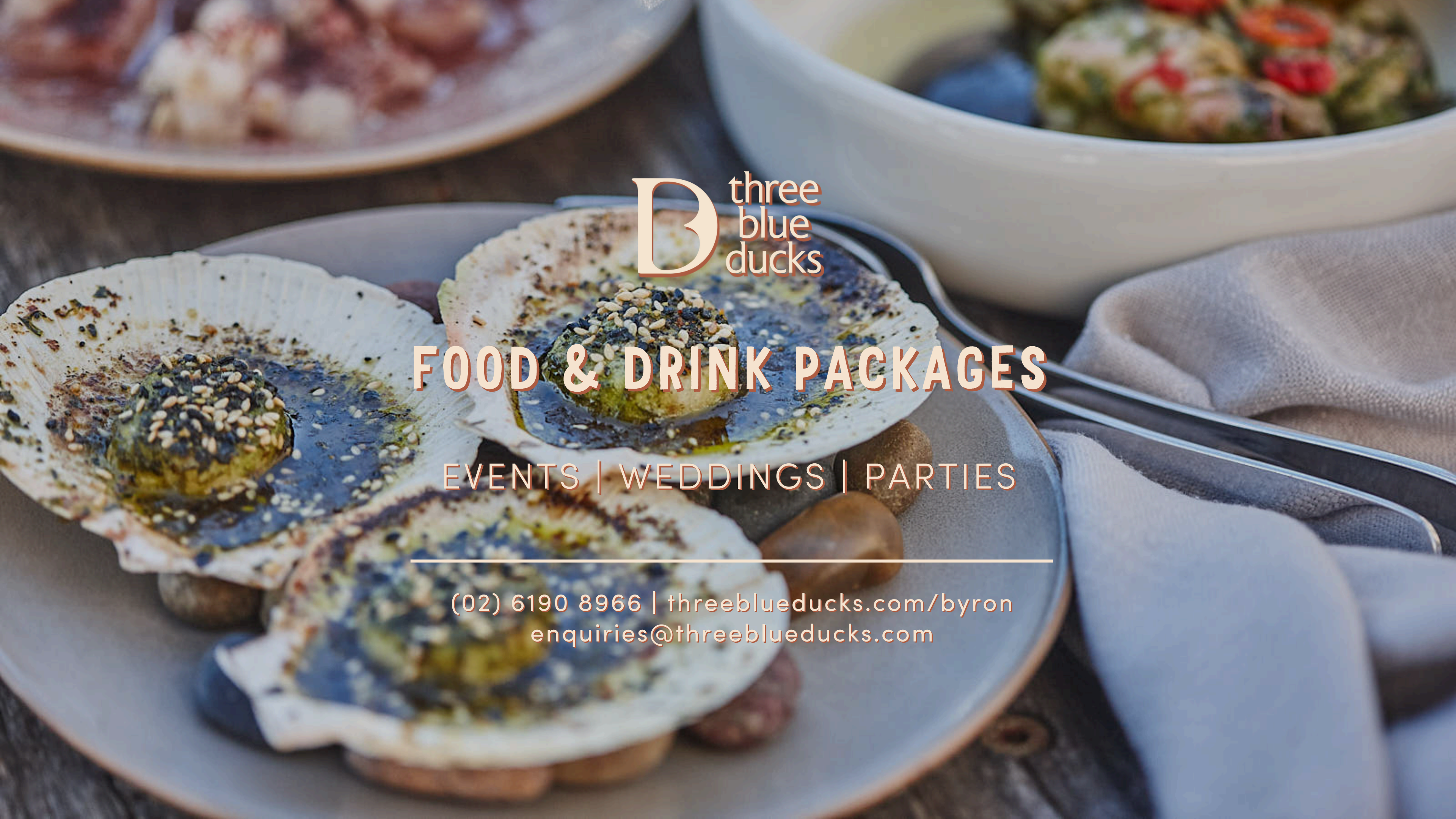


A close-up photograph of a plate of three scallops, each topped with a small, round, green vegetable dumpling (possibly a scallion pancake or a similar dumpling) and a drizzle of dark sauce. The scallops are served on a light-colored ceramic plate. In the background, there is a white bowl containing a green salad with red chili peppers and a piece of bread. The overall aesthetic is clean and modern, with a focus on fresh ingredients and elegant presentation.

B three
blue
ducks

FOOD & DRINK PACKAGES

EVENTS | WEDDINGS | PARTIES

(02) 6190 8966 | threeblueducks.com/byron
enquiries@threeblueducks.com

CANAPÉS

2 classic, 2 signature, 1 substantial, 1 sweet | \$55pp

3 classic, 3 signature, 1 substantial, 1 sweet | \$70pp

4 classic, 3 signature, 2 substantial, 1 sweets | \$90pp

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CLASSIC | \$7 PER ITEM

Freshly shucked oyster's, mignonette | gf, df

Sashimi Market fish, avocado, Ooray plum ponzu, rice cracker | gf, df

Spanner crab, betel leaf, chili macadamia, coconut, finger lime | gf, df, n

Caramel pork belly, sweet n sour, seed crunch | gf, df

Beef tartare, radish, ducks hot sauce, sesame crisp | gf, df

Crispy eggplant, spicy tahini | gf, df, vg

Southern fried popcorn chicken, sriracha | gf

SIGNATURE | \$10 PER ITEM

Seaweed roasted beetroot, brookies marmalade, macadamia | gf, df, vg, n

Free range chicken breast skewer, honey, garlic, rosemary, yogurt | gf

Chargrilled octopus, salami glaze, green olive | gf, df

Mozzarella, cherry tomato pesto, toasted pepita seeds | gf

SUBSTANTIAL & LATE NIGHT BITES | | \$14 PER ITEM

Smoked brisket, pickles, spicy mayo, brioche

Crispy pork belly, pineapple jam, hot sauce, brioche

Southern Fried chicken thigh, sriracha

Lamb kofta, romesco, hazelnuts, parsley, pita bread | n

SWEETS | \$8 PER ITEM

Lemon meringue tart, short crust pastry, myrtle

Dark chocolate mousse, caramel, pecans | v, n

Tiramisu, Brookies Macadamia liqueur | v

Local brie, fruit paste, fruit loaf | v, n

Sea salt meringue, passionfruit, 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 a month before your event, unless otherwise stated. Per piece items available to add to packages

SHARE TABLE

Sourdough bread & butter, 2 classic + 1 signature canapé, 2 shared mains, 3 sides + BYO cake | \$95pp

Sourdough bread & butter, 2 classic + 1 signature canapé, 2 shared mains, 3 sides, alternate drop of 2 desserts | \$110pp

Sourdough bread & butter, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts | \$125pp

ADD-ON OPTIONS

Add-on canapés – see page 1

Essentials grazing table | \$25pp

Additional shared entree | \$18pp

Additional shared main | \$30pp

Additional seasonal shared side | \$7pp

Alternate drop dessert or 2 dessert canapés | \$16pp



SHARED ENTREES

Stracciatella, roasted pear, walnuts | gf, v

Heirloom tomato carpaccio, salsa Verde, toasted seeds, smoked salt | gf, df, vg

Charred prawns, chili lime butter, burnt lemon | gf

Beef tartare, Olivers hen yolk, capers, pickles, charred bread | df

Crispy pork belly, Ooray plum ponzu, apple, chilli oil | gf, df

Lamb and rosemary kofta, mint yogurt, pita bread

SHARED MAINS

Whole fish, chilli, lemon grass, turmeric, coconut, coriander | gf, df

Lamb shoulder, olive, rosemary, white wine jus, toasted almonds | gf, df, n

Slow cooked brisket, charred herb salsa, mustard, roasting juices | gf, df

Chermoula chicken, parsley, peppers, lemon | gf, df

Smoked pork collar, pineapple, watermelon, sumac onions | gf, df

Seasonal risotto, preserved lemon, parsley, pepitas | gf, df, v, vg

SHARED SEASONAL SIDES | SPRING 2025

Mixed leaves, shaved fennel, citrus dressing | gf, df, vg

Crispy potatoes, rosemary, garlic | v, vg, gf

Roasted carrots, hot honey, seeds | gf, df

DESSERT

Lemon meringue tart, short crust pastry, myrtle

Dark chocolate mousse, caramel, pecans | v, n

Tiramisu, Brookies Macadamia liqueur | v

Local brie, fruit paste, fruit loaf | v, n

Sea salt meringue, passionfruit, whipped coconut, berries | gf, vg

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ALTERNATE DROP

Sourdough bread & butter, alternate drop entrée, main, seasonal sides & desserts | \$125pp

ADD ON OPTIONS

Add on canapés - see page 1

Essentials grazing table | \$25pp

Additional seasonal shared side | \$7pp



ENTRÉES | CHOOSE 2

Stracciatella, roasted pear, walnuts | gf, v

Heirloom tomato carpaccio, salsa Verde, toasted seeds, smoked salt | gf, df, vg

Charred prawns, chili lime butter, burnt lemon | gf

Beef tartare, Olivers hen yolk, capers, pickles, charred bread | df

Crispy pork belly, Davidson's plum ponzu, apple, chilli oil | gf, df

Lamb and rosemary kofta, mint yogurt, pita bread

MAINS | CHOOSE 2

Market fish, chili, greens, lemon grass, turmeric, coconut, coriander | gf, df

Lamb shoulder, roast carrot, olive, rosemary, jus, toasted almonds | gf, df, n

Slow cooked brisket, charred herb salsa, mustard, roasting juices | gf, df

Chermoula chicken, parsley, peppers, lemon | gf, df

Smoked pork collar, pineapple, watermelon, sumac onions | gf, df

Seasonal risotto, preserved lemon, parsley, pepitas | gf, df, vg

DESSERTS | CHOOSE 2

Lemon meringue tart, short crust pastry, myrtle

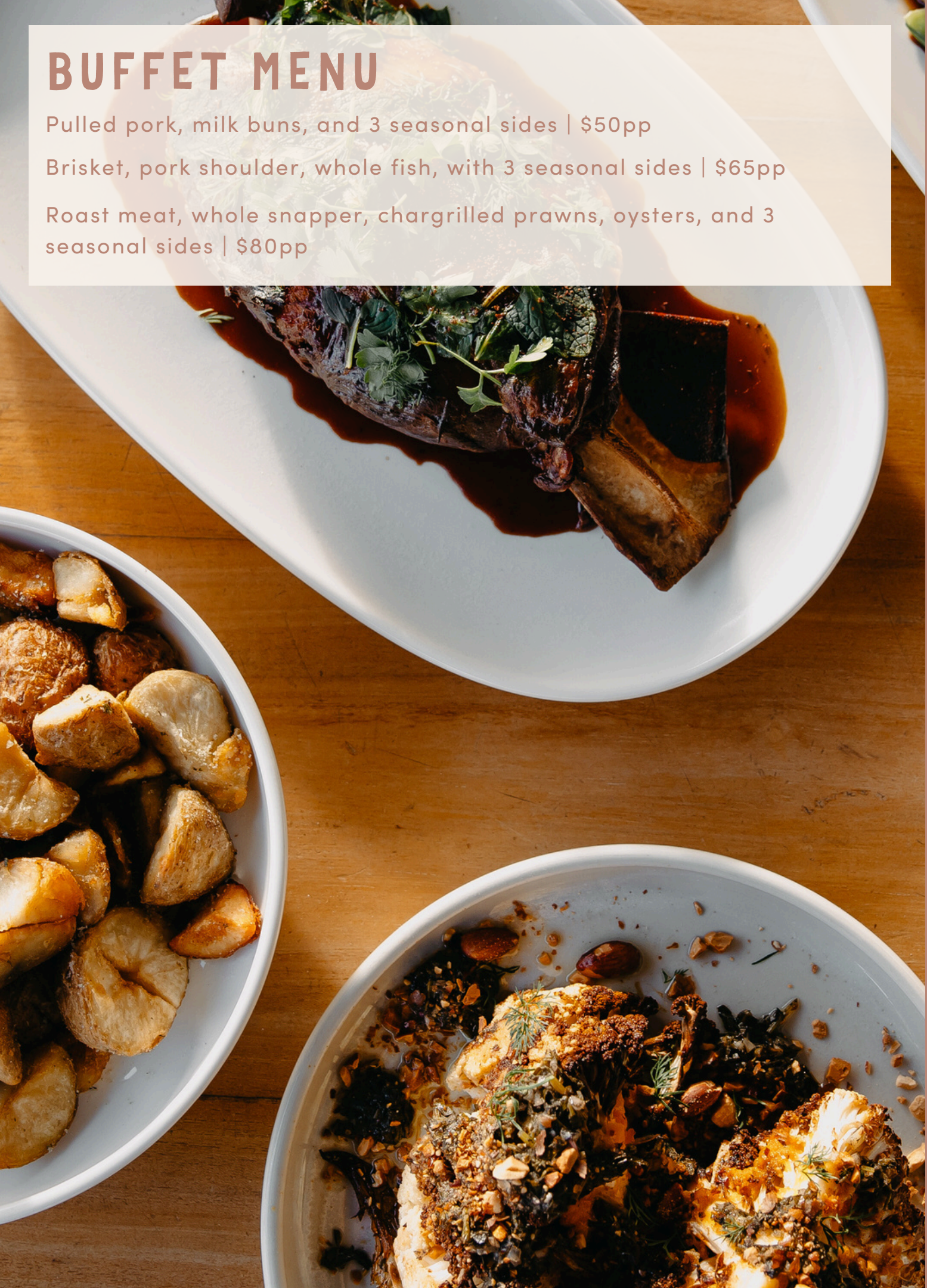
Dark chocolate mousse, caramel, pecans | v, n

Tiramisu, Brookies Macadamia liqueur | v

Local brie, fruit paste, fruit loaf | v, n

Sea salt meringue, passionfruit, whipped coconut, berries | gf, vg

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BUFFET MENU

Pulled pork, milk buns, and 3 seasonal sides | \$50pp

Brisket, pork shoulder, whole fish, with 3 seasonal sides | \$65pp

Roast meat, whole snapper, chargrilled prawns, oysters, and 3 seasonal sides | \$80pp

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BUFFET ONE | \$50PP

Pulled pork with BBQ sauce and herbs, served with milk buns

Cabbage, apple and herb slaw

Mixed leaves, with citrus dressing

Roasted potatoes, with sour cream

BUFFET TWO | \$65PP

Slow cooked brisket charred herb salsa, served with roasting juices

Achiote pork shoulder with BBQ sauce

Whole fish, Ducks curry paste, coconut and lime

Cabbage, apple and herb slaw

Roasted potatoes, sour cream

Macaroni and three cheese, pangratatto

BUFFET THREE | \$80PP

Slow cooked brisket charred herb salsa, served with roasting juices

Achiote pork shoulder with BBQ sauce

Whole fish, Ducks curry paste, coconut and lime

Chargrilled tiger prawns & confit chilli with garlic | gf, df

Oysters & finger lime dressing | df, gf

Cabbage, apple and herb slaw

Roasted potatoes, sour cream

Macaroni and three cheese, pangratatto

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ADDITIONAL OPTIONS

Oyster Bar | \$14pp

Essentials grazing table | \$25pp

Late night snacks | \$14 per item

Donut Station | \$5.50pp

BYO plated cake service | \$5pp

Kids meal, choice of main, dessert, and non-alc drink | \$35pp

Crew meal | \$35pp

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OYSTER BAR

Includes 2 x oysters per person, served with condiments of lemon, lime, tabasco, and mignonette

ESSENTIALS GRAZING STATION

Local sourdoughs and breads, with cultured handmade butter

Local marinated olives

Selection of local salami's and other cured meats

Soft and hard cheeses | brie, pecorino, and blue

Selection of dips, including hummus, baba ganoush, and red pepper

Seasonal marinated vegetables

Seasonal fruit, including grapes, figs, stone fruits, and berries

DONUT STATION | CHOOSE 1

Caramelised chocolate | v

Anise myrtle custard | v

Cinnamon sugar | v

LATE NIGHT SNACKS | CHOOSE 1

Smoked brisket, pickles, spicy mayo, brioche

Crispy pork belly, pineapple jam, hot sauce, brioche

Southern Fried chicken thigh, sriracha

Lamb kofta, romesco, hazelnuts, parsley, pita bread | 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 & 1 beer chosen by venue. Includes non-alcoholic drinks package.

NON-ALC DRINKS

(INCLUDED IN ALCOHOLIC PACKAGES)

- House-made soda
- North Wall kombucha
- Karma Cola
- Cold brew or iced coffee
- Tea by Three Blue Ducks (certified organic)
- Krinklewood, non-alcoholic sparkling Rosé, Hunter Valley, NSW
- Heaps Normal 'Quiet XPA' non-alcoholic beer

SIGNATURE \$80PP

Selection of 2 beers, 5 wines from below selection. Includes non-alcoholic drinks package.

SPARKLING

- Motley Cru, Prosecco, King Valley, VIC

WHITE

- Ablington Vineyard, Semillon, Hunter Valley, NSW*
- Tyrell's, Chardonnay, Hunter Valley, NSW*

ROSÉ

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

RED

- MEREDITH, Pinot Noir, Tumbarumba, NSW*
- Oakvale, Shiraz, Hunter Valley, NSW*

BEER

- Travla 'Australia's Lager', 4.2%*
- Travla Lager, Mid-strength, 3.5%*

DELUXE \$90PP

Selection of 2 beers, 6 wines from below options & house spirits for the final two hours. Includes non-alc drinks package.

SPIRITS

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

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*
- Quealy, Pinot Grigio, Mildura, VIC
- Tyrrell's, Chardonnay, Hunter Valley, NSW*

ROSÉ

- M&J Becker, Merlot, Shiraz, Hunter Valley, NSW*
- Yetti & the Kokonut Mataro, Barossa Valley, SA*

RED

- M&J Becker, Nebbiolo, Hilltops, NSW*
- MEREDITH, Pinot Noir, Tumbarumba, NSW
- Oakvale, Shiraz, Hunter Valley, NSW*

BEER

- Travla 'Australia's Lager', 4.2%*
- Travla Lager, Mid-strength, 3.5%*

ADDITIONAL OPTIONS

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

All beverage package's price per person include the non-alcoholic package. Packages are based on 4 hours of drinks service.

All additional package time is charged at \$15/pp/hour (per person / per hour



NON ALCOHOLIC PACKAGE \$20PP

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

COLD PRESSED JUICE

- Original Orange
- Cloudy Apple
- Ruby Tuesday- watermelon, rhubarb & pear
- Super Greens- kale, spinach, celery, lemon & cucumber

SOFTER DRINKS

- House-made soda
- North Wall kombucha
- Karma Cola

TEA & COFFEE

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

NON-ALC BEER

- Heaps Normal 'Quiet XPA'

NON-ALC COCKTAIL

- Brookie's Blood Orange Spritz

CHAMPAGNE, \$165 PER BOTTLE

NV Perrier-Jouet, Champagne, FR

DUCKS COCKTAIL BAR

\$16 (1 PP) OR \$32 (P/H) | CHOOSE TWO

- Aperol Spritz
- Seasonal 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/ Fevertree tonic
- Brookie's slow gin w/ house made ginger beer

ADD-ON HOUSE SPIRITS | \$25 PP

Add house spirits to the classic or essential drinks package (4hrs package)

SPIRITS

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