



FESTIVE FEASTS

THREE BLUE DUCKS

BYRON BAY

FESTIVE FEAST

WITH CLASSIC BEVERAGE PACKAGE

3
COURSES

\$80
PER PERSON

3 COURSES
+2 HRS
DRINKS

\$130
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 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 1.65% 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

\$150
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

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

N Contains Nuts

V* Vegan on Request

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 1.65% 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

(02) 6190 8966

The Farm, 11 Ewingsdale Rd, Ewingsdale

enquiries@threeblueducks.com