

The background of the image shows three white plates of food on a wooden table. The top-left plate features a dish with shrimp, green vegetables, and a wooden-handled knife. The bottom-left plate has a broccoli salad with blueberries and a nut crumble. The right plate is the largest, showing a green pesto-based dish topped with sliced cucumbers, pine nuts, and dill, with a silver spoon resting on it. The text is overlaid on the right plate.

**B**three  
blue  
ducks

# FOOD & DRINK PACKAGES

EVENTS | WEDDINGS | PARTIES

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

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

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

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

Spanner crab, betel leaf, cucumber, kaffir lime (gf, df, n)

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

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

## BIGS

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

Charred octopus, 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)

Lamb kofta, romesco, preserved lemon, parsley, flat bread (n)

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

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

## SWEETS

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

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

Dark chocolate mousse, choc crack, hazelnut crunch, berries (v, n)

Tiramisu, Brookies Macadamia liqueur (v)

Local blue cheese, fresh honeycomb, fruit loaf (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

Kingfish pastrami, quinoa salad, avocado, quinoa cracker (gf, df)

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

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, tiger's milk, sweet potato, coriander (gf, df)

Roasted beetroot, whipped ricotta, preserved citrus, macadamia crunch (gf, v, vg\*)

## SHARED MAINS

Hay hot smoked kingfish, tartare sauce (gf, df) Porchetta, apple, roasted beetroot, herbs (gf, df)

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

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

Portuguese chicken, peppers, paprika, lemon (gf, df)

Lamb shoulder, olives, rosemary, preserved lemon (gf, df) Coffee rubbed brisket, chimichurri, smoked potato mayo (gf, df)

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### Share Table Continued

Available for events on the restaurant deck

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## 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 (v)

Whole wood 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) Ducks' potato salad, charred greens, lemon, capers, mustard, herbs (gf, df, v)

Green beans, orange, buckwheat, tarragon vinegar (gf, df, vg)

## DESSERT ALTERNATE DROP

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

Sticky date pudding, honeycomb, butterscotch, brown sugar cream (v) Dark chocolate mousse, choc crack, hazelnut crunch, berries (v, n) Tiramisu,

Brookies Macadamia liqueur (v)

Local blue cheese, fresh honeycomb, fruit loaf (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)

Kingfish pastrami, quinoa salad, avocado & quinoa cracker (gf, df)

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

Lamb kofta, romesco, preserved lemon, parsley, flat bread (n)

Honey glazed pumpkin, tabouli, goat cheese,  
puffed wild rice (gf, v)

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

Crumbed pork terrine, pickled onion puree, gribiche, parsley, preserved lemon (df)

## MAINS (CHOOSE 2)

Porcini risotto, smoked ricotta, pickled oyster mushrooms, basil oil (v)

Porchetta, apple, roasted beetroot, herbs (gf, df) Coffee rubbed brisket, chimichurri,  
smoked potato puree, cabbage, remoulade (gf)

Lamb shoulder, baba ghanoush, roasted veg, green sauce, pepita dukkah (gf, df)

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

Miso & maple glazed chicken, pickled seaweed, burnt lemon (gf, df)

## DESSERTS (CHOOSE 2)

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

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

Dark chocolate mousse, choc crack, hazelnut crunch, berries (v, n)

Tiramisu, Brookies Macadamia liqueur (v)

Local blue cheese, fresh honeycomb, fruit loaf (v, n)

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

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## Additional Options

Champagne & oysters - \$35pp Farm style grazing station - \$22pp Cheese

Grazing station - \$25pp Donut wall - \$4.50pp

Late night snacks - From \$4pp BYO cake service - \$5pp



### **FARM STYLE GRAZING STATION \$22PP**

Dips: whipped greens hummus, baba

ghanoush bean dip (gf, vg)

Bread Social baguette, sourdough, lavosh (v)

Cultured handmade butter (v)

Farm crudites (vg)

Local marinated olives (gf, vg)

Salumi cured meats (gf, df)

Suckling pig rillettes (gf, df)

Selection of house-made pickles (gf, vg)

Selection of Nimbin Valley Dairy 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**

Bread Social baguette, sourdough, lavosh (v)

Cultured handmade butter (v)

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

Stracciatella, basil, herb oil (gf, v)

Ballina Honeycomb (gf, df, v)

Poached fruits (gf, vg)

Dried & fresh fruits (gf, vg)

House-made quince paste (gf, df)

Nuts & seeds (gf, df, n)

### **DESSERT GRAZING STATION \$20PP**

Chocolate ganache (gf, v)

Ballina Honeycomb (gf, df, v)

Lemon meringue tarts (v)

Charred pineapple and lemongrass caramel (gf, df, v)

Strawberries & passionfruit cream (v, gf)

Dried & fresh fruits (gf, vg)

Nuts & seeds (gf, df, n)

Macadamia praline (gf, df, vg)

Chocolate brownies (gf, v, n)

### **DONUT WALL \$4.50PP (CHOOSE 1)**

Lemon myrtle (v)

Orange & chocolate glaze (v)

Cinnamon (v)

Chocolate glaze (v)

### **LATE NIGHT SNACKS**

Pork & fennel sausage rolls - \$4.50/pp

Chicken curry pies - \$5/pp

Vegan roll with greens & chickpeas (gf, vg) - \$5/pp

Half Reuben sandwich - \$4/pp

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## Drink Packages

At Three Blue Ducks, we work with naturally made, organically grown wines. Due to the limited nature of the small independent craft producers we work with, we are unable to guarantee that the wines listed here will be the wines available for your event.

Please know that we always swap like for like and work within the same ethical sphere of boutique producers. Our events team will send you the selected wines for your event 6 weeks out. We will always make the opportunity for you to taste the wine that will be served, before your final decision, should you wish.

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.

\*All tap products.

### STANDARD \$60PP

Incl. a selection of 1 beer and 4 wines chosen by venue.

#### SPARKLING

-NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA

#### WHITE

-Quealy Pinot Grigio, Mornington Peninsula, VIC

#### RED

-Quealy 'Bright Red' Pinot Noir, Mornington Peninsula, VIC

#### ROSÉ

-M & J Becker Rose, Shiraz, Merlot, Hunter Valley, NSW

#### BEER

-Travla 'Australia's Lager' 3.5%, AUS\*

### ESSENTIALS \$70PP

Incl. a selection of 2 beers and choose 4 wines from any category.

#### SPARKLING

-NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA  
-NV La Gioiosa 'DOC', Prosecco, Veneto, IT

#### WHITE

-Quealy Pinot Grigio, Mornington Peninsula, VIC  
-Mallaluka 'Amber', Pinot Gris, Canberra District, NSW\*  
-Oakvale Chardonnay, Hunter Valley, NSW

#### ROSÉ

-M & J Becker Rose, Shiraz, Merlot, Hunter Valley, NSW

#### RED

-Quealy 'Bright Red' Pinot Noir, Mornington Peninsula, VIC  
-Jilly Natural Field Blend, Multi-regional, NSW  
-Balmy Nights 'Organic' Shiraz, Hunter Valley, NSW

#### BEER

-Travla 'Australia's Lager' 3.5%, AUS\*  
-Seven Mile, Cali Cream Ale, Ballina, NSW

### PREMIUM \$95PP

Incl. 1 glass of champagne on arrival, a selection of 2 beers, choose 5 wines from any category.

#### ON ARRIVAL

-NV Palmer, Pinot Noir, Chardonnay, Pinot Meunier, Champagne, FR (1 glass/pp)

#### SPARKLING

-NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA  
-NV La Gioiosa 'DOC', Prosecco, Veneto, IT  
-NV Arras 'Blanc de Blanc', Chardonnay, TAS

#### WHITE

-Thomas Wines 'Synergy', Sémillon, Hunter Valley, NSW  
-Poachers Vineyard, Sauvignon Blanc, Canberra District, NSW  
-Cape Jaffa 'En Soleil', Pinot Gris, Limestone Coast, SA  
-Hermit Ram, Sauvignon Blanc, Canterbury, NZ  
-MOON Wines, Marsanne, Goulburn, VIC, Orange

#### ROSÉ

-Gemtree 'Luna Fresca', Tempranillo, Grenache, McLaren Vale, SA

#### RED

-Stoney Rise, Pinot Noir, Tamar Valley, TAS  
-Frederick Stevenson 'Piñata', Cinsault, Grenache, Shiraz, Mourvèdre, Barossa Valley, SA  
-Blind Corner, Cabernet Sauvignon, Merlot, Shiraz, Margaret River, WA

#### BEER

-Travla 'Australia's Lager' 3.5%, AUS\*  
-Seven Mile, Cali Cream Ale, Ballina, NSW





### Additional Options

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

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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



### ON ARRIVAL OPTIONS

-Brookie's dry gin & Capi native tonic \$15pp

-NV Palmer Champagne, Pinot Noir, Chardonnay, Pinot Meunier, FR \$22pp

-2019 La Colombiere (Colombulle), Pet Nat, Negerette Fronton, FR \$20pp

-Classic cocktail on arrival \$20pp

(Choose two) Margarita, Negroni, Daiquiri, Old Fashioned, Spritz seasonal variations

### AROUND THE GRAZING STATION

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

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

SPARKLING WINE BAR \$35PP (P/H)

-Cape Jaffa NV, Pinot Noir, Chardonnay, Limestone Coast, SA

-2019 La Colombiere (Colombulle), Pet Nat, Negerette Fronton, FR

-NV La Gioiosa (DOC) Prosecco, Veneto, IT

-NV Arras (Blanc De Blanc) Chardonnay, TAS

DUCKS COCKTAIL BAR \$32PP (P/H) (CHOOSE TWO) Margarita, Negroni, Daiquiri, Old Fashioned, Spritz seasonal variations

CHAMPAGNE \$38PP (P/H)

Palmer & Co, Champagne, FR

HOUSE SPIRITS \$25PP

Add house spirits to any (4-hour package





### 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)

-Cold pressed cloudy apple juice or watermelon, apple, strawberry, pomegranate & lime

-House-made lemonade - fresh lemon juice, raw sugar soda House-made ginger beer - fresh ginger, lime, raw sugar soda Karma cola, lemonade or dry tonic

-House-made ginger hibiscus iced tea

-Hibiscus, elderflower, ginger, turmeric kombucha

-Cold brew or Iced coffee

-Tea - By Three Blue Ducks (all our teas are certified organic)

-Heaps Normal 'Quiet XPA' non-alcoholic beer

#### NON-ALCOHOLIC COCKTAILS

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