



FOOD & DRINK PACKAGES

EVENTS | WEDDINGS | PARTIES

(02) 7251 8662 | threeblueducks.com/melbourne
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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

SMALLS

Oysters & finger lime dressing (gf, df)

Tempura eggplant fingers, spiced mayo (df, v)

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

Smoked salmon rilletes, 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 rilletes & crackling, mustard seeds, shaved pear (df)

BIGS

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

Charred octopus, corn puree, smoked paprika, citrus (gf, df)

Hay smoked salmon, 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 (n)

Turmeric & ginger spiced chicken skewer, roasted peanuts & 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 (n)

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 ENTRÉES

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

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

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*, n)

SHARED MAINS

Hay hot smoked salmon, 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...

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)

ALTERNATE DROP DESSERTS

- 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)



ALTERNATE DROP

ENTRÉE, ALT DROP MAIN, SEASONAL SIDES & DESSERTS \$105/PP

3 SMALL CANAPÉS, ALT DROP ENTRÉE, MAIN, SEASONAL SIDES & DESSERTS \$120/PP

GRAZING TABLE, ALT DROP ENTRÉE, MAIN, SEASONAL SIDES & DESSERTS \$125/PP

*ALL PACKAGES INCLUDE SOURDOUGH BREAD AND BUTTER

ENTRÉES - CHOOSE 2

Salmon 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, goats 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 (gf, v)

Porchetta, apple, roasted beetroot, herbs (gf, df)

Coffee rubbed brisket, chimichurri, smoked potato puree, cabbage, remoulade (gf)

Lamb shoulder, baba ghanoush, roasted vegetables, 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)

DESSERT - 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)



OPTIONAL ADD-ONS

CHAMPAGNE & OYSTERS \$35/PP

ESSENTIALS GRAZING TABLE \$22/PP

DESSERT GRAZING TABLE \$35/PP

LATE NIGHT BITE \$15/PP

BYO PLATED CAKE SERVICE \$5/PP

KID'S MEAL & NON-ALC DRINKS PACKAGE \$35/PP

CREW MEAL \$35/PP

ESSENTIALS GRAZING TABLE

Selection of cured meats (gf, df)

Selection of cheese - blue, brie, cheddar (gf, v)

Pumpkin hummus, Aleppo pepper, charred shallot, chickpea, flatbread (vg)

Fava bean dip, pepita dukkah, charred peppers (gf, df, v)

Baba ghanoush, sumac, toasted almonds, pomegranate (gf, df, vg, n)

Crudités (vg, df, gf)

Sourdough & lavosh (v)

DESSERT GRAZING TABLE

Sticky date pudding, butterscotch, honeycomb (v)

Sea salt meringue, lemon, macerated berries (gf, df, v)

Chocolate brownies (v, n)

Upside down pear cake (v, n)

Chantilly cream (gf, v)

Fresh fruit & nuts (gf, df, vg, n)

LATE NIGHT BITE

Pulled brisket slider, slaw, smoked potato mayo

Southern fried buttermilk chicken slider, lettuce, chilli mayo

Tempura eggplant bun, cos, tomato chutney (v)

Pulled pork slider, slaw, apple puree

Peri peri chicken skewers, spiced yoghurt (gf)

DRINKS PACKAGES

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.

Please note all packages are subject to season and availability



CLASSIC \$60PP

Selection of 1 beer and 3 wines chosen by venue.

Includes non-alc drinks package

NON-ALC DRINKS

(INCLUDED IN ALCOHOLIC PACKAGE)

\$20/pp (2hrs), \$30/pp (3hrs), \$40/pp (4hrs)

- Cold pressed juices, cloudy apple, Valencia orange, daily greens, watermelon+
- House-made lemonade - fresh lemon juice, raw sugar syrup, soda
- House-made ginger beer - fresh ginger, lime, raw sugar syrup, soda
- Two Bays 'Silk Road' ginger & lemon myrtle kombucha
- Heaps Normal non-alcoholic beer
- Assorted soft drinks
- Cold brew or iced coffee
- Coffee & Three Blue Ducks Tea Co - on request

SIGNATURE \$70PP

Selection 5 wines and 2 beers chosen by the client

Includes non-alc drinks package

SPARKLING

- Ba-Ba Rumba by Mercer, Prosecco, Multi-Regional, NSW
- Mercer Fizz, Chardonnay, Central Ranges, NSW

WHITE

- Quealy, Pinot Grigio, Mildura, VIC*
- Blind Corner, Sauvignon Blanc, Semillon, Margaret River, WA
- Oakvale, Chardonnay, Hunter Valley, NSW*

ROSÉ

- Thousand Candles, Pinot Noir, Yarra Valley, VIC*

RED

- Maker Master Merchant, Shiraz, Hunter Valley & Cowra, NSW
- Mercer Wines, 'Joven', Tempranillo, Hilltops, NSW
- Mount Adam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

BEER

- Travla mid Strength 3.5%
- Travla lager 4.2%

DELUXE \$90PP

Selection of up to 6 wines and 2 beers chosen by the client, includes house spirits for final two hours

Includes non-alc drinks package

SPARKLING

- Ba-Ba Rumba, Prosecco, Multi-Regional, NSW
- Mercer Fizz, Chardonnay, Central Ranges, NSW

WHITE

- Quealy, Pinot Grigio, Mildura, VIC*
- Blind Corner, Sauvignon Blanc, Semillon, Margaret River, WA
- Oakvale, Chardonnay, Hunter Valley, NSW*

ROSÉ

- Thousand Candles, Pinot Noir, Yarra Valley, VIC*

RED

- Mercer, Pinot Noir, Central Ranges, NSW
- Maker Master Merchant, Shira, Hunter Valley & Cowra, NSW
- Mercer Wines, 'Joven', Tempranillo, Hilltops, NSW
- Blind Corner, Cabernet Sauvignon, Shiraz, Margaret River, WA
- Mount Adam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

BEER

- Travla mid Strength 3.5%
- Travla lager 4.2%

:*Tap product



BEVERAGE ADD-ONS

ADD ONE OR A SELECTION OF THESE ADDITIONAL OPTIONS TO YOUR CHOSEN DRINK PACKAGE.

BY THE BOTTLE

- NV Montalto 'Sparkling Rosé', Pinot Noir, Mornington Peninsula, VIC | 78
- NV Palmer & Co 'Brut Reserve', Chardonnay, Pinot Noir, Pinot Meunier, Champagne, FR | 165

CLASSIC COCKTAILS

- On arrival \$16pp
- Cocktail hour \$32pp

Choose two options:

- Aperol Spritz
- Citrus Spritz
- Pimm's & Lemonade
- Gin & Tonic
- Negroni
- Classic Margarita
- Spicy Margarita

HOUSE SPIRITS \$25PP

- Add house spirits to any 4-hour package

EXTRAS

TRANSPORT

We can assist with transport to & from our venue for all sizes & for any location within Melbourne. Chat to our team on how we can add this to your package, or book via coachhire.com.au/threeblueducks-form

VENDORS

If you need any recommendations for photographers, videographers, stylists, florists, furniture hire, celebrants, live musicians, DJs or cakes, please get in touch with the events team.

GIFTS

- Ducks wine glasses - \$24 (2 glasses)
- Ducks socks \$12 each
- Ducks salts (assorted varieties) \$7 each
- Ducks apron \$49.90 each

ADD ONS

- White linen napkins - \$2pp
- White linen napkin & tablecloths - \$4pp
- Printed paper menus - \$2pp
- Printed paper name tags - \$2pp





GET IN TOUCH

(03) 8774 9695

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CONTACTS

EVENT ENQUIRIES

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