

The image features a top-down view of three white ceramic plates on a dark wooden table. The central plate is the largest and contains a dish of green pesto pasta or dumplings, garnished with sliced cucumbers, pine nuts, dill, and a red chili oil drizzle. A silver spoon rests on the right side of this plate. The top-left plate shows a dish with large prawns, green vegetables, and a yellow sauce, with a wooden-handled knife placed on it. The bottom-left plate features a serving of bright green broccoli, dark berries, and a nut-based garnish. The text 'three blue ducks' is overlaid on the central plate, with a large 'B' logo.

B three
blue
ducks

FOOD & DRINK PACKAGES

EVENTS | WEDDINGS | PARTIES

(02) 6190 8966 | threeblueducks.com/bellingen
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CANAPÉS

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

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

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

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SMALLS

Oysters & finger lime dressing (gf, df)

Tempura eggplant fingers, spiced mayo (gf, df)

Nori kingfish, rock melon, cucumber & lime (gf, df)

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

Pickled vegetable bruschetta, preserved lemon, whipped ricotta (v)

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

BIGS

Heirloom tomatoes, stracciatella, pangrattato, basil oil, focaccia (v)

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

Hay smoked kingfish, witlof, crème fraiche, chives (gf)

Spicy pork belly brioche roll, pickled vegetables, plum ketchup, coriander

Free range buttermilk fried chicken, hot sauce (gf)

Ducks's arancini, mozzarella, charred peppers & citrus (n)

SWEETS

Sticky date pudding, honeycomb, butterscotch, brown sugar cream (v, n)

Chocolate parfait, almond streusel, pickled blueberries, matcha (v)

Tiramisu, Brookies Macadamia liqueur (v, n)

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

gf: gluten free df: dairy free v: vegetarian v*: can also be vegan vg: vegan n: contains nuts cf: caffeine free. 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 \$90/pp

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

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

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

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

*All packages include sourdough bread and butter

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SHARED ENTREES

Charred prawns, chilli, garlic, avocado (gf) +\$2/head

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

Chicken liver parfait, berries, chicken skin, buckwheat (gf)

Heirloom tomato, stracciatella, pangrattato, basil oil (v)

Nori cured kingfish, rock melon, cucumber & lime (gf, df)

SHARED MAINS

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

Smoked eggplant dahl, cucumber raita, pickled mango, coconut sambal, naan (v, v*)

Whole snapper, chilli, ginger, lemon grass (gf, df)

Fermented chilli chicken caponata, preserved lemon, rosemary dressing (gf, df)

Lamb shoulder, olives, rosemary, preserved lemon (gf, df)

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SHARE TABLE CONTINUED...



SHARED SIDES

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

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

Crispy potatoes, rosemary & garlic (gf, v)

Whole roasted cauliflower, anchovy, mustard butter (gf)

Honey glazed pumpkin, goat's cheese, chilli oil, pangrattato (gf, v)

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

DESSERT ALTERNATE DROP

Milk & honey panna cotta, apple butter, shortbread, honey macadamias (v, n)

Sticky date pudding, honeycomb, butterscotch, brown sugar cream (v)

Tiramisu, Brookies Macadamia liqueur (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 \$105/pp

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

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

*All packages include sourdough bread and butter

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ENTREES (CHOOSE 2)

BBQ rump cap, roasted mushrooms, bagna cauda, horseradish (gf, df)

Chicken liver parfait, berries, chicken skin, buckwheat (gf)

Harissa maple roasted pumpkin, tahini, rainbow chard, pepitas, seeds (gf, df, vg)

Burrata, tomato, basil, rosemary (gf, v)

Pork rilettes, pickled onion puree, gribiche, parsley, preserved lemon (df)

MAINS (CHOOSE 2)

Sweet pea ricotta gnocchi, stracciatella, mint macadamia pesto (v, n)

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

Coffee rubbed brisket, charred corn, saurkraut, chimichurri, crispy onion herb salad (gf, df)

Barramundi, shaved fennel, grapefruit, almond cream (gf, df, n)

Fermented chilli chicken caponata, preserved lemon, rosemary dressing (gf, df)

DESSERTS (CHOOSE 2)

Milk & honey panna cotta, apple butter, shortbread, honey macadamias (v, n)

Sticky date pudding, honeycomb, butterscotch, brown sugar cream (v)

Tiramisu, Brookies Macadamia liqueur (v, n)

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

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ADDITIONAL OPTIONS

Champagne & oysters \$35/pp

Farm style grazing station \$22/pp

Cheese grazing station \$25/pp

BYO cake service \$5/pp

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FARM STYLE GRAZING STATION \$22PP

Dips: whipped greens hummus, baba ghanoush bean dip (gf, vg)

Baguette, sourdough, lavosh (v)

Cultured handmade butter (v)

Farm crudites (vg)

Local marinated olives (gf, vg)

Cured meats (gf, df)

Suckling pig rillettes (gf, df)

Selection of house-made pickles (gf, vg)

Selection of cheeses: Blue, White Cow Brie, Monte Nardi (semi-hard) (gf, v)

Dry & fresh fruits (gf, df, vg)

Nuts & seeds (gf, df, vg, n)

CHEESE GRAZING STATION \$25PP

Baguette, sourdough, lavosh (v)

Cultured handmade butter (v)

Selection of cheeses: Blue, White Cow Brie, Monte Nardi (semi-hard) (gf, v)

Stracciatella, basil, herb oil (gf, v)

Honeycomb (gf, df, v)

Poached fruits (gf, vg)

Dried & fresh fruits (gf, vg)

House-made quince paste (gf, df)

Nuts & seeds (gf, df, n)

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DRINK 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.

*All tap products.

CLASSIC \$70PP

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

NON-ALC DRINKS (INCLUDED IN ALCOHOLIC PACKAGES)

- House-made lemonade
- Capi cola
- Pink grapefruit soda
- Cold brew or iced coffee
- Tea by Three Blue Ducks (certified organic)
- Heaps Normal 'Quiet XPA' non-alcoholic beer
- Chai spiced iced tea

SIGNATURE \$80PP

Incl. a selection of 2 beers, choose 5 wines from any category includes non-alcoholic package.

SPARKLING

- Motley Cru, Prosecco, King Valley, VIC

WHITE

- MEREDITH, Riesling, Hilltops, NSW *
- Tyrrells, Chardonnay, Hunter Valley, NSW *

ROSÉ

- Yetti & The Kokonut, Mataro, Barossa Valley, SA *

RED

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

BEER

- Travla 'Australia's Lager' 4.2% *
- Woolgoolga pale ale 5.1% *

DELUXE \$90PP

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

WHITE

- MEREDITH, Riesling, Hilltops, NSW *
- Quealy, Pinot Grigio, Mildura, VIC *
- Crowded House, Sauvignon Blanc, Marlborough, NZ
- Tyrrells, Chardonnay, Hunter Valley, NSW *

ROSÉ

- Yetti & The Kokonut, Mataro, Barossa Valley, SA *

RED

- 2023 Hesketh, Pinot Noir, Adelaide Hills, SA
- Head Wines 'Heart & Home', Shiraz, Barossa Valley, SA
- Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

BEER

- Travla 'Australia's Lager' 4.2% *
- Woolgoolga pale ale 5.1% *

SPIRIT

- Brookies gin
- Havana Club Anejo 3 Anos rum
- Ballantines scotch
- Jameson Irish whiskey
- Olmeca Altos Plata tequila
- Wyborowa vodka
- Jefferson bourbon

ADDITIONAL OPTIONS

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

All beverage packages' price pp include the total non-alc package. Packages are based on 4 hours of drinks service. All additional package time is charged at \$15/pp/hour



NON ALCOHOLIC PACKAGE \$20PP

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

SOFTER DRINKS

- House-made lemonade
- Capi cola
- Pink grapefruit soda

TEA & COFFEE

- Cold brew or iced coffee
- Tea by Three Blue Ducks (certified organic)

NON-ALCOHOLIC BEER

- Heaps Normal 'Quiet XPA' non-alcoholic beer

NON-ALCOHOLIC COCKTAILS

- Chai spiced iced tea

ADDITIONAL OPTIONS

CHAMPAGNE \$165 PER BOTTLE

- NV Perrier-Jouet, Champagne, FR

DUCKS COCKTAIL BAR \$16 (1 PP) OR \$32 (P/H)

CHOOSE TWO

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

BROOKIES GIN BAR \$15 (1 PP) OR \$35 (P/H)

- Brookie's dry gin w/ Capi native tonic
- Brookie's slow gin w/ Capi fiery ginger beer & lime

HOUSE SPIRITS \$25PP

- Add house spirits to the classic or essential drinks package