



B three
blue
ducks

FOOD & DRINK PACKAGES

EVENTS | WEDDINGS | PARTIES

(02) 7251 8662 | threeblueducks.com/rosebery
enquiries@threeblueducks.com



CANAPÉS

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

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

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

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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)

gf: gluten free gf* can be gluten free df: dairy free df* can be 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.

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



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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ALTERNATE DROP

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

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

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

*All packages include sourdough bread and butter



ENTRÉES (CHOOSE 2)

Salmon 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 (gf, v)

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

Coffee rubbed brisket, chimichurri, smoked potato puree, cabbage, remoulade (gf)

Lamb shoulder, baba ghanoush, roasted vegetables, 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, n)

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

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

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ADD ONS

Essentials grazing table \$22pp

Dessert grazing table \$35pp

Late night bite \$15pp

BYO plated cake service \$5pp

Kids meal & non-alc drinks package \$35pp

Crew meal \$35pp



ESSENTIALS GRAZING TABLE \$22PP

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)

DESSERT GRAZING TABLE \$35PP

Sticky date pudding, butterscotch, honeycomb (v)

Sea salt meringue, lemon, macerated berries (gf, df, v)

Chocolate brownies (v, n)

Upside down pear cake (gf, v, n)

Chantilly cream (gf, v)

Fresh fruit & nuts (gf, df, vg, n)

LATE NIGHT BITE \$15PP

Pulled brisket slider, slaw, smoked potato mayo

Southern fried buttermilk chicken slider, lettuce, chilli mayo

Tempura eggplant bun, cos, tomato chutney (v)

Pulled pork slider, slaw, apple puree

Peri peri chicken skewers, spiced yoghurt (gf)

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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 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.

CLASSIC \$60PP

Selection of 3 wines and 1 beer chosen by venue.

Includes non-alc drinks package

NON-ALC DRINKS (INCLUDED IN ALCOHOLIC PACKAGE) \$20/pp (2hrs), \$30/pp (3hrs), \$40/pp (4hrs)

- Cloudy Apple - 100% Australian apples
- 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
- House-made lemonade - fresh lemon juice, raw sugar, soda
- Heaps Normal 'Quiet XPA' non-alc beer
- Cola, zero sugar cola, lemonade, raspberry, ginger ale, lemon lime & bitters
- Cold brew or iced coffee Coffee & Three Blue Ducks Tea Co - on request

SIGNATURE \$70PP

Choose 5 wines from any category below, incl. 2 beers & non-alc. package

SPARKLING

- Motley Cru, Prosecco, King Valley, VIC

WHITE

- Ablington Vineyard, Semillon, Hunter Valley, NSW *
- Tyrrells, Chardonnay, Hunter Valley, NSW

ROSÉ

- Thousand Candles, Pinot Noir, Yarra Valley, VIC*

RED

- Head Wines 'Heart & Home', Shiraz, Barossa Valley, SA
- Mount Adam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

BEER

- Travla mid strength 3.5% *
- Travla 'Australia's Lager' 4.2% *

DELUXE \$90PP

Choose 6 wines from any category below, incl. 2 beers, non-alc package

SPARKLING

- Motley Cru, Prosecco, King Valley, VIC
- Mountadam, Pinot Noir, Chardonnay, Eden Valley, SA

WHITE

- Ablington Vineyard, Semillon, Hunter Valley, NSW *
- Quealy, Pinot Grigio, Mildura, VIC *
- Totara, Sauvignon Blanc, Marlborough, NZ
- Tyrrells, Chardonnay, Hunter Valley, NSW

ROSÉ

- Thousand Candles, Pinot Noir, Yarra Valley, VIC*

RED

- Sticks, Pinot Noir, Yarra Valley, VIC
- Head Wines 'Heart & Home', Shiraz, Barossa Valley, SA
- Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

BEER

- Travla mid strength 3.5% *
- Travla 'Australia's Lager' 4.2% *

INCLUDES HOUSE SPIRITS FOR FINAL TWO HOURS

ADDITIONAL OPTIONS

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



NON ALCOHOLIC PACKAGE \$20PP

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

- Cloudy Apple - 100% Australian Apples
- 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
- House-made lemonade - fresh lemon juice, raw sugar, soda
- Heaps Normal 'Quiet XPA'
- Cola, zero sugar cola, lemonade, raspberry, ginger ale, lemon lime & bitters
- Cold brew or iced coffee Coffee & Three Blue Ducks Tea Co - on request

ADDITIONAL OPTIONS

CHAMPAGNE BY THE BOTTLE

- NV Taittinger 'Brut Reserve' , Chardonnay, Pinot Noir, Pinot Meunier, Champagne, FR | 165

DUCKS COCKTAILS

\$16 (1 pp) OR \$32 (p/h)

CHOOSE TWO

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

HOUSE SPIRITS \$25PP

- Add house spirits to the classic or signature drinks 4hr package



EXTRAS

TRANSPORT

We can assist with transport to & from our venue for all sizes & for any location within Melbourne. Chat to our team on how we can add this to your package, or book via coachhire.com.au/threeblueducks-form

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 each Ducks jams (assorted varieties) from \$16 each

Ducks hot sauce (assorted varieties) from \$12 each

Ducks tea (assorted varieties) from \$21.5 each

ADD ONS

White linen napkins- \$2pp

White linen napkin & tablecloths - \$4pp

Printed paper menus - \$2pp

Printed paper name tags - \$2pp



GET IN TOUCH

(03) 8774 9695

309 Melrose Dr, Melbourne

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CONTACTS

EVENT ENQUIRIES

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