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



## ADD ON'S

2hr drinks package | 50pp*

Sydney rock oysters, native pepper, verjus | a, gf, df | 7/39/75

King prawn, Aleppo pepper butter, sea blight | a, gf | 13ea

*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

Sourdough, chicken skin butter, smoked salt

Whipped ricotta, heirloom tomato, stone fruit, hazelnuts | v, gf, n

Smoked beef tartare, anchovy aioli, crispy potato | df

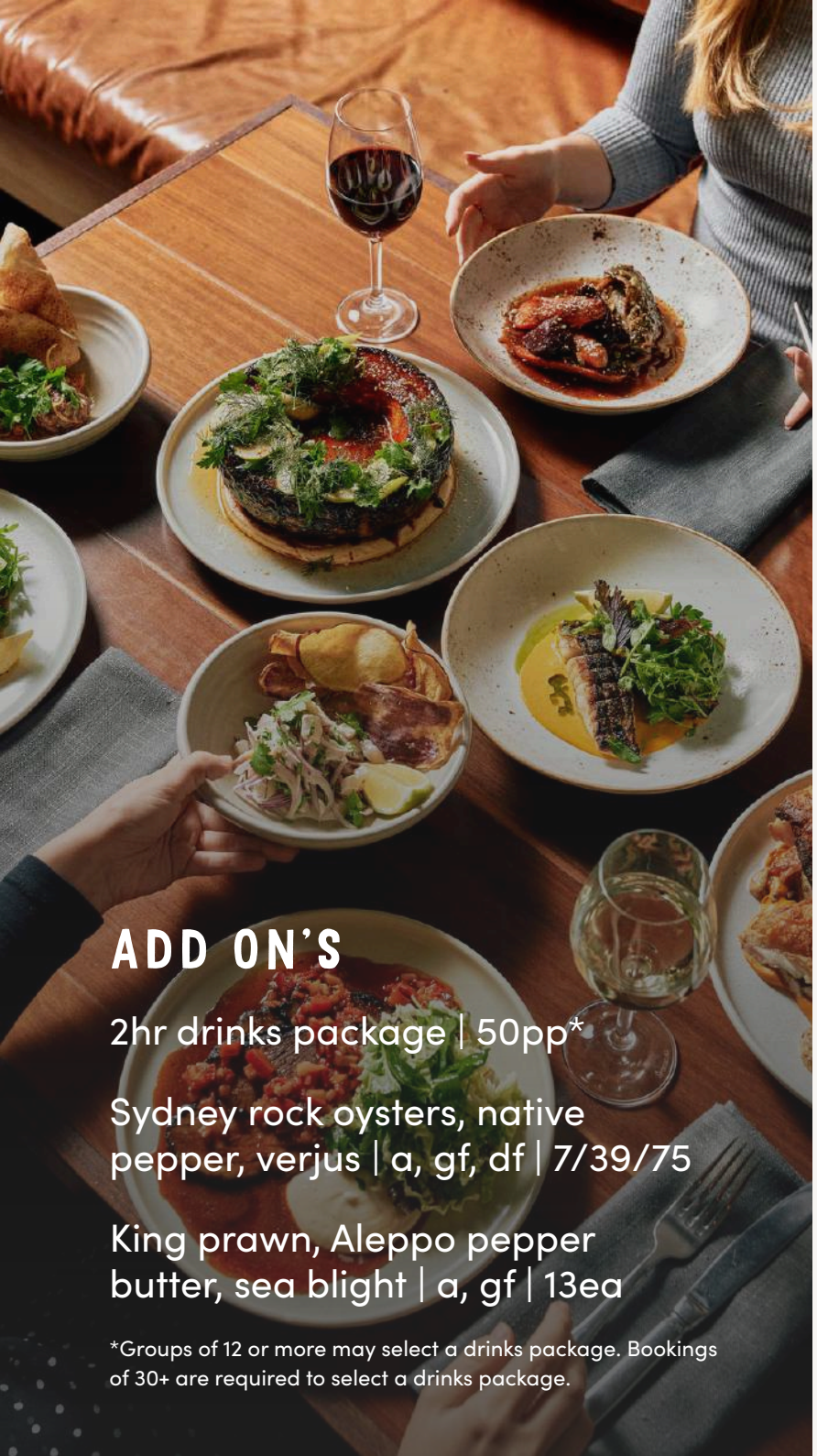
Tiger prawn, green mango, shiso, chilli | a, gf, df

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

Crispy potatoes, confit garlic butter, rosemary salt | gf

Summer salad, burnt citrus dressing | gf, df, 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

Sourdough, chicken skin butter, smoked salt

Whipped ricotta, heirloom tomato, stone fruit, hazelnuts | v, gf, n

Smoked beef tartare, anchovy aioli, crispy potato | df

Tiger prawn, green mango, shiso, chilli | a, gf, df

Roast market fish, green olive, preserved lemon butter | a

Grass-fed scotch fillet, beer mustard, smoked tallow jus | gf, df
+ upgrade to rib eye | 20pp

Crispy potatoes, confit garlic butter, rosemary salt | gf

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

Berry clafoutis, vanilla bean ice cream | 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

M & J Becker Rosé, Merlot, Shiraz, Hunter Valley, NSW

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.