

B three blue ducks **SET MENU**

10+ GUESTS

2 COURSES \$75 PER PERSON

3 COURSES \$90 PER PERSON

Sourdough bread, cultured handmade butter (v)

ENTRÉES

SELECT ONE

Murray cod fillet, saffron, peas, stinging nettle (gf)

Burrata, heirloom tomato, chilli, garlic, sherry, herb croute & seeds (v)

Crumbed pork terrine, pickled onion, gribiche, preserved lemon, parsley salad (df)

MAINS

SELECT ONE

Nimbo half rack of lamb, pearl barley tabouleh, smoked potato aioli, jus (df)

Whole Nimbo butterflied trout, capers, garlic, lemon, dill (gf)

Oven roasted potato gnocchi, pea & ricotta sauce, broad beans, salsa verde, pecorino (v)

SIDES

Mixed leaves, citrus, lemon dressing (vg)

Kipfler duck fat roasted potatoes (gf, df)

DESSERTS

ALTERNATE DROP

Self-saucing chocolate pudding & crumb, ganache hazelnuts, orange (v, n)

Sea salt meringue, lemon curd, chantilly, berries (gf, v)

Milk & honey panna cotta, macadamia crunch, peach, lemon,
pickle blueberries & oxalis (n)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
VISA & Mastercard payments incur a 1% surcharge. AMEX will incur a 2.4% surcharge.
A surcharge of 10% on Sundays and 15% on public holidays will be applied.

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www.threeblueducks.com



TERMS & CONDITIONS

We want your group to have the best possible experience at the Ducks. To ensure everything goes smoothly, please read the below information in regards to your group booking. You can contact our events team at any time if you have questions. We look forward to welcoming you and your guests!

EXCLUSIVE AREAS

If you would like exclusive use of an area, a 20% deposit is required.

If you need to cancel in full for any reason, we ask that you do so at least 3 days prior to the booking or you will be charged a cancellation fee of \$25 per person.

In the instance that your numbers drop, let us know as soon as possible – if it's within 3 days of your booking, a cancellation fee of \$25 per person will apply.

To ensure we can cater for your guests on the day, we require final numbers and dietaries 7 days prior to your booking.

RESTAURANT BOOKINGS

For regular restaurant bookings we require a credit card for security of your reservation. Please note your booking is not confirmed until we have CC details.

If you cancel or your numbers drop within 48 hours of the booking, or you fail to show up for your reservation, we will charge the card a cancellation fee of \$25 per person.

We ask for final numbers and dietaries 48 hours prior to the booking.

ALL BOOKINGS

So that we can ensure you aren't rushed on the day, we ask that the whole group arrives on time, as we require all guests to be present before any orders can be taken or food service can begin.

Please be aware, we can't hold tables indefinitely. If your group has not arrived within 20 minutes of the booking time, and we have not heard from you, we may give your table away.

If your numbers change on the day or you are running late for the booking, please call and let us know as soon as possible.

Our menus are subject to change due to season and availability
There is a 10% surcharge on a Sunday and 15% on public holidays

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