



FESTIVE FEASTS

THREE BLUE DUCKS
BELLINGEN

FESTIVE FEAST

WITH OPTIONAL CLASSIC BEVERAGE PACKAGE

3
COURSES

\$80
PER PERSON

3 COURSES
+ 2 HRS
DRINKS

\$130
PER PERSON

Whipped curd, heirloom tomato, olive crunch, basil
Nori cured kingfish, rock melon, cucumber & lime

GF

GF

Crispy pork belly, mustard beets, pickled grapes bitter leaves
Market fish, charred zucchini, broad beans, green goddess,
toasted almond, preserved lemon

DF

GF

Harissa maple roasted pumpkin, tahini, rainbow chard, pepitas, seeds

DF

V

GF

Local market leaves, shaved peach, butter milk dressing, pistachio crunch

GF

V

Dorrigo Potatoes, smoked thyme salt, herb butter

Davidson plum meringue, passionfruit curd, mango,
goats ice cream & macadamia

GF

N

ADD ONS

Oysters | \$6.5 per oyster (gf, df)

House made focaccia | \$5pp

Additional hour beverage package | \$20pp

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 1.5% 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

\$100
PER PERSON

3 COURSES
+ 2 HRS
DRINKS

\$150
PER PERSON

Bello beef marrow butter toast, horseradish, charred spring onion

Whipped ricotta, heirloom tomato, olive crunch, basil V GF

Nori cured kingfish, rock melon, cucumber & lime GF DF

Crispy pork belly, mustard beets, pickled grapes, butter leaves GF DF

Moreton Bay bugs, greens, chilli lime butter, pickled chilli

Harissa maple roasted pumpkin, tahini, rainbow chard, pepitas, seeds DF GF V

Local market leaves, shaved peach, butter milk dressing, pistachio crunch

Dorrigo Potatoes, smoked thyme salt, herb butter

Davidson plum meringue, passionfruit curd, mango, GF N
goats ice cream, & macadamia

Miso caramel chocolate tart, hazelnuts, salted brown sugar cream, N
honeycomb

ADD ONS

Oysters | \$6.5 per oyster (gf, df)

House made focaccia | \$5pp

Additional hour beverage package | \$20pp

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GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

N Contains Nuts

V* Vegan on Request

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

Mercer Tempranillo, Hilltops, NSW

Travla Australian lager 4.2%

Woolgoolga 'Wedding Bells' pale ale 5.1%

Mid Strength available

Includes non-alcoholic beverages

ADD ONS

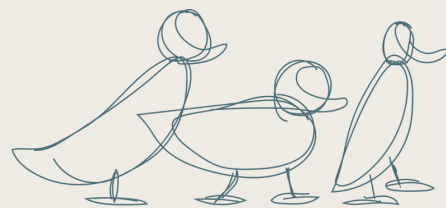
Cocktail on arrival | \$16pp

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/bellingen

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