



D three
blue
ducks

FOOD & DRINK PACKAGES

PRIVATE FUNCTIONS | CORPORATE EVNETS | PARTIES

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THREE BLUE DUCKS AT URBNSURF

RESTAURANT SPACE

Three Blue Ducks at URBNSURF is a two story restaurant with a large outdoor space overlooking the action in the park and open plan mezzanine. Take over the entire venue and it will easily accommodate groups up to 350 for a stand up canapé event, or up to 200 can be seated across the different areas of the restaurant.

PACKAGES INCLUDE:

- Share table from \$100pp
- Alternate drop from \$105pp
- Canapés from \$50pp
- Drinks packages from \$60pp (4 hours)

MEZZANINE | DECK

Perched above the restaurant, our L-shaped mezzanine is perfect for intimate corporate functions and parties. Book the whole level (up to 120 guests), or just a side (12 - 80 guests) for a seated or standing event that includes a private bar and views of the water. If some fresh air and sunshine is more the vibe you are after, our Deck, which overlooks the crystal clear lagoons, can accommodate both stand up and seated events

PACKAGES INCLUDE:

- Shared feast from \$59pp (up to 80 people)
- Canapés from \$50pp
- Grazing table from \$35pp
- Drinks packages from \$60pp (4 hours)

MORNING/AFTERNOON TEA GRAZING STATION (30+ GUESTS)

Grazing station:

1 small, 1 big - \$16pp

2 smalls, 2 bigs - \$26pp

3 smalls, 2 bigs - \$34pp

Additional - smalls \$6, bigs \$10 per piece

Add ons:

Seasonal fruit platter - \$7pp

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

*Minimum of 12 people, 48 hour notice period

Delivery fee of \$75 applies for groups under 50



SMALLS

Mini croissant (v)

Mini danish (v)

Blueberry & lemon friand (gf, v)

Chocolate caramel brownie (v)

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

Mini spinach & ricotta roll (v)

BIGS

Granola, yoghurt, compote, seasonal fruit (gf, v, n)

Mini fruit salad bowls (gf, df, vg)

Porridge, poached apple & pear, pecan crumble, cinnamon sugar, maple syrup (v)

Mini bacon & egg brioche roll

Seasonal vegetable and herb frittata (gf, v)

Ham & cheese croissant

Smashed avocado, sourdough, Danish feta, charred corn, spring onion with fresh herbs (v)

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 v*: can also be vegan vg: vegan n: contains nuts.

As our menus are ever-changing your menu can be selected just a month before your event unless otherwise stated.

GRAZING TABLES (20+ GUESTS)

Essentials grazing table \$35pp

Ducks menu \$45pp

Premium menu \$60pp

*Minimum of 12 people, 48 hour notice period

Delivery fee of \$75 applies for groups under 50 people



ESSENTIALS GRAZING TABLE \$35PP

Selection of cured meats (gf, df)

Selection of cheese - blue, brie, cheddar (gf, v)

Beetroot hummus, almond dukkha, vegetable crisps (vg, n)

Fava bean dip, pepita dukkah, charred peppers (gf, df, v)

Baba ghanoush, sumac, toasted almonds, pomegranate (gf, df, vg, n)

Crudités (vg, df, gf)

Sourdough & lavosh (v)

DUCKS MENU \$45PP

Peri peri pulled pork rolls, slaw, pickles, spicy mayo

Jerk chicken wings, charred pineapple salsa, tamarind, chilli, lime (gf, df)

Risoni pasta salad, pickled red onion, cherry tomato, black olives, cucumber, lemon dressing (df, vg)

Duck's potato salad, mustard dressing, rocket, baby capers (gf, df, vg)

PREMIUM MENU \$60PP

Slow cooked lamb shoulder, chimichurri, pickles, herbs (gf, df)

Honey & thyme glazed roasted chicken, jus (gf, df)

Risoni pasta salad, pickled red onion, cherry tomato, black olives, cucumber and lemon dressing (df, vg)

Duck's potato salad, mustard dressing, rocket, baby capers (gf, df, vg)

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SALADS & WRAPS PLATTERS (12+ GUESTS)

WRAP & SALAD PLATTERS- \$26PP

ADD ON OPTIONS:

Salad protein - \$6pp

Sweets selection - \$12pp

Fruit salad platters - \$7pp

*Minimum of 12 people, 48 hour notice period

Delivery fee of \$75 applies for groups under 50 people

+ \$2pp for individual packaging



WRAPS & SALAD PLATTERS

Please choose one salad, one wrap and one protein (if adding) for entire group, dietaries catered for separately.

WRAPS (choose one)

Zucchini falafel wrap, tzatziki, lettuce, tomato, pickled cucumber (df, vg)

Chicken schnitzel wrap, slaw, cheddar, spiced mayo

Haloumi wrap, slaw, pickles, spiced mayo (v)

SALADS (choose one)

Risoni pasta salad, pickled red onion, cherry tomato, black olives, cucumber and lemon dressing (df, vg)

Cos lettuce, ranch dressing, salted ricotta (gf, v*)

Asian slaw salad, fresh herbs, nahm jim (df, vg)

ADD ON OPTIONS:

SALAD PROTEIN (choose one)

Peri peri pulled pork (gf, df)

Southern fried buttermilk chicken (gf)

SWEETS (all 3 served)

Blueberry & lemon friand (gf, v, n)

Chocolate caramel brownie

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

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CANAPÉS

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

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

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

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



SMALLS

Oysters, sherry vinegar mignonette (gf, df)

Toasted sourdough, smashed peas, salsa verde, goats cheese (gf*, v)

Tempura eggplant, spiced mayo (gf, v*)

Fig and feta tartlet, burnt honey (v)

Pulled pork, crackling, shaved pear, sourdough crouton (gf*, df)

Jerk chicken wings, tamarind glaze, pineapple salsa (gf, df)

Roast pork croquettes, burger sauce

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

Lamb rib tostada, pickled cabbage, smoked tomato salsa (gf, df)

Mushroom tostada, pickled cabbage, smoked tomato salsa (gf, vg)

Salt & Szechuan pepper squid, sweet chilli sauce, coriander

Zucchini falafel, tzatziki, preserved lemon (gf, vg)

BIGS

Tempura cauliflower slider, pickles, slaw, burger sauce (gf, df, v*)

Mozzarella and parmesan arancini, almond romesco (v, n)

Fried chicken, ranch sauce, hot sauce, pickles (gf, df*)

Prawn roll, brioche, sriracha mayo, iceberg, chives (df)

Smoked kingfish, beetroot relish, witlof (gf, df)

Pork belly bao, pickled cucumber, plum ketchup

Pork and fennel sausage roll, tomato sauce

Beef pastrami roll, brioche, sauerkraut, pickles, horseradish creme fraiche

Beer battered fish slider, slaw, burger sauce, sriracha

Lamb kofta, herb labneh, preserved lemon, parsley (gf)

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)

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SHARE TABLE

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

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

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

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

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

*All packages include sourdough bread and butter

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



SHARED ENTRÉES

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

Charred prawns, chilli, 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, 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...



SHARED SIDES

WINTER 2025

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

Honey glazed pumpkin, ricotta, chilli oil, pangrattato (gf, v)

Crispy potatoes, rosemary & garlic (gf, v)

SAMPLE SEASONAL VARIATIONS

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

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

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

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)

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BEVERAGES & EXTRAS



BEVERAGES

WATER | \$7

- Wallaby still water
- Wallaby sparkling water

COLD PRESSED JUICE | \$10

- Ruby Tuesday - watermelon, rhubarb, Pink Lady apple, pear & lime
- Little Green - kale, cucumber, spinach, celery, lemon, pear, ginger & spirulina
- Original Orange - 100% Australian Valencia oranges
- Cloudy Apple - 100% Australian apples

SOFT STUFF

Two Boys kombucha | \$11

- Ginger & lemon
- Hibiscus & chamomile

Bobby prebiotic soft drink | \$10

- Berry
- Passionfruit
- Ginger beer

NON-ALCOHOLIC BEER

- Heaps Normal | \$8
- 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

- Ducks wine glasses | \$24 (2 glasses)
- Ducks socks \$12 each
- Ducks salts (assorted varieties) | from \$16
- Ducks jams (assorted varieties) | from \$16
- Ducks hot sauce (assorted varieties) | from \$12
- Ducks tea (assorted varieties) from \$21.5 each

*subject to availability

ADD ONS

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

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GET IN TOUCH

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CONTACTS

EVENT ENQUIRIES

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