



Bthree
blue
ducks

FOOD & DRINK PACKAGES

EVENTS | WEDDINGS | PARTIES

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

CANAPÉS

\$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

\$14pp | Oyster bar - page 6

\$25pp | Essentials grazing table - page 6

\$10pp | Skin on chips, Ducks' salt, aioli (gf, df, vg)

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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)

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.

SHARE TABLE

\$95 PP

Sourdough bread & butter, 2 classic + 1 signature canapé,
2 shared mains, 3 sides

\$110 PP

Sourdough bread & butter, 2 classic + 1 signature canapé,
2 shared mains, 3 sides, alternate drop of 2 desserts

\$125 PP

Sourdough bread & butter, 2 shared entrees, 2 shared
mains, 3 sides, alternate drop of 2 desserts

ADD ON OPTIONS

Canapés & late night bites - page 2

\$25pp | Essentials grazing table - page 6

\$18pp | Extra shared entrée

\$30pp | Extra shared main

\$7pp | Extra seasonal shared side - page 4

\$16pp | Plated dessert or dessert canapés (2)



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)

SPIT ROASTED ADD ON

Whole Lamb, red pepper chimichurri (gf, df) \$1,650 - feeds approx. 40 ppl

Whole Suckling pig, roasted apple mustard (gf, df) \$1,650 - feeds approx. 40 ppl

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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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ALTERNATE DROP

\$125 PP
Sourdough bread & butter, 2 alternate drop entrées, 2 alternate drop mains, shared seasonal sides & 2 alternate drop desserts

ADD ON OPTIONS
Canapés & late night bites – page 2
\$25pp | Essentials grazing table – page 6
\$7pp | Extra shared seasonal side – page 4



ENTRÉES

- Salmon pastrami, quinoa salad, avocado & quinoa cracker (gf, df)
- BBQ rump cap, roasted mushrooms, celeriac, horseradish (gf, df)
- Lamb kofta, romesco, preserved lemon, parsley, flat bread (n)
- Roasted beetroot, whipped cashew, preserved citrus, macadamia crunch (gf, vg, n)
- Heirloom tomato, stracciatella, pangrattato, basil oil (gf, v, vg*)
- Kingfish ceviche, lime & jalapeño dressing, sweet potato, coriander (gf, df)

MAINS - SERVED WITH TWO SHARED SEASONAL SIDES

- Roast portobello mushrooms, spiced red pepper & almond rice pilaf, coconut raita (v, vg, n)
- Porchetta, apple puree, roasted beetroot, herbs (gf, df)
- Coffee rubbed brisket, chimichurri, smoked potato puree, cabbage remoulade (gf)
- Lamb shoulder, roasted vegetables, mint sauce, pepita dukkah (gf, df)
- Barramundi, shaved fennel, grapefruit, almond cream (gf, df, n)
- Portuguese chicken, roasted peppers, paprika, lemon (gf, df)

DESSERTS - ALTERNATE DROP OR ROVING CANAPE

- 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)

SPIT ROASTED ADD ON

- Whole Lamb, red pepper chimichurri (gf, df) \$1,650 – feeds approx. 40 ppl
- Whole Suckling pig, roasted apple mustard (gf, df) \$1,650 – feeds approx. 40 ppl

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ADD ONS

\$14pp | Oyster bar

\$25pp | Essentials grazing table - page 4

\$35pp Ducklings event menu

\$14pp | Late night bite - page 2

\$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 \$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.

*Tap product

CLASSIC \$60 PP

Selection of 3 wines and 1 beer chosen by venue. Includes non-alc drinks package

NON-ALC DRINKS (INCLUDED IN ALCOHOLIC PACKAGE)

- 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 non-alcoholic beer
- Capi lemonade, cola, ginger ale or dry tonic
- Cold brew or iced coffee
- Coffee & Three Blue Ducks Tea Co – on request

SIGNATURE \$70 PP

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

- M & J Becker Rosé, Hunter Valley, NSW*

ORANGE

- Trutta, Pinot Gris, Central Victoria, VIC

RED

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

BEER

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

DELUXE \$90 PP

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

SPARKLING

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

WHITE

- Ablington Vineyard, Semillon, Hunter Valley, NSW *
- Golden Hour by Mercer, Pinot Gris, Orange, NSW
- Totara, Sauvignon Blanc, Marlborough, NZ
- Tyrrells, Chardonnay, Hunter Valley, NSW *

ROSÉ

- M & J Becker Rosé, Hunter Valley, NSW*

ORANGE

- Trutta, Pinot Gris, Central Victoria, VIC

RED

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

BEER

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

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



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'
- 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 (1 PP) 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

TRANSPORT

We can assist with recommending transport to & from our venue for all sizes & for any location within Sydney. Chat to our team and we can get you in touch with the right people.

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 tablecloths - \$2pp

White linen napkin & tablecloths - \$4pp

Printed paper menus - \$2pp

Printed paper name tags - \$2pp



EVENT ENQUIRIES

Rosebery Event Team

eventsrosebery@threeblueducks.com

KATY FERGUSON

Senior Event Manager

katy@threeblueducks.com

GET IN TOUCH

Ducks Experience Team

enquiries@threeblueducks.com

(02) 7251 8662

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