

FESTIVE FEASTS

THREE BLUE DUCKS ROSEBERY



FESTIVE FEED ME

2 COURSES 7 DISHES \$80 PER PERSON

ADD 2HR BEV PACK + \$45 PER PERSON

Sourdough, roast chicken skin butter or cultured butter, smoked salt

Fire-roasted eggplant, harissa, dukkah, vegetable chips | gf, df, vg

Market fish crudo, plum ponzu, cucumber, radish | gf, df

Stracciatella, peach jam, mint, za'atar | gf, v

Slow-cooked lamb shoulder, red chimichurri, jus | gf, df
Market leaf salad, citrus vinaigrette | gf, df, vg
Crispy potatoes, confit garlic butter, rosemary salt | gf, v

ADD ONS

Sydney rock oysters, cumquat mignonette | gf, df | 6.5/39/79

Australian Bay lobster roll | 21 each

Add our 2hr classic beverage package | 45pp

Additional hour beverage package | 15pp

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS *: VEGAN ON REQUEST Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements

FESTIVE FEAST

3 9 \$95 ADD 2HR + \$45
COURSES DISHES PER PERSON BEV PACK PER PERSON

Sourdough, roast chicken skin butter or cultured butter, smoked salt

Fire-roasted eggplant, harissa, dukkah, vegetable chips | gf, df, vg

Market fish crudo, plum ponzu, cucumber, radish | gf, df

Stracciatella, peach jam, mint, za'atar | gf, v

Crispy skin barramundi, tomato, fennel, burnt orange | gf, df
Slow-cooked lamb shoulder, red chimichurri, jus | gf, df
Market leaf salad, citrus vinaigrette | gf, df, vg
Crispy potatoes, confit garlic butter, rosemary salt | gf

Sea salt meringue, coconut, mango, wildflower honey | gf, v

ADD ONS

Sydney rock oysters, cumquat mignonette | gf, df | 6.5/39/79

Australian Bay lobster roll | 21 each

Add our 2hr classic beverage package | 45pp

Additional hour beverage package | 15pp





ULTIMATE FESTIVE FEAST

3 COURSES

10 DISHES \$115 PER PERSON ADD 2HR

+ \$45

Sourdough, roast chicken skin butter or cultured butter, smoked salt

Fire-roasted eggplant, harissa, dukkah, vegetable chips | gf, df, vg
Half shell scallop, burnt citrus butter | gf
Market fish crudo, plum ponzu, cucumber, radish | gf, df
Stracciatella, peach jam, mint, za'atar | gf, v

Crispy skin barramundi, tomato, fennel, burnt orange | gf, df
Rib-eye, Ducks' beer mustard, shallots, jus | df
Market leaf salad, citrus vinaigrette | gf, df, vg
Crispy potatoes, confit garlic butter, rosemary salt | gf

Sea salt meringue, coconut, mango, wildflower honey | gf, v

ADD ONS

Sydney rock oysters, cumquat mignonette | gf, df | 6.5/39/79

Australian Bay lobster roll | 21 each

Add our 2hr classic beverage package | 45pp

Additional hour beverage package | 15pp

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CLASSIC BEVERAGE PACKAGE

2HRS 3HRS 4HRS \$45pp \$60pp \$75pp

Motley Cru, Prosecco, King Valley, VIC
Tyrrell's, Chardonnay, Hunter Valley, NSW
M & J Becker, Rose, Merlot Shiraz, Hunter Valley, NSW
Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA
Travla Lager

Non-alcoholic Beverages
Sparkling water, Capi sodas & cold pressed juice

Feeling extra festive?

Cocktail on arrival | 16pp

Welcome your guests on arrival with either a seasonal spritz or a classic margarita

Cocktail hour | 32pp

Include unlimited seasonal spritz & classic margaritas in the first hour of your beverage package

House spirits package (2hr) | \$25pp Brookies Gin, Havana Club Añejo 3 Años Rum, Ballantines Scotch, Jameson, Altos Plata Tequila, Wyborowa Vodka & Jefferson Bourbon





three blue ducks