

The image features a top-down view of three white plates of food on a dark wooden table. The central plate is the largest and most detailed, showing a dish with a light green base, sliced cucumbers, pine nuts, and fresh dill. A silver spoon rests on the right side of this plate. In the top-left corner, a smaller plate contains a shrimp dish with a wooden-handled knife and fork. In the bottom-left corner, another plate shows a broccoli dish with dark berries and a wooden-handled knife. The text is overlaid on the central plate.

B three
blue
ducks

FOOD & DRINK PACKAGES

EVENTS | WEDDINGS | PARTIES

(02) 6190 8966 | threeblueducks.com/byron
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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 (df, gf)

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)

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, n)

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

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

Tiramisu, Brookies Macadamia liqueur (v, n)

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



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)

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

Roasted beetroot, whipped ricotta, preserved citrus, macadamia crunch (gf, v, n)

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, v*)

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...



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, n)

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, n)

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



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, n)

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, n)

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 \$35/pp

Farm style grazing station \$22/pp

Cheese grazing station \$25/pp

Dessert grazing station \$20/pp

Donut station \$4.50/pp

Late night snacks from \$4/pp

BYO cake service \$5/pp



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, vg)

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.

STANDARD \$60PP

Incl. a selection of 1 beer and 3 wines, chosen by venue, includes non-alcoholic package.

SPARKLING

-Baba-Rumba Prosecco, Multi-Regional, NSW

WHITE

-Ablington Vineyard, Semillon, Hunter Valley, NSW*

RED

-MMM, Shiraz, Hunter Valley, NSW

BEER

-Travla Lager*

ESSENTIALS \$70PP

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

SPARKLING

-Baba-Rumba Prosecco, Multi-Regional, NSW
-Mercer Chardonnay, Central Ranges, NSW

WHITE

-Ablington Vineyard, Semillon, Hunter Valley, NSW*
-MMM Pinot Gris, Central Ranges, NSW
-Oakvale Chardonnay, Hunter Valley, NSW*

ROSÉ / ORANGE

-M & J Becker Rose, Hunter Valley, NSW
-Clark 'Golden', Orange, NSW

RED

-MMM, Shiraz, Hunter Valley, NSW
-Mercer, Tempranillo, Hilltops, NSW
-Clark Wines, Cabernet Sauvignon, Orange, NSW

BEER

-Travla Pale Ale*
-Woolgoolga Pale Ale*

PREMIUM \$90PP

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

SPARKLING

-Baba-Rumba Prosecco, Multi-Regional, NSW
-Mercer Chardonnay, Central Ranges, NSW
-NV Arras 'Blanc de Blanc', Chardonnay, TAS

WHITE

-Ablington Vineyard, Semillon, Hunter Valley, NSW*
-MMM Pinot Gris, Central Ranges, NSW
-Oakvale Chardonnay, Hunter Valley, NSW*
-Cape Jaffa, Sauvignon Blanc, Limestone Coast, SA*

ROSÉ / ORANGE

-M & J Becker Rose, Hunter Valley, NSW
-Clark 'Golden', Orange, NSW

RED

-MMM, Shiraz, Hunter Valley, NSW
-Mercer, Tempranillo, Hilltops, NSW
-Mercer, Pinot Noir, Central Ranges, NSW
-Clark Wines, Cabernet Sauvignon, Orange, NSW

BEER

-Travla Lager*
-Woolgoolga Pale Ale*

SPIRIT

-Brookies Gin
-Havana Club Anejo 3 Anos Rum
-Ballantines Scotch
-Jameson Irish Whiskey
-Altos Plata Tequila
-Wyborowa Vodka
-Jefferson Bourbon

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.

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)

JUICE

- Orange
- Apple

SOFTER DRINKS

- House-made limeade
- House-made mandarin ginger beer
- Ziggy's Wildfoods Shrub
- Capi lemonade or 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

- Orange Blossom & Oolong iced tea

ADDITIONAL OPTIONS

CHAMPAGNE \$126 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