



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 DF GF
Market fish, blistered cherry tomatoes, seaweed & almond basil GF N DF
Polenta gnocchi, farm pesto, parmesan, sunflower seed GF V VG*
Roasted potatoes, sour cream, onion V GF
Farm leaves, radish, pickled lentils VG DF GF V

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

Our Festive Feasts are designed to be enjoyed by groups up to 80 guests.
For Larger groups or full venue bookings, please allow us to present our full event options.
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 DF V GF

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 V VG* GF

Farm leaves, radish, pickled lentils V VG GF DF

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

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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.

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three blue ducks

threeblueducks.com/byronbay

(02) 6190 8966

The Farm, 11 Ewingsdale Rd, Ewingsdale

enquiries@threeblueducks.com