



# FESTIVE FEASTS

THREE BLUE DUCKS  
MELBOURNE

# FESTIVE FEAST

WITH OPTIONAL CLASSIC BEVERAGE PACKAGE

**3**  
COURSES

**\$70**  
PER PERSON

**3 COURSES**  
+ 2 HRS  
DRINKS

**\$115**  
PER PERSON

Mount zero olive, olive oil, citrus GF DF V

Sweet potato hummus, cashew & almond dukkah, focaccia DF VG N

Crumbed fishcakes, charred cucumber, tartare sauce

Honey & thyme glazed roasted chicken, jus GF DF

Roasted cauliflower & wild mushroom salad, pickled grapes,

freekeh, hazelnuts, mint DF VG N

Chips, rosemary salt, aioli GF DF V

Cos lettuce, salted ricotta, ranch dressing GF DF VG\*

Chocolate parfait, milo almond crumb, blueberry jam N

## ADD ONS

BBQ prawns, charred corn, chimichurri (gf, df) | \$15 pp  
House-made sourdough focaccia, chicken skin butter (v) | \$5pp  
Additional hour beverage package | \$20pp

Our Festive Feasts are designed to be enjoyed by groups of 8 to 80 guests. For Larger groups or full venue bookings, please allow us to present our full event options. Weekend Surcharge of 10%, 15% on Public Holidays. Card payments incur a 1% surcharge. Discretionary gratuity of 8% applied to groups of 12 or more.

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

N Contains Nuts

V\* Vegan on Request







# ULTIMATE FESTIVE FEAST

WITH OPTIONAL CLASSIC BEVERAGE PACKAGE

**3**  
COURSES

**\$85**  
PER PERSON

**3 COURSES**  
+ 2 HRS  
DRINKS

**\$130**  
PER PERSON

Mount zero olive, olive oil, citrus

GF DF V

Whipped feta, roasted beetroots, honey, walnuts

GF DF VG\*

Fried chicken, pickles, hot sauce, ranch

GF

Roasted kingfish, caper & citrus butter, watercress

GF

12 hour braised lamb shoulder, tahini labneh, salsa verde

GF DF

Roasted cauliflower & wild mushroom salad, pickled grapes,

freekeh, hazelnuts, mint

DF N VG

Chips, rosemary salt, aioli

GF DF V

Cos lettuce, ranch dressing salted ricotta

DF VG\* GF

Chocolate parfait, milo almond crumb, blueberry jam

N

Whipped coconut, mango sorbet, sesame crunch

VG GF DF

## ADD ONS

BBQ prawns, charred corn, chimichurri (gf, df) | \$15 pp

House-made sourdough focaccia, chicken skin butter (v) |  
\$5pp

Additional hour beverage package | \$20pp

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GF Gluten Free DF Dairy Free V Vegetarian  
VG Vegan N Contains Nuts V\* Vegan on Request



# CLASSIC BEVERAGE

## PACKAGE DRINKS MENU SAMPLE

2 HR  
DRINKS  
PKG

**\$INC**

3 HRS  
DRINKS

**+\$20**  
PER PERSON

Mercer Wines 'Fizz', Chardonnay, Central Ranges, NSW

Oakvale Chardonnay, Hunter Valley, NSW

Maker Master Merchant Shiraz, Hunter & Hilltops, NSW

Travla Australian lager 4.2%

Mid strength available.

Includes non-alcoholic beverages

### ADD ONS

Cocktail on arrival | \$16pp

Cocktail hour | \$32pp

House spirits package (2hr) | \$25pp

The selections provided are a sample list and are subject to change due to availability.

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three blue ducks

[threeblueducks.com/melbourne](https://threeblueducks.com/melbourne)

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