



B three
blue
ducks

FOOD & DRINK PACKAGES

EVENTS | WEDDINGS | PARTIES

(02) 7251 8662 | threeblueducks.com/rosebery
enquiries@threeblueducks.com

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 (gf, df, vg)

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 fraîche, 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' arancini, mozzarella, charred peppers & citrus (gf, v, 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.

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, 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 entrées, 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)

Spit roasted pig, mustard, pickles (gf, df)

Spit roasted lamb, charred herb salsa (gf, df)

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SHARE TABLE CONTINUED...



SHARED SEASONAL SIDES

Seasonal mixed leaf salad (gf, df, vg)

Wood roasted greens OR carrots, seasonal garnish (gf, df, vg, n)

Crispy potatoes, rosemary & garlic (gf, v)

DESSERT ALTERNATE DROP

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)

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ALTERNATE DROP

Alternate drop entrée, main, seasonal sides & desserts \$105/pp

3 small canapés, alternate drop entrée, main, seasonal sides & desserts \$120/pp

Grazing table, alternate 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)

DESSERTS (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)

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ADDITIONAL OPTIONS

Essentials grazing table \$22/pp

Dessert grazing table \$35/pp

Late night bite \$15/pp

BYO plated cake service \$5/pp

Kids meal & non-alc drinks package \$35/pp

Crew meal \$35/pp



ESSENTIALS GRAZING TABLE \$22PP

Selection of cured meats (gf, df)

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

Pumpkin hummus, Aleppo pepper, charred shallot, chickpea (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 \$35PP

Sticky date pudding, butterscotch, honeycomb (v)

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

Chocolate brownies (v, n)

Upside down pear cake (gf, v, n)

Chantilly cream (gf, v)

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

LATE NIGHT BITE \$15PP

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)

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DRINK 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.

Our events team will send you the selected wines for your event 6 weeks out.

*All tap products.

CLASSIC \$60PP

Selection of 3 wines and 1 beer chosen by venue. Includes non-alc drinks package

NON-ALC DRINKS (INCLUDED IN ALCOHOLIC PACKAGE)

- Cold pressed cloudy apple juice
- Cold pressed watermelon, apple, strawberry, pomegranate & lime
- Cold pressed celery, green apple, spinach, lemon, ginger, botanicals
- Cold pressed Valencia orange House-made lemonade - fresh lemon juice, raw sugar, soda
- Sobah 'Pepper berry IPA' non-alcoholic beer
- Capi lemonade, cola, ginger ale or dry tonic
- Cold brew or iced coffee Coffee & Three Blue Ducks Tea Co - on request

SIGNATURE \$70PP

Choose 5 wines from any category below, incl. 2 beers & non-alc. package

SPARKLING

- Motley Cru, Prosecco, King Valley, VIC

WHITE

- Ablington Vineyard, Semillon, Hunter Valley, NSW *
- Tyrrells, Chardonnay, Hunter Valley, NSW

ROSÉ

- M & J Becker Rosé, Hunter Valley, NSW*

ORANGE

- Trutta, Pinot Gris, Central Victoria, VIC

RED

- Tyrrells, Shiraz, Hunter Valley, NSW
- Mercer, Tempranillo, Hilltops, NSW
- Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

BEER

- Travla 'Australia's Lager' 4.2% *
- Young Henry's pale ale 4.8% *

DELUXE \$90PP

Choose 6 wines from any category below, incl. a selection of 2 beers, non-alc package & house spirits for final two hours

SPARKLING

- Motley Cru, Prosecco, King Valley, VIC
- Mountadam, Pinot Noir, Chardonnay, Eden Valley, SA
- Clover Hill, Chardonnay, TAS

WHITE

- Ablington Vineyard, Semillon, Hunter Valley, NSW *
- Golden Hour by Mercer, Pinot Gris, Orange, NSW
- Totara, Sauvignon Blanc, Marlborough, NZ
- Tyrrells, Chardonnay, Hunter Valley, NSW *

ROSÉ

- M & J Becker Rosé, Hunter Valley, NSW*

ORANGE

- Trutta, Pinot Gris, Central Victoria, VIC

RED

- Sticks, Pinot Noir, Yarra Valley, VIC
- Tyrrells, Shiraz, Hunter Valley, NSW
- Mercer, Tempranillo, Hilltops, NSW
- Mountadam 'fifty five', Cabernet Sauvignon, Eden Valley, SA

BEER

- Travla 'Australia's Lager' 4.2% *
- Young Henry's pale ale 4.8% *

INCLUDES HOUSE SPIRITS FOR FINAL TWO HOURS

ADDITIONAL OPTIONS

Add one or a selection of these additional options to your chosen drink package.



NON ALCOHOLIC PACKAGE \$20PP

\$20/PP (2HRS), \$30/PP (3HRS), \$40/PP (4HRS)

- Cold pressed cloudy apple juice
- Cold pressed watermelon, apple, strawberry, pomegranate & lime
- Cold pressed celery, green apple, spinach, lemon, ginger, botanicals
- Cold pressed Valencia orange House-made lemonade - fresh lemon juice, raw sugar, soda
- Sobah 'Pepper berry IPA' non-alcoholic beer
- Capi lemonade, cola, ginger ale or dry tonic
- Cold brew or iced coffee Coffee & Three Blue Ducks Tea Co - on request

ADDITIONAL OPTIONS

CHAMPAGNE BY THE BOTTLE

- NV Taittinger 'Brut Reserve', Chardonnay, Pinot Noir, Pinot Meunier, Champagne, FR | 165

DUCKS COCKTAILS

\$16 (1 PP) OR \$32 (P/H)

CHOOSE TWO

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

HOUSE SPIRITS \$25PP

- Add house spirits to the classic or signature drinks 4hr package



GET IN TOUCH

(02) 7251 8662

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enquiries@threeblueducks.com

CONTACTS

EVENT ENQUIRIES

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