



FESTIVE FEASTS

THREE BLUE DUCKS

ROSEBERY

FESTIVE FEAST

WITH OPTIONAL CLASSIC BEVERAGE PACKAGE

3
COURSES

\$80
PER PERSON

3 COURSES
+ 2 HRS
DRINKS

\$125
PER PERSON

Red snapper, cucumber, finger lime, shiso GF DF
Goats curd, pickled onion, stone fruit, sourdough crisp V

Slow cooked beef brisket, Dutch carrots, seeded mustard GF DF
Coal roasted barramundi, macadamia miso, furikake GF DF N
Sourdough pasta, green pea, zucchini, lemon mascarpone V
Crispy potatoes, confit garlic butter, rosemary salt GF V
Leaves, citrus, pickled chili

Milk chocolate mousse, hazelnut, passionfruit sherbet GF V N

MENU ADD ONS

Oysters | \$6.5 per oyster

Premium bone in rib eye | \$20pp

Sourdough & butter | \$5pp

Grilled king prawns, roasted kombu butter, preserved lime | \$15pp

Our Festive Feasts are designed to be enjoyed by groups of 8 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 OPTIONAL CLASSIC BEVERAGE PACKAGE

3
COURSES

\$95
PER PERSON

3 COURSES
+ 2 HRS
DRINKS

\$145
PER PERSON

Brisket croquette, smoked tallow mayonnaise, watercress, pickled cucumber

Hiramasa kingfish, cucumber, finger lime, shisho GF DF

Goats curd, pickled onion, stone fruit, sourdough crisp V

Slow roasted lamb shoulder, red chimmichurri, roasted onion, jus GF DF

Whole snapper, chilli, ginger, lemongrass GF DF N

Sourdough pasta, green pea, zucchini, lemon mascarpone V

Crispy potatoes, confit garlic butter, rosemary salt GF V

Woodfired broccolini, preserved orange, mint, hazelnut GF DF N VG

Milk chocolate mousse, hazelnut, passionfruit sherbet GF V N

Scorched brown sugar meringue, raspberry, wattle seed GF DF V

ADD ONS

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Premium bone in rib eye | \$20pp

Sourdough & butter | \$5pp

Grilled king prawns, roasted kombu butter, preserved lime | \$15pp

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CLASSIC BEVERAGE

PACKAGE DRINKS MENU SAMPLE

2 HRS
DRINKS
PKG

\$INC

3 HRS
DRINKS

+\$20
PER PERSON

Ba-Ba-Rumba Prosecco, Multi-Regional NSW
Ablington Vineyard 'Organic' Semillon, Hunter Valley, NSW
Cape Jaffa Shiraz, Limestone Coast, SA

Travla Australian lager 4.2%
Young Henry's Newtowner 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
Additional hour beverage package | \$20pp

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

threeblueducks.com/rosebery

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