



B three
blue
ducks

FOOD & DRINK PACKAGES

(02) 6655 5505 | THREEBLUEDUCKS.COM | ENQUIRIES@THREEBLUEDUCKS.COM

FOOD PACKAGES

CANAPÉS

3 smalls, 3 bigs, 1 sweet \$55/pp
4 smalls, 3 bigs, 2 sweets \$70/pp
5 smalls, 4 bigs, 2 sweets \$85/pp



SMALLS

Oysters, ponzu (gf, df)
Melon, beetroot Koshu, Davidson's plum salt
(gf, df, vg)
Raw fish, nashi pear, sour lime, toasted nori (gf, df)
Bello Beef tartare, fragrant chilli oil, togarashi
Tempura eggplant, spiced mayo (gf, df, vg)
Spanner crab, cucumber, kaffir lime (gf, df)

BIGS

Smoked eggplant, tofu & macadamia dumpling,
mushroom ponzu (df, vg, n)
Pork & cabbage steamed dumpling (df)
Fried chicken sandwich, spicy mayo, lettuce
Szechuan pepper & salt squid, lime, fried garlic,
coriander (gf, df)
Prawn toast, sesame, chilli, water chestnut (df)
Pork belly bao bun, Oomite hoisin, pickles
Char siu mushie bao bun, Oomite hoisin, pickles (v)

SWEETS

Mini Cheesecake, miso caramel, citrus (v)
Chocolate yuzu éclair (v)
Chocolate parfait, almond streusel, pickled
blueberries, matcha
Sea salt meringue, yuzu 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.

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 \$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 \$135pp

*All packages include sourdough bread & butter



SHARED ENTREES

Raw fish, nashi pear, sour lime, toasted nori (gf, df)

Bello Beef tartare, fragrant chilli oil, togarashi (gf, df)

Szechuan pepper & salt squid, lime, fried garlic, coriander (gf, df)

Szechuan eggplant, tofu, sesame, peanuts (gf, df, vg, n)

SHARED MAINS

Flat iron steak, burnt citrus butter, curry leaf (gf)

Whole lamb shoulder, tamarind jus, mustard greens (gf, df)

Steamed barramundi, white soy, green shallot (df)

Master stock chicken, chilli, cinnamon myrtle (gf, df)

Twice cooked glazed duck, lemons, limes and sour plums (gf, df)

Cauliflower, coconut, cashews, turmeric & lemongrass curry (gf, df, vg, n)

Porchetta, lemon grass, kafir, fermented honey, spring onion relish (gf, df)

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FOOD PACKAGES

SHARE TABLE CONTINUED



SHARED SIDES

Fragrant rice (gf, df, vg)

Wok fried green greens (gf, df, vg)

Sour cucumber, garlic, fungi, sesame crunch (gf, df, vg)

Green beans & XO sauce (gf, df)

Chinese broccoli & Oomite hoisin (df, vg)

DESSERT ALTERNATE DROP

Coconut, kaffir rice pudding, pineapple, macadamia (vg, gf, df, n)

Cheesecake miso caramel, citrus (v)

Chocolate yuzu éclair (v)

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

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

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FOOD PACKAGES

ALTERNATE DROP

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

3 small canapes, alternate drop entrée, main, seasonal sides & desserts \$125/pp

*All packages include 3 sides – rice, wok greens and cucumber salad



ENTREES (CHOOSE 2)

Raw fish, nashi pear, sour lime, toasted nori (gf,df)

Bello Beef tartare, fragrant chili oil, togarashi (gf, df)

Szechuan pepper & salt squid, lime, fried garlic, coriander (gf, df)

Szechuan eggplant, tofu, sesame, peanuts (df, vg, n)

MAINS (CHOOSE 2)

Flat iron steak, burnt citrus butter, curry leaf (gf)

Steamed barramundi, white soy, green shallot (df)

Master stock chicken, chilli, cinnamon myrtle (gf, df)

Twice cooked glazed duck, lemons, limes and sour plums (gf, df)

Cauliflower, coconut, cashews, turmeric & lemongrass curry (gf, df, vg, n)

Porchetta, lemon grass, kafir, fermented honey, spring onion relish (gf, df)

DESSERTS (CHOOSE 2)

Coconut, kafir rice pudding, pineapple, macadamia (gf, df, vg, n)

Cheesecake miso caramel (v)

Chocolate yuzu éclair (v)

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

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

ADDITIONAL OPTIONS - MP

Oysters, ponzu (gf, df)

Moreton bay bugs, XO butter (gf, df)

Prawn toast, sesame, chilli, water chestnut (df)

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DRINKS 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 \$50PP

SPARKLING

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

WHITE

- Ablington Vineyard, Semillon, Hunter Valley, NSW*

RED

- Mercer, Tempranillo, Hilltops, NSW

BEER

- Travla Pale Ale*

*tap products

ESSENTIALS \$60PP

SPARKLING

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

- 2018 Freeman Prosecco, Hilltops, NSW

WHITE

- Ablington Vineyard, Semillon, Hunter Valley, NSW*

- James Edward Wines, Chardonnay, Tumbarumba, NSW*

SKINSY/ORANGE

- Meredith, Sauvignon Blanc, Hilltops, NSW

ROSÉ

- M&J Becker Rosé, Shiraz, Merlot, Hunter Valley, NSW*

RED

- Mercer, Tempranillo, Hilltops, NSW

- Clark Wines, Cabernet Sauvignon, Orange, NSW

BEER

- Travla Lager*

- Travla Pale Ale*

*tap products

PREMIUM \$85PP

ON ARRIVAL

- Arras 'Blanc de Blancs', Chardonnay, Tasmania (1 glass/pp)

SPARKLING

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

- 2018 Freeman Prosecco, Hilltops, NSW

- NV Arras 'Blanc de Blanc', Chardonnay, TAS

WHITE

- Poachers Vineyard, Riesling, Canberra District, NSW

- Sassafras, Fiano, Hilltops, NSW

- James Edward Wines, Chardonnay, Tumbarumba, NSW*

SKINSY/ORANGE

- Clark Wines 'Golden', Chardonnay, Orange, NSW

ROSÉ

- M & J Becker Rosé, Shiraz, Merlot, Hunter Valley, NSW*

RED

- Johansen Wines, Pinot Noir, Tumbarumba, NSW

- Jilly Wine Co, Cabernet, Shiraz & Lambrusco, Central Ranges, NSW

- Mada, Shiraz, Canberra District, NSW

BEER

- Travla Lager*

- Travla Pale Ale*

*tap products

NOTE: Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour.

DRINKS PACKAGES

ADDITIONAL OPTIONS

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

- + On-arrival options
- + Cocktail hour options
- + Non-alcoholic options



ON-ARRIVAL OPTIONS:

Brookie's dry gin w/ Capi native tonic
\$15pp (1 drink)

NV Perrier Joüet 'Grand Brut', Chardonnay, Pinot
Noir, Pinot Meunier, Champagne, FR \$22pp (1 drink)

AT COCKTAIL HOUR:

GIN & TONIC BAR \$25/PP (P/H)

Brookies dry gin w/ Capi native tonic
&

Brookies cumquat gin w/ Capi fiery ginger beer, lime

SPARKLING WINE BAR \$25PP (P/H)

NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA
2018 Freeman Prosecco, Hilltops, NSW
NV Arras 'Blanc de Blanc', Chardonnay, TAS

DUCKS COCKTAIL BAR - \$35PP (P/H)

(Choose two)

Margarita, Negroni, Old Fashioned, Spritz (Seasonal variations)

CHAMPAGNE \$38PP (P/H)

NV Perrier Joüet 'Grand Brut', Chardonnay, Pinot Noir, Pinot
Meunier, Champagne, FR

HOUSE SPIRITS \$20PP

NON-ALCOHOLIC PACKAGE:

2 hours | \$20 per person

3 hours | \$30 per person

4 hours | \$40 per person

- House-made limeade - fresh lime, kaffir lime, lime zest, soda
- House-made mandarin ginger beer - fresh mandarin, ginger, soda
- Ziggy's Wildfoods Shrub
- Capi lemonade or cola
- Pink grapefruit soda
- Cold brew or iced coffee
- Coffee & Three Blue Ducks Tea Co - on request

NON-ALC COCKTAILS

- Orange Blossom & Oolong iced tea

NOTE: Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour.