



# FESTIVE FEASTS

---

THREE BLUE DUCKS

ROSEBERY

---

# FESTIVE FEAST

WITH OPTIONAL CLASSIC BEVERAGE PACKAGE

**3**  
COURSES

**\$80**  
PER PERSON

**3 COURSES**  
**+ 2 HRS**  
**DRINKS**

**\$130**  
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

O'Connor premium Black Angus sirloin MB4+ (gf) | 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**

**\$150**  
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

Oysters | \$6.5 per oyster

O'Connor premium Black Angus sirloin MB4+ (gf) | 20pp

Sourdough & butter | \$5pp

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

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% surcharge. Discretionary gratuity of 8% applied to groups of 12 or more.



# 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 Newtownner 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.  
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/rosebery](https://threeblueducks.com/rosebery)

02 7251 8662

1/85 Dunning Ave, Rosebery

[enquiries@threeblueducks.com](mailto:enquiries@threeblueducks.com)