

The image features a top-down view of three white plates of food on a dark wooden table. The central plate is the largest and most detailed, showing a dish with a green base, sliced cucumbers, pine nuts, and dill. To its left is a plate with a large shrimp garnished with cilantro. Below that is a plate with steamed broccoli, blueberries, and a nut crumble. The text is overlaid on the central plate.

**B** three  
blue  
ducks

# FOOD & DRINK PACKAGES

EVENTS | WEDDINGS | PARTIES

---

(02) 6190 8966 | [threeblueducks.com/byron](http://threeblueducks.com/byron)  
[enquiries@threeblueducks.com](mailto:enquiries@threeblueducks.com)

# 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

**B** three  
blue  
ducks

## SMALLS

Oysters & finger lime dressing (gf, df)

Tempura eggplant fingers, spiced mayo (df, gf)

Nori kingfish, rock melon, cucumber & lime (gf, df)

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

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

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

## BIGS

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

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

Hay smoked kingfish, witlof, crème fraiche, chives (gf)

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

Free range buttermilk fried chicken, hot sauce (gf)

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

## SWEETS

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

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

Tiramisu, Brookies Macadamia liqueur (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.

## SHARE TABLE

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

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

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

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

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

\*All packages include sourdough bread and butter

**B** three  
blue  
ducks

## SHARED ENTREES

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

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

Chicken liver parfait, berries, chicken skin, buckwheat (gf)

Heirloom tomato, stracciatella, pangrattato, basil oil (v)

Nori cured kingfish, rock melon, cucumber & lime (gf, df)

## SHARED MAINS

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

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

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

Fermented chilli chicken caponata, preserved lemon, rosemary dressing (gf, df)

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

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.

SHARE TABLE CONTINUED...



### 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 (gf, v)

Whole 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, n)

### DESSERT ALTERNATE DROP

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

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

Tiramisu, Brookies Macadamia liqueur (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.

## ALTERNATE DROP

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

3 small canapés, 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 and butter

**B** three  
blue  
ducks

### ENTREES (CHOOSE 2)

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

Chicken liver parfait, berries, chicken skin, buckwheat (gf)

Harissa maple roasted pumpkin, tahini, rainbow chard, pepitas, seeds (gf, df, vg)

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

Pork rilettes, pickled onion puree, gribiche, parsley, preserved lemon (df)

### MAINS (CHOOSE 2)

Sweet pea ricotta gnocchi, stracciatella, mint macadamia pesto (v, n)

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

Coffee rubbed brisket, charred corn, saurkraut, chimichurri, crispy onion herb salad (gf, df)

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

Fermented chilli chicken caponata, preserved lemon, rosemary dressing (gf, df)

### DESSERTS (CHOOSE 2)

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

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

Tiramisu, Brookies Macadamia liqueur (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.

## ADDITIONAL OPTIONS

Champagne & oysters \$35/pp

Farm style grazing station \$22/pp

Cheese grazing station \$25/pp

BYO cake service \$5/pp



### 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)

Stracciatella, 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)

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.



## 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 wines listed here will be the wines available for your event.

Our events team will send you the selected wines for your event 6 weeks out.

All beverage packages are based on a price per person and include the non-alcoholic package. Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour.

\*All tap products.

### STANDARD \$70PP

Incl. a selection of 1 beer & 3 wines, chosen by venue, includes non-alcoholic package.

#### SPARKLING

-Baba Rumba, Prosecco, Multi-Regional, NSW

#### WHITE

-Ablington Vineyard, Semillon, Hunter Valley, NSW \*

#### RED

-Mercer, Tempranillo, Hilltops, NSW

#### BEER

-Travla 'Australia's Lager' 4.2% \*

### ESSENTIALS \$80PP

Incl. a selection of 2 beers, choose 5 wines from any category includes non-alcoholic package.

#### SPARKLING

-Baba Rumba, Prosecco, Multi-Regional, NSW  
-Mercer, Chardonnay, Central Ranges, NSW

#### WHITE

-Ablington Vineyard, Semillon, Hunter Valley, NSW \*  
-Quealy, Pinot Grigio, Mildura, VIC \*  
-Oakvale, Chardonnay, Hunter Valley, NSW \*

#### ROSÉ & ORANGE

-Thousand Candles, Pinot Noir, Yarra Valley, VIC \*  
-Clark, Chardonnay, Orange, NSW

#### RED

-Mountadam, Cabernet Sauvignon, Eden Valley, SA  
-Mercer, Tempranillo, Hilltops, NSW

#### BEER

-Travla 'Australia's Lager' 4.2% \*  
-Woolgoolga pale ale 5.1% \*

### PREMIUM \$90PP

Choose 6 wines from any category below, incl. a selection of 2 beers, non-alc package & house spirits for final two hours

#### SPARKLING

-Baba-Rumba Prosecco, Multi-Regional, NSW  
-Mercer, Chardonnay, Central Ranges, NSW  
-Arras 'Blanc de Blanc', Chardonnay, TAS

#### WHITE

-Ablington Vineyard, Semillon, Hunter Valley, NSW \*  
-Quealy, Pinot Grigio, Mildura, VIC \*  
-Oakvale, Chardonnay, Hunter Valley, NSW \*

#### ROSÉ & ORANGE

-Thousand Candles, Pinot Noir, Yarra Valley, VIC \*  
-Clark, Chardonnay, Orange, NSW

#### RED

-Mountadam, Cabernet Sauvignon, Eden Valley, SA  
-Tyrrells, Shiraz, Hunter Valley, NSW  
-Mercer, Tempranillo, Hilltops, NSW

#### BEER

-Travla 'Australia's Lager' 4.2% \*  
-Woolgoolga pale ale 5.1% \*

#### SPIRIT

-Brookies gin  
-Havana Club Anejo 3 Anos rum  
-Ballantines scotch  
-Jameson Irish whiskey  
-Olmeca Altos Plata tequila  
-Wyborowa vodka  
-Jefferson bourbon

## ADDITIONAL OPTIONS

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

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



### NON ALCOHOLIC PACKAGE \$20PP

\$20/PP (2HRS), \$30/PP (3HRS), \$40/PP (4HRS)

#### SOFTER DRINKS

- House-made limeade
- House-made mandarin ginger beer
- Ziggy's Wildfoods Shrub
- Capi lemonade or cola
- Pink grapefruit soda

#### TEA & COFFEE

- Cold brew or iced coffee
- Tea by Three Blue Ducks (certified organic)

#### NON-ALCOHOLIC BEER

- Heaps Normal 'Quiet XPA' non-alcoholic beer

#### NON-ALCOHOLIC COCKTAILS

- Orange Blossom & Oolong iced tea

### ADDITIONAL OPTIONS

CHAMPAGNE \$165 PER BOTTLE

- NV Perrier-Jouet, Champagne, FR

DUCKS COCKTAIL BAR \$16 (1 PP) OR \$32 (P/H)

#### CHOOSE TWO

- Aperol Spritz
- Citrus Spritz
- Pimm's & Lemonade
- Gin & Tonic
- Negroni
- Classic Margarita
- Spicy Margarita

BROOKIES GIN BAR \$15 (1 PP) OR \$35 (P/H)

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

HOUSE SPIRITS \$25PP

- Add house spirits to the classic or essential drinks package