



# FESTIVE FEASTS

THREE BLUE DUCKS

BYRON BAY

# FESTIVE FEAST

WITH CLASSIC BEVERAGE PACKAGE

**3**  
COURSES

**\$80**  
PER PERSON

**3 COURSES**  
**+2 HRS**  
**DRINKS**

**\$125**  
PER PERSON

Fish Crudo, buttermilk, cucumber, finger lime, buckwheat GF  
Stracciatella, maple peach, chilli seed crunch GF V

Slow cooked brisket, herb salsa, mustard, roasting juices GF DF  
Market fish, blistered cherry tomatoes, seaweed & almond basil GF N DF  
Polenta gnocchi, farm pesto, parmesan, sunflower seeds GF V VG\*  
Roasted potatoes, sour cream, onion GF V  
Farm leaves, radish, pickled lentils GF DF V VG

Burnt honey, white chocolate panna cotta, milk caramel GF

## MENU ADD ONS

Oysters | \$6.5 per oyster  
Upgrade your brisket to premium grass fed rib eye | \$20pp  
Sourdough & butter | \$5pp  
Coal roasted Moreton Bay Bugs, chilli lime butter | \$12pp

Weekend Surcharge of 10%, 15% on Public Holidays. Card payments incur a 1% surcharge. Discretionary gratuity of 8% applied to groups of 12 or more.



GF Gluten Free DF Dairy Free V Vegetarian  
VG Vegan N Contains Nuts V\* Vegan on Request





# ULTIMATE FESTIVE FEAST

WITH CLASSIC BEVERAGE PACKAGE

**3**  
COURSES

**\$100**  
PER PERSON

**3 COURSES**  
**+2 HRS**  
**DRINKS**

**\$145**  
PER PERSON

Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves GF DF V

Beef carpaccio, black garlic oil, pickled mustard seeds, crispy onions, mayo GF DF

Fish Crudo, buttermilk, cucumber, finger lime, buckwheat GF

Stracciatella, maple peach, chilli seed crunch GF V

Roasted pork belly, charred greens, mustard jus GF

Market fish, blistered cherry tomatoes, seaweed & almond basil GF DF N

Polenta gnocchi, farm pesto, parmesan, sunflower seeds GF V VG\*

Roasted potatoes, sour cream, onion GF V VG\*

Farm leaves, radish, pickled lentils GF DF V VG

Almond torte, whipped custard, stone fruit N GF

Burnt honey, white chocolate panna cotta, milk caramel GF

## MENU ADD ONS

Oysters | \$6.5 per oyster

Upgrade from Pork Belly to Premium grass fed rib eye | \$20pp

Sourdough & butter | \$5pp

Coal roasted Moreton Bay Bugs, chilli lime butter | \$12pp

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

N Contains Nuts

V\* Vegan on Request

Weekend Surcharge of 10%, 15% on Public Holidays. Card payments incur a 1% surcharge. Discretionary gratuity of 8% applied to groups of 12 or more.



# CLASSIC BEVERAGE

## PACKAGE DRINKS MENU SAMPLE

2 HR  
DRINKS  
PKG

**\$INC**

3 HRS  
DRINKS

**+\$20**  
PER PERSON

Ba-Ba-Rumba Prosecco, Multi Regional, NSW

Ablington Vineyard 'Organic' Semillon, Hunter Valley, NSW

Balmy Nights Shiraz, Hunter Valley, NSW

Travla Australian Lager 4.2%

Common People Brewing 'Villagers' Pale Ale 4.8%

Mid Strength available

Includes non-alcoholic beverages

### ADD ONS

Cocktail on arrival | \$16pp

Cocktail hour | \$32pp

House spirits package (2hr) | \$25pp

The selections provided are a sample list and are subject to change due to availability.

Weekend Surcharge of 10%, 15% on Public Holidays. Card payments incur a 1% surcharge.  
Discretionary gratuity of 8% applied to groups of 12 or more.





## three blue ducks

[threeblueducks.com/byronbay](https://threeblueducks.com/byronbay)

(02) 6190 8966

The Farm, 11 Ewingsdale Rd, Ewingsdale

[enquiries@threeblueducks.com](mailto:enquiries@threeblueducks.com)