Blanc,

Canberra District, NSW

Cape Jaffa 'En Soleil', Pinot Gris, Limestone Coast, SA

Hermit Ram, Sauvignon Blanc, Canterbury, NZ

MOON Wines, Marsanne, Goulburn, VIC, Orange

### ROSÉ

Gemtree 'Luna Fresca', Tempranillo, Grenache, McLaren Vale, SA

### RED

Stoney Rise, Pinot Noir, Tamar Valley, TAS

Frederick Stevenson 'Piñata', Cinsault, Grenache, Shiraz,

Mourvèdre, Barossa Valley, SA

Blind Corner, Cabernet Sauvignon, Merlot, Shiraz, Margaret

River, WA

### BEER

Travla 'Australia's Lager' 3.5%, AUS\*

Seven Mile, Cali Cream Ale, Ballina, NSW

### CIDER

Willie Smiths 'Organic Apple', 5.4%, Huon Valley, TAS\*

~~At Three Blue Ducks~~ All package prices pp include total non-alc package. Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour.

# DRINK PACKAGES

## ADDITIONAL OPTIONS

Add one or a selection of these additional options to your chosen drink package.



## ON ARRIVAL OPTIONS

Brookies dry gin & Capi native tonic \$15pp

NV Palmer Champagne, Pinot Noir, Chardonnay, Pinot Meunier, FR \$22pp

2019 La Colombiere (Colombulle), Pet Nat, Negerette Fronton, FR \$20pp

## AROUND THE GRAZING STATION OPTIONS

### BROOKIES GIN BAR \$35PP (P/H)

Brookies dry gin w/ Capi native tonic & Brookie's slow gin w/ Capi fiery ginger beer & lime

### SPARKLING WINE BAR \$35PP (P/H)

Cape Jaffa NV, Pinot Noir, Chardonnay, Limestone Coast, SA

2019 La Colombiere (Colombulle), Pet Nat, Negerette Fronton, FR

NV La Gioiosa (DOC) Prosecco, Veneto, IT

NV Arras (Blanc De Blanc) Chardonnay, TAS

### DUCKS COCKTAIL BAR \$28PP (P/H)

#### (CHOOSE TWO)

Margarita, Negroni, Daiquiri, Old Fashioned, Spritz  
seasonal variations

### CHAMPAGNE \$38PP (P/H)

Palmer & Co, Champagne, FR

### HOUSE SPIRITS \$20PP

All beverage packages price pp includes total non-alc package. Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour.



# DRINK PACKAGES

## ADDITIONAL OPTIONS

Add one or a selection of these additional options to your chosen drink package.



## NON ALCOHOLIC PACKAGE \$20PP

- \$20/pp (2hrs), \$30/pp (3hrs), \$40/pp (4hrs)

Cold pressed cloudy apple juice or watermelon, apple, strawberry, pomegranate & lime

House-made lemonade - fresh lemon juice, raw sugar soda

House-made ginger beer - fresh ginger, lime, raw sugar soda

Karma cola, lemonade or dry tonic

House-made ginger hibiscus iced tea

Hibiscus, elderflower, ginger, turmeric kombucha

Cold brew or Iced coffee

Tea - By Three Blue Ducks (all our teas are certified organic)

Heaps Normal 'Quiet XPA' non-alcoholic beer

## NON-ALCOHOLIC COCKTAILS

Noperol Spritz - Lyres Italian spritz, orange, lemon, soda

Ambrosia Fizz - grapefruit shrub, vanilla, orange blossom, lemon, soda

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