
three blue ducks
FESTIVE FEASTS
BYRON
Celebrate the end-of-the-year with local produce,
seasonal dishes, and an award-winning wine list



ADD ON'S

2hr drinks package | 50pp*

Freshly shucked oysters, citrus | a, gf, df | 7/39/78

Coal-roasted scallop, garlic butter, Farm togarashi | a, gf | 12 ea

*Groups of 12 or more may select a drinks package. Bookings of 30+ are required to select a drinks package.

FESTIVE FEED ME

7 dish menu | 80pp

Sequel sourdough, chicken skin butter, smoked salt

Whipped ricotta, heirloom tomato, stone fruit, hazelnuts, garlic crostini | n, v

Jordy's smoked beef tartare, anchovy aioli, crispy potato | df, gf

King prawn, betel leaf, green mango, shiso, chilli | a, gf, df

Fire-roasted chicken, corn, jalapeño, grilled spring onion, burnt lime | df, gf

Skin-on chips, Ducks' salt, aioli | gf, df

Summer salad, burnt citrus dressing | df, gf, vg

a: Australian sourced sea food | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | n: contains nuts
Substitutions will be made to accommodate dietary requirements. Surcharge of 11% on weekends and 15% on public holidays. Discretionary gratuity of 8% is applied to groups of 12 or more.



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FESTIVE FEAST

9 dish menu | 95pp

Sequel sourdough, chicken skin butter, smoked salt

Whipped ricotta, heirloom tomato, stone fruit, hazelnuts, garlic crostini | n, v

Jordy's smoked beef tartare, anchovy aioli, crispy potato | df, gf

King prawn, betel leaf, green mango, shiso, chilli | a, gf, df

Roasted Aquna Murray cod, Farm greens, green olive & preserved lemon butter

Grass-fed Scotch fillet, Ducks' beer mustard, smoked tallow jus | df

Skin-on chips, Ducks' salt, aioli | df, gf

Summer salad, burnt citrus dressing | df, gf, vg

Berry clafoutis, whipped crème fraîche | v

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BEVERAGE PACKAGE

2 hour | 50pp
3 hour | 65pp
4 hour | 75pp

Motley Cru, Prosecco, King Valley, VIC

Tyrrell's, Chardonnay, Hunter Valley, NSW

Thousand Candles Rosé, Pinot Noir, Yarra Valley, VIC

Geyer, Cabernet Franc, Barossa Valley, SA

Travla Lager 4.2%

Night Merchant Distillery vodka, lemon, lime & soda

Night Merchant Distillery gin, pink grapefruit & tonic

Non-alcoholic Beverages
Sparkling water, mixed soft drinks, cold pressed juice

Beverage package available for groups of 12+ and must be pre-ordered. Bookings of 30 or more require a beverage package. 3hr & 4hr beverage packages are only available for section book outs.



BEVERAGE PACKAGE ADD ONS

Add one or a selection of these to add to your chosen beverage package.

Cocktail on arrival | 16pp
Seasonal spritz or a classic margarita

Cocktail hour | 32pp
Unlimited seasonal spritz & classic margaritas with the first hour of beverage package

House spirits package (2hr) | 25pp
Brookies Gin, Havana Club Añejo 3 Años Rum, Ballantines Scotch, Jameson, Altos Plata Tequila, Wyborowa Vodka & Jefferson Bourbon

These add-ons are only available with a beverage package. Please note, the one-hour add-on does not extend your package duration, it adds cocktails to your existing beverage package for one hour.