
three blue ducks
ROSEBERY FOOD & DRINKS PACKAGES



three blue ducks

FOOD & DRINKS

Our menus are seasonal, produce-driven and designed to suit a range of event styles.

We offer:

- Canapés and grazing options
- Shared feasting menus
- Alternate drop plated menus
- Customised beverage options
- Catering for dietary requirements

Example menu options and inclusions are outlined in the following pages, or we can tailor a package to suit your needs.


three blue ducks



CANAPÉ STYLE

2 classic, 2 signature, 1 substantial, 1 sweet | 55pp

3 classic, 3 signature, 1 substantial, 1 sweet | 70pp

4 classic, 3 signature, 2 substantial, 1 sweet | 90pp

ADD-ON OPTIONS

Add-on canapés - per piece

Oyster bar | 14pp

On arrival grazing | 25pp

Extended grazing | 42pp

Skin on chips, Ducks' salt, aioli | gf, df, vg | 10pp

three blue ducks

CLASSIC | 8EA

Oysters & lime mignonette | gf, df

Tempura eggplant fingers, spiced mayo | gf, df, vg

Pickled vegetable bruschetta, preserved lemon, whipped ricotta | v, vg*

Pork rillettes, crackling, mustard seeds, shaved pear | df

Smoked salmon rillettes, quinoa cracker, beetroot relish | gf, n

Mozzarella & parmesan arancini, almond romesco | gf, v, n

Chicken & tarragon terrine, roasted garlic aioli, crispy chicken skin, crostini | df

Broad bean falafel, pickles, tahini yoghurt, sumac | gf, df, vg

SIGNATURE | 10EA

Beef tartare, roasted garlic, soy, buckwheat crisp | gf, df, n

Raw kingfish, charred corn, buttermilk, buckwheat, cassava cracker | gf

Hay smoked salmon, betel leaf, fennel, radish, chilli lime salt | gf, df

Seared beef tostada, avocado, smoked onion, chilli relish | gf, df

Charred octopus, corn puree, smoked paprika, citrus | gf, df

Lamb kofta, romesco, preserved lemon, parsley | gf, df, n

Turmeric & ginger spiced chicken skewer, roasted peanuts & charred lime | gf, df, n

SUBSTANTIAL & LATE NIGHT BITES | 14EA

Spicy pulled pork roll, pickles, plum ketchup, coriander

Southern fried buttermilk chicken slider, lettuce, chilli mayo

Tempura eggplant bun, cos, tomato chutney | df, vg

Smoked brisket slider, pickled carrots, roast garlic aioli

Free-range buttermilk fried chicken, hot sauce | gf

Prawn roll, sriracha mayo, iceberg, chives +3pp

SWEETS | 8EA

Scorched brown sugar meringue, berries, wattle seed cream | gf, v

Dark chocolate mousse, hazelnut crunch, passionfruit sherbet | gf, n

Sticky date pudding, butterscotch, vanilla cream | v

Mini doughnuts, lemon myrtle & strawberry jam, apple caramel | df, vg

Tiramisu, Brookie's macadamia liqueur | v, n

gf: gluten free df: dairy free v: vegetarian v*: can also be vegan vg: vegan n: contains nuts cf: caffeine free. As our menus are ever changing, your menu can be selected a month before your event, unless otherwise stated. Per piece items available to add to packages



SHARE TABLE

Sourdough bread & butter, 2 classic + 1 signature canapé, 2 shared mains, 3 sides | 95pp

Sourdough bread & butter, 2 classic + 1 signature canapé, 2 shared mains, 3 sides, alternate drop of 2 desserts | 110pp

Sourdough bread & butter, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts | 125pp

ADD-ON OPTIONS

Add-on canapés - see previous page
On arrival grazing table | 25pp
Extended grazing | 42pp
Additional shared entree | 18pp
Additional shared main | 30pp
Additional seasonal shared side | 7pp
Alternate drop dessert or 2 dessert canapés | 16pp
Shared Spit Roast | see add ons page

three blue ducks

SHARED ENTREES

Salmon pastrami, quinoa salad, avocado, cucumber | gf, df
Charred octopus, corn puree, smoked paprika, citrus | gf, df
Lamb kofta, romesco, preserved lemon, parsley, flat bread | n
Heirloom tomato, stracciatella, basil oil | gf, v, vg*
Kingfish ceviche, lime & jalapeño dressing, sweet potato, coriander | gf, df
Roasted beetroot, whipped cashew, preserved citrus, macadamia crunch | gf, vg, n
BBQ rump cap, roasted mushrooms, celeriac, horseradish | gf, df

SHARED MAINS

Hay hot smoked salmon, tartare sauce, cos | gf, df
Porchetta, apple, roasted beetroot, herbs | gf, df
Roast portobello mushrooms, spiced red pepper & almond rice pilaf, coconut raita | vg, n
Crispy skin barramundi, chilli, ginger, fennel, lemongrass | gf, df
Portuguese chicken, peppers, paprika, lemon | gf, df
Lamb shoulder, mint sauce, pepita dukkah | gf, df
12-hour slow cooked brisket, chimichurri, smoked potato mayo | gf, df

SHARED SEASONAL SIDES (Example)

Crispy potatoes, rosemary & garlic | gf, v
Mixed leaves, greens, herbs | gf, df, vg
Wood roasted broccolini, almond cream, chilli crunch, smoked almonds | gf, df, vg, n

DESSERT

Scorched brown sugar meringue, berries, wattle seed cream | gf, v
Dark chocolate mousse, hazelnut crunch, passionfruit sherbet | gf, v, n
Sticky date pudding, butterscotch, vanilla cream | v
Mini doughnuts, lemon myrtle & strawberry jam, apple caramel | df, vg
Tiramisu, Brookies Macadamia liqueur | v, n

gf: gluten free df: dairy free v: vegetarian v*: can also be vegan vg: vegan n: contains nuts cf: caffeine free. As our menus are ever changing, your menu can be selected a month before your event, unless otherwise stated. Per piece items available to add to packages



ALTERNATE DROP

Sourdough bread & butter, alternate drop entrée, main, seasonal sides & alternate drop dessert or 2 dessert canapés | 125pp

ADD-ON OPTIONS

Add on canapés - see previous page
On arrival grazing | 25pp
Extended grazing | 42pp
Additional seasonal shared side | 7pp
Shared Spit Roast | see add ons page

*menu not available in Rosella Room

three blue ducks

ENTRÉES | CHOOSE 2

Salmon pastrami, quinoa salad, avocado & quinoa cracker | gf, df
BBQ rump cap, roasted mushrooms, celeriac, horseradish | gf, df
Lamb kofta, romesco, preserved lemon, parsley, flatbread | n
Roasted beetroot, whipped cashew, preserved citrus, macadamia crunch | gf, vg, n
Heirloom tomato, stracciatella, pangrattato, basil oil | gf, v, vg*
Kingfish ceviche, lime & jalapeño dressing, sweet potato, coriander | gf, df

MAINS | CHOOSE 2

Roast portobello mushrooms, spiced red pepper & almond rice pilaf, coconut raita | v, vg, n
Porchetta, apple puree, roasted beetroot, herbs | gf, df
Coffee rubbed brisket, chimichurri, smoked potato puree, cabbage remoulade | gf
Lamb shoulder, roasted vegetables, mint sauce, pepita dukkah | gf, df
Crispy skin barramundi, chilli, ginger, fennel, lemongrass | gf, df
Portuguese chicken, roasted peppers, paprika, lemon | gf, df

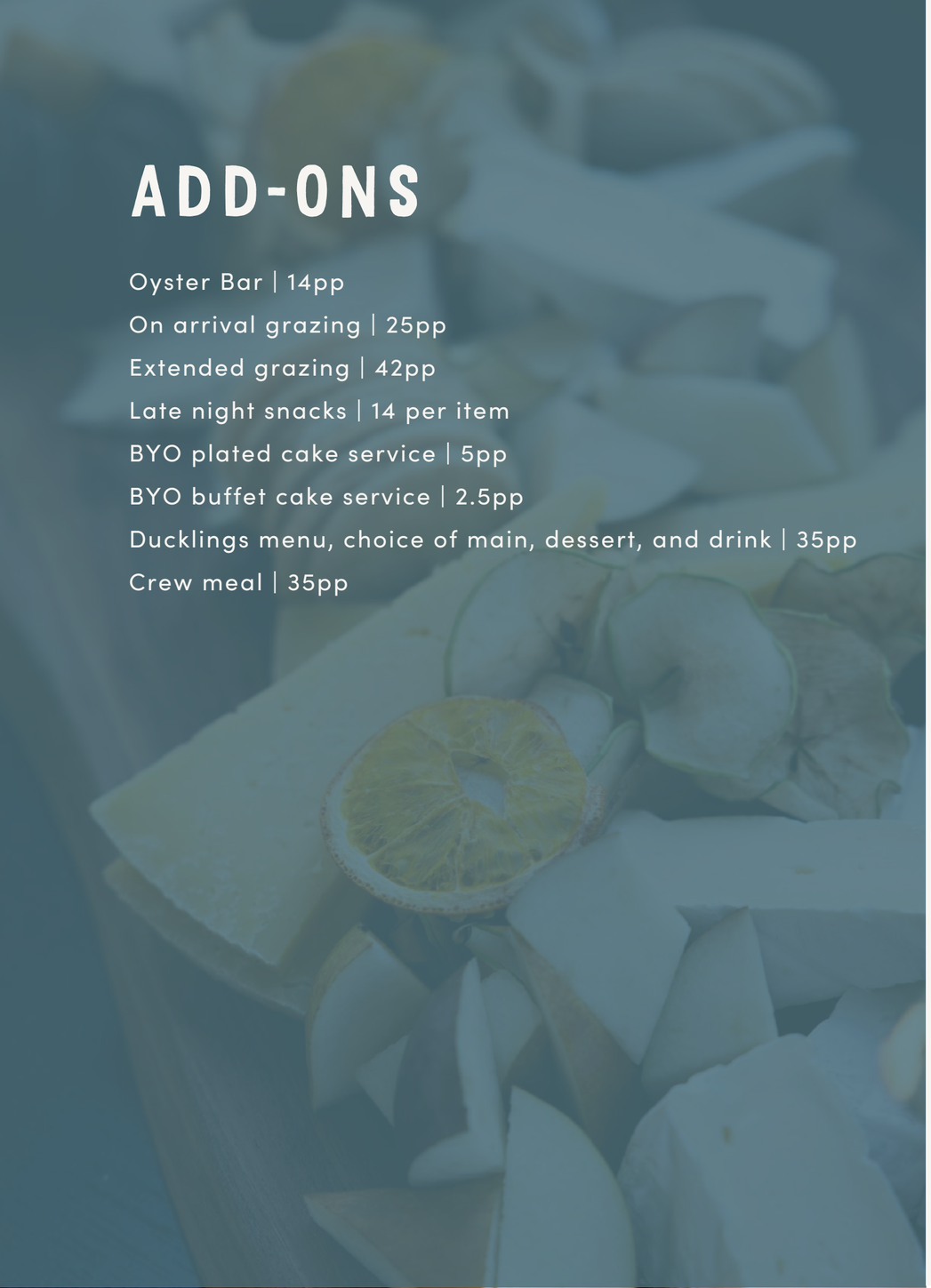
SHARED SEASONAL SIDES (Example)

Crispy potatoes, rosemary & garlic | gf, v
Mixed leaves, greens, herbs | gf, df, vg

DESSERT | CHOOSE 2

Scorched brown sugar meringue, berries, wattle seed cream | gf, v
Dark chocolate mousse, hazelnut crunch, passionfruit sherbet | gf, n
Sticky date pudding, butterscotch, vanilla cream | v
Mini doughnuts, lemon myrtle & strawberry jam, apple caramel | df, vg
Tiramisu, Brookies Macadamia liqueur | v, n

gf: gluten free df: dairy free v: vegetarian v*: can also be vegan vg: vegan n: contains nuts cf: caffeine free. As our menus are ever changing, your menu can be selected a month before your event, unless otherwise stated. Per piece items available to add to packages



ADD-ONS

Oyster Bar | 14pp
On arrival grazing | 25pp
Extended grazing | 42pp
Late night snacks | 14 per item
BYO plated cake service | 5pp
BYO buffet cake service | 2.5pp
Ducklings menu, choice of main, dessert, and drink | 35pp
Crew meal | 35pp

three blue ducks

OYSTER BAR

Includes 2 x Sydney rock oysters per person
Served with fresh lemon, lime, tabasco & shallot mignonette

GRAZING TABLE

On arrival 25pp | Extended 42pp

Local sourdough and lavosh
Selection of cured meats and salami
Soft and hard cheeses | brie, cheddar, and blue
Selection of dips, including hummus, fava bean and baba ganoush
Seasonal crudités

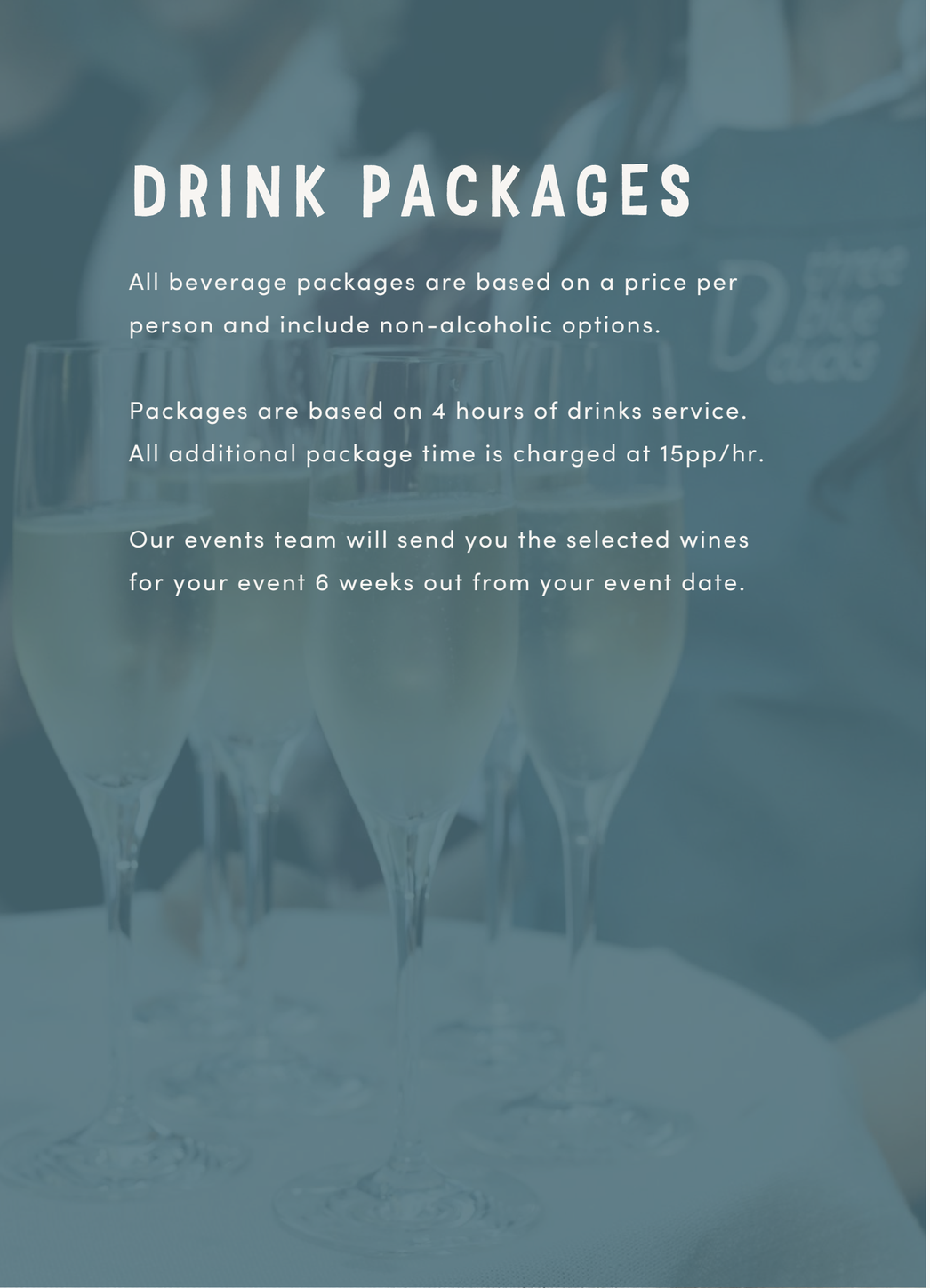
SHARED SPIT ROAST

Whole Lamb, red pepper chimichurri | gf, df | $1,650 (feeds approx. 40 ppl)
Suckling pig, roasted apple mustard | gf, df | $1,650 (feeds approx. 40 ppl)
Large suckling pig, roasted apple mustard | gf, df $2,475 (feeds approx. 60 ppl)

DUCKLINGS EVENT MENU

Pasta, butter, cheese | v
Pasta Bolognese
Beef sausages, potatoes, mixed salad | gf, df
Cheeseburger, tomato sauce, potatoes
Vanilla ice cream, hot chocolate sauce, popcorn | v

gf: gluten free df: dairy free v: vegetarian v*: can also be vegan vg: vegan n: contains nuts cf: caffeine free. As our menus are ever changing, your menu can be selected a month before your event, unless otherwise stated. Per piece items available to add to packages



DRINK PACKAGES

All beverage packages are based on a price per person and include non-alcoholic options.

Packages are based on 4 hours of drinks service.
All additional package time is charged at 15pp/hr.

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

three blue ducks

CLASSIC | 65PP

Selection of 3 wines & 1 beer chosen by venue. Includes non-alcoholic drinks package.

SIGNATURE | 75PP

Selection of 2 beers, 5 wines from below selection.

SPARKLING: Motley Cru, Prosecco (King Valley, VIC)
WHITE: Alkoomi, Reisling (Frankland River, WA), Tyrell's, 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), Mountadam 'fifty five', Cabernet Sauvignon, (Eden Valley, SA)
BEER: Travla 'Australia's Lager' 4.2% *, Young Henry's pale ale 4.8% *

DELUXE | 90PP

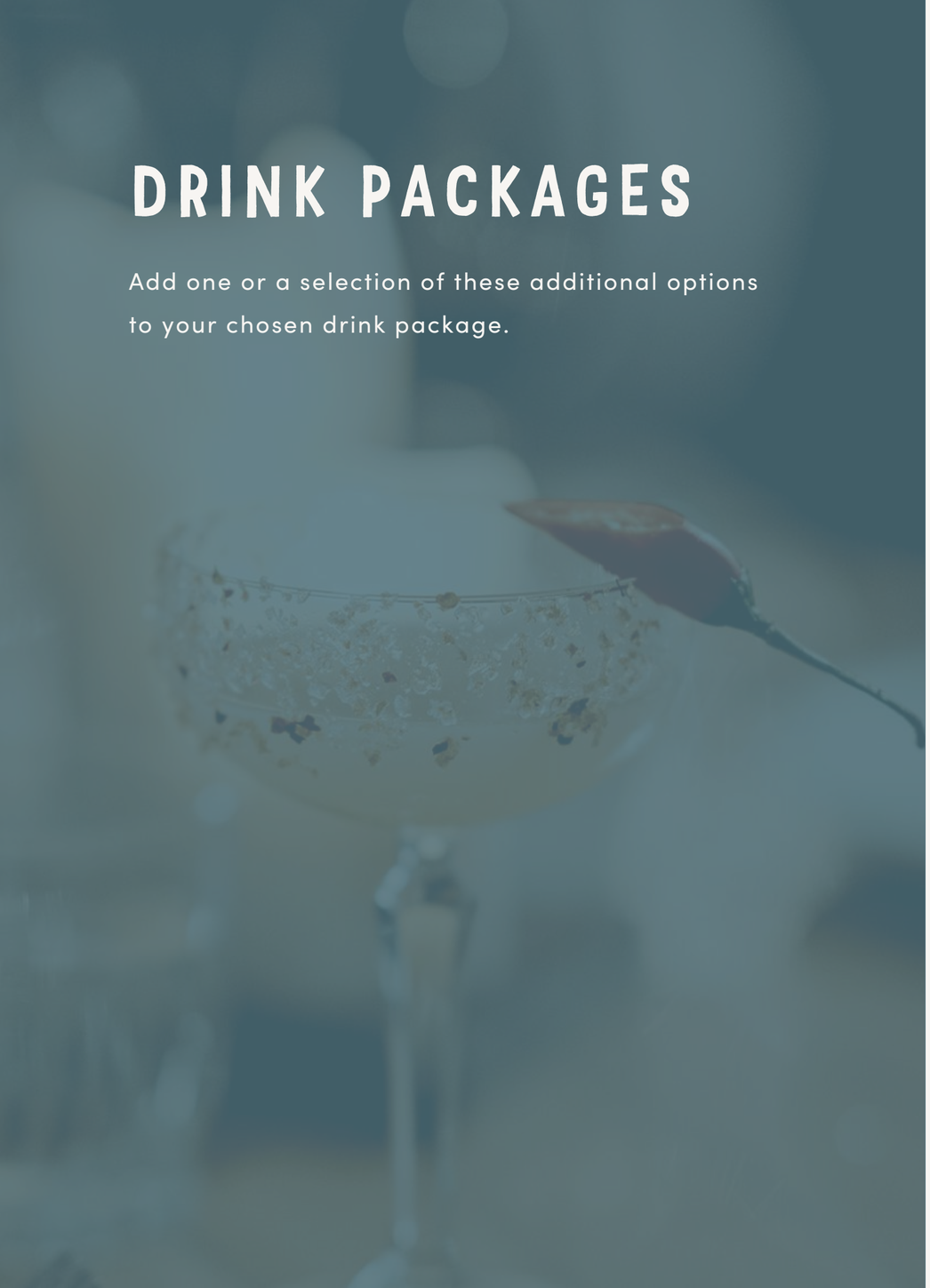
Selection of 2 beers, 6 wines from below options & house spirits for the final two hours. Includes non-alc drinks package.

SPARKLING: Motley Cru, Prosecco (King Valley, VIC), Mountadam, Pinot Noir, Chardonnay, (Eden Valley, SA), Clover Hill, Chardonnay, (TAS)
WHITE: Alkoomi, Reisling, (Frankland River, WA), Henschke 'Peggy's Hill', Riesling, (Eden Valley, SA), 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 & CIDER: Travla 'Australia's Lager' 4.2%*, Travla Lager, Mid-strength 3.5%*, The Apple Thief 'Pink Lady" Cider 4.5 %, Batlow, NSW
SPIRITS: Brookies Vodka, Brookies Byron Bay Dry Gin, Altos Plata Tequlia, Havana Club Añejo 3 Años Rum, Jameson Irish Whiskey, Jefferson Bourbon

NON-ALC DRINKS INCLUDED IN ALL PACKAGES ABOVE

COLD-PRESSED JUICE: Original Orange, Cloudy Apple, Ruby Tuesday - watermelon, rhubarb, pink lady apple, pear & lime
SOFTER DRINKS: House-made lemonade, natural cola, ginger-ale, lemonade or dry tonic
TEA & COFFEE: Cold brew or iced coffee, coffee, certified organic tea by Three Blue Ducks
NON ALC BEER: Heaps Normal 'Another Lager' 0.5%

*All tap products



three blue ducks

DRINK PACKAGES

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

NON ALCOHOLIC PACKAGE | 20 PP (2HRS) + 10PP/PH ONWARDS

COLD-PRESSED JUICE: Original Orange, Cloudy Apple, Ruby Tuesday - watermelon, rhubarb, pink lady apple, pear & lime
SOFTER DRINKS: House-made lemonade, natural cola, ginger-ale, lemonade or dry tonic
TEA & COFFEE: Cold brew or iced coffee, coffee, certified organic tea by Three Blue Ducks
NON ALC BEER: Heaps Normal 'Quiet XPA'

CHAMPAGNE | 180 PER BOTTLE

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

DUCKS COCKTAIL BAR | 16 (1PP) OR 32PP/HR (UNLIMITED)

CHOOSE TWO: Aperol Spritz, Seasonal Spritz, Pimm's & Lemonade, Gin & Tonic, Negroni, Classic Margarita, Spicy Margarita

ADD-ON HOUSE SPIRITS | 25 PP

Add house spirits to the classic or essential drinks package (4hrs package)

SPIRITS: Brookies Vodka, Brookies Byron Bay Dry Gin, Altos Plata Tequlia, Havana Club Añejo 3 Años Rum, Jameson Irish Whiskey, Jefferson Bourbon

*All tap products



three blue ducks

THE NEXT STEP

Get in touch with our team to discuss your event details, and we'll create a tailored proposal based on your location, guest numbers and vision.


three blue ducks