



# B three blue ducks

PRIVATE FUNCTIONS | SPECIAL EVENTS | PARTIES

(02) 7251 8662 | [THREEBLUEDUCKS.COM](http://THREEBLUEDUCKS.COM) |  
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## WELCOME

### THANK YOU FOR CONSIDERING THREE BLUE DUCKS TO CATER FOR YOUR SPECIAL EVENT.

Three Blue Ducks began with three good mates travelling the world, inspired by cultures that embraced sustainability, community, and quality produce. Along the way, a shared passion for ethical, honest food sparked the beginning of what would become the Ducks.

From those early conversations, the Ducks has grown into a team of passionate individuals with restaurants in Rosebery, Byron Bay, Brisbane, the Snowy Mountains, and Melbourne. The Ducks is all about bold, flavour-driven food that's unpretentious and full of character.

We're proud to work with local, likeminded producers who care deeply about their craft. Head chefs Darren Robertson and Andy Allen—both of whom have worked in world-class kitchens and earned recognition for their talent—bring creativity and integrity to every dish, using the best seasonal ingredients available.

Planning something special? Chat to our team about a personalised chef talk or live cooking demonstration for your event, subject to availability.





# MORNING/AFTERNOON TEA GRAZING STATION (30+ GUESTS)

Build your own - smalls \$7, bigs \$11 per piece

\$32pp | 2 smalls, 2 bigs

\$38pp | 3 smalls, 2 bigs

\$48pp | 4 smalls, 3 bigs

\$7pp | Seasonal fruit platters

Batch brew coffee & tea station - \$7/pp half day

or \$14/pp full day

\* Only available for section bookouts

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## SMALLS

Mini croissant (v)

Mini danish (v)

Strawberry friand (gf, v)

Choc caramel brownie (v)

Mini fruit salad bowls (gf, df, vg)

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

## BIGS

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

Black rice & coconut porridge, mandarin, macadamia & bird seed crunch (gf, df, vg, n)

Mini bacon & egg brioche roll

Seasonal vegetable and herb frittata (gf, v)

Ham & cheese croissant

## COFFEE & TEA

Batch brew coffee Hot water urn with milk, sugar & tea bag station

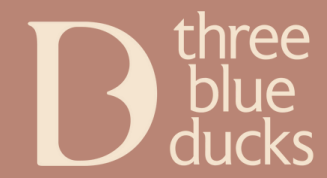
gf: gluten free df: dairy free v: vegetarian v\*: can also be vegan vg: vegan n: contains nuts.

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



# GRAZING OPTIONS (30+ GUESTS)

\$14pp | Oyster bar  
\$42pp | Essentials grazing table  
\$75pp Feast grazing table



## OYSTER BAR \$14PP

Includes 2 x Sydney rock oysters per person  
Served with fresh lemon, lime, tabasco & shallot mignonette

## ESSENTIALS GRAZING TABLE \$42PP

Selection of cured meats (gf, df)  
Selection of cheese - blue, brie, cheddar (gf, v)  
Pumpkin hummus, Aleppo pepper, charred shallot, chickpea (vg)  
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)

## FEAST GRAZING TABLE \$75PP

Sourdough, roast chicken skin butter or cultured butter, smoked salt (v)  
Fire roasted eggplant, harissa, Dukkah, vegetable chips (gf, vg)  
Market fish crudo, plum, cucumber, radish, chilli (gf, df)  
Baked haloumi, honey, pear, zaatar (gf, v)  
Slow roasted lamb shoulder, red chimichurri, jus (gf, df)  
Mixed leaf salad, citrus, fennel, pickled chili (gf, df, vg)  
Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

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# CANAPÉS (30+ GUESTS)

**\$55 PP**

2 classic, 2 signature, 1 substantial, 1 sweet

**\$70 PP**

3 classic, 3 signature, 1 substantial, 1 sweet

**\$90 PP**

4 classic, 3 signature, 2 substantial, 1 sweet

## ADD ON OPTIONS

Add per piece canapés to packages

Oyster bar - see page 8

Essentials grazing table \$25pp - see page 8

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## CLASSIC - \$8 per item

Oysters & lime mignonette (gf, df)

Tempura eggplant fingers, spiced mayo (gf, df, vg)

Pickled vegetable bruschetta, preserved lemon,  
whipped ricotta (v, vg\*)

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

Smoked salmon rillettes, quinoa cracker, beetroot  
relish (gf)

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

Smoked chicken, roasted garlic aioli, brioche  
crostini (df)

Broadbean falafel, pickles, tahini yoghurt,  
sumac (gf, df, vg)

## SUBSTANTIAL or LATE NIGHT BITE - \$14 per item

Spicy pulled pork roll, pickles, plum ketchup, coriander

Southern fried buttermilk chicken slider, lettuce,  
chilli mayo

Tempura eggplant bun, cos, tomato chutney (df, vg)

Smoked brisket slider, pickled carrots, roast garlic aioli

Free range buttermilk fried chicken, hot sauce (gf)

Prawn roll, sriracha mayo, iceberg, chives (df) +3pp

## SIGNATURE - \$10 per item

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

Raw kingfish, charred corn, buttermilk, toasted  
buckwheat (gf)

Hay smoked salmon, betel leaf, fennel, radish, chilli  
lime salt

Seared beef tostada, smoked onion, chilli relish (df)

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

Lamb kofta, romesco, preserved lemon, parsley (df, n)

Turmeric & ginger spiced chicken skewer, roasted  
peanuts & charred lime (gf, df, n)

## SWEETS - \$8 per item

Scorched brown sugar meringue, berries, wattle  
seed cream (gf, df, v)

Milk chocolate mousse, hazelnut crunch, passionfruit  
sherbet (gf, v)

Sticky date pudding, butterscotch, vanilla cream (v)

Mini doughnuts, lemon myrtle & strawberry Jam,  
apple caramel (df, vg, n)

Tiramisu, Brookies macadamia liqueur (v, n)

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# SHARE TABLE MENU

\$135 PP

Sourdough bread & cultured butter  
Choice of 3 courses:  
1 signature + 2 classic canapés  
2 shared mains + 3 seasonal shared sides  
2 shared desserts  
1 late night bite

+\$15/pp for all four courses above  
+\$25/pp to add on 2 shared entrees

**ADD ONS**  
\$25pp | essentials grazing table - page 8  
\$18pp | extra shared entrée  
\$30pp | extra shared main  
\$7pp | extra seasonal shared side  
\$16pp | Alternate drop dessert or dessert canapés (2)



## CANAPES

See page 4

## SHARED ENTRÉES

- Salmon pastrami, quinoa salad, avocado, quinoa cracker (gf, df)
- 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, lime & Jalapeno dressing, sweet potato, coriander (gf, df)
- Roasted beetroot, whipped cashew, preserved citrus, macadamia crunch (gf, vg, n)
- BBQ rump cap, roasted mushrooms, celeriac, horseradish (gf, df)

## SHARED MAINS

- Hay hot smoked salmon, tartare sauce, cos (gf, df)
- Porchetta, apple, roasted beetroot, herbs (gf, df)
- Roast portobello mushrooms, spiced red pepper & almond rice pilaf, coconut raita (vg, n)
- Crispy skin Barramundi, chilli, ginger, fennel, lemongrass (gf, df)
- Portuguese chicken, peppers, paprika, lemon (gf, df)
- Lamb shoulder, mint sauce, pepita dukkah (gf, df)
- 12-hour slow cooked brisket, chimichurri, smoked potato mayo (gf, df)

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**SHARE TABLE  
CONTINUED...**



## **SHARED SEASONAL SIDES**

### **SPRING 2025**

Crispy potatoes, rosemary & garlic (gf, v)

Mixed leaves, pickled chilli, shaved fennel, radish, cucumber (gf, df, vg)

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

### **SAMPLE SEASONAL VARIATIONS**

Whole wood roasted cauliflower, chipotle, cashew (gf, df, v)

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

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

## **DESSERT - ALTERNATE DROP OR ROVING**

Scorched brown sugar meringue, berries, wattle seed cream (gf, df, vg)

Milk chocolate mousse, hazelnut crunch, passionfruit sherbet (gf, v)

Sticky date pudding, butterscotch, vanilla cream (v)

Mini doughnuts, lemon myrtle & strawberry jam, apple caramel (df, vg, n)

Tiramisu, Brookies Macadamia liqueur (v, n)

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## ADD ONS

\$14pp | Oyster bar

\$25pp | Essentials grazing table

\$35pp | Ducklings event menu

\$14pp | Late night bite - page 5 or 8

\$5pp | BYO plated cake service

\$2.5pp | BYO buffet cake service

\$35pp | Crew meal



### OYSTER BAR \$14PP

Includes 2 x Sydney rock oysters per person

Served with fresh lemon, lime, tabasco & shallot mignonette

### ESSENTIALS GRAZING TABLE TO START \$25PP

Selection of cured meats - salami, mortadella, bresaola (gf, df)

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

Pumpkin hummus, Aleppo pepper, charred shallot, chickpea (gf, df, vg)

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

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

Crudités (df, gf, vg)

Sourdough & lavosh (v)

### DUCKLINGS EVENT MENU \$35PP

Includes choice of main, dessert and soft drink

#### MAIN

Pasta, butter, cheese (v)

Pasta Bolognese

Beef sausages, potatoes, mixed salad (gf, df)

Cheeseburger, tomato sauce, potatoes

#### DESSERT

Vanilla ice cream, hot chocolate sauce, popcorn (v)

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# BEVERAGE PACKAGES

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.

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

## NON-ALC DRINKS (INCLUDED IN ALCOHOLIC PACKAGE)

- Cloudy Apple - 100% Australian apples
- Ruby Tuesday - watermelon, rhubarb, Pink Lady apple, pear & lime
- Original Orange- 100% Australian Valencia oranges
- Heaps Normal, non-alcoholic beer
- Capi lemonade, cola, ginger ale or dry tonic

## SIGNATURE \$70PP

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

### SPARKLING

- Motley Cru, Prosecco, King Valley, VIC

### WHITE

- Totara, Sauvignon Blanc, Marlborough, NZ
- Tyrrells, Chardonnay, Hunter Valley, NSW

### ORANGE

- Trutta, Pinot Gris, Central Victoria, VIC

### ROSÉ

- M & J Becker Rosé, Hunter Valley, NSW

### RED

- Tyrrells, Shiraz, Hunter Valley, NSW
- Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

### BEER

- Travla 'Australia's Lager' 4.2%
- Young Henry's pale ale 4.8%

## 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

- Henschke 'Peggy's Hill', Riesling, Eden Valley, SA
- Totara, Sauvignon Blanc, Marlborough, NZ
- Tyrrells, Chardonnay, Hunter Valley, NSW

### ORANGE

- Trutta, Pinot Gris, Central Victoria, VIC

### ROSÉ

- M & J Becker Rosé, Hunter Valley, NSW

### RED

- Sticks, Pinot Noir, Yarra Valley, VIC
- Tyrrells, Shiraz, Hunter Valley, NSW
- Mercer, Tempranillo, Hilltops, NSW
- Mountadam 'fifty five', Cabernet Sauv

### BEER

- Travla 'Australia's Lager' 4.2%
- Young Henry's pale ale 4.8%

### INCLUDES HOUSE SPIRITS FOR FINAL TWO HOURS

- Wyborowa Vodka
- Brookies Byron Bay Dry Gin
- Altos Plata Tequila
- Havana Club Añejo 3 Años Rum
- Jameson Irish Whiskey
- Jefferson Bourbon



## ADD ON OPTIONS

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



### NON ALCOHOLIC PACKAGE \$20PP

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

- Cold pressed cloudy apple juice
- Cold pressed watermelon, apple, strawberry, pomegranate & lime
- Cold pressed celery, green apple, spinach, lemon, ginger, botanicals
- Cold pressed Valencia orange
- House-made lemonade - fresh lemon juice, raw sugar, soda
- Heaps Normal non-alcoholic beer
- Capi lemonade, cola, ginger ale or dry tonic
- 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 | 180

#### DUCKS COCKTAILS

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

#### CHOOSE TWO

- Aperol Spritz
- Seasonal 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:

- Wyborowa Vodka
- Brookies Byron Bay Dry Gin
- Altos Plata Tequila
- Havana Club Añejo 3 Años Rum
- Jameson Irish Whiskey
- Jefferson Bourbon





## EXTRAS

### VENDORS

If you need any recommendations for photographers, videographers, stylists, florists, furniture hire, celebrants, live musicians, DJs or cakes, please refer to our recommended vendors package.

### GIFTS

Ducks wine glasses – \$24 (2 glasses)

Ducks socks \$12 each

Ducks salts (assorted varieties) \$7 each

Ducks apron \$49.90 each

### ADD ONS

White linen napkins– \$2pp

White linen tablecloths– \$2pp

White linen napkin & tablecloths – \$4pp

Printed paper menus – \$2pp

Printed paper name tags – \$2pp







## GET IN TOUCH

(02) 7251 8662

1/85 Dunning Ave, Rosebery, NSW

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## EVENT ENQUIRIES

Rosebery Event Team

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## KATY FERGUSON

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