
three blue ducks
MELBOURNE FOOD & DRINKS PACKAGES



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FOOD & DRINKS

Our menus are seasonal, produce-driven and designed for sharing.

We offer:

- Canapés and grazing
- Shared feasting menus
- Customised beverage options
- Accommodation for dietary requirements

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


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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 sweets | 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

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CLASSIC | 8 EA

Oysters, sherry vinegar mignonette | gf, df
Zucchini falafel, tzatziki, preserved lemon | gf, vg
Smoked chicken, roasted garlic aioli, brioche crostini | df
Tempura eggplant fingers, spiced mayo | gf, df, vg
Mozzarella and parmesan arancini, almond romesco | v, n
Roast pork croquettes, burger sauce
Smoked kingfish, beetroot relish, witlof | gf, df

SIGNATURE | 10EA

Jerk chicken wings, tamarind glaze, pineapple salsa | gf, df
Lamb kofta, herb labneh, preserved lemon, parsley | gf
Beef tartare, roasted garlic, soy, buckwheat crisp | gf, df, n
Salt & Szechuan pepper squid, sweet chilli sauce, coriander | df
Slow cooked lamb tostada, pickled cabbage, smoked tomato salsa | gf, df
Mushroom tostada, pickled cabbage, smoked tomato salsa | gf, df, vg
Pork and fennel sausage roll, tomato sauce

SUBSTANTIAL & LATE NIGHT BITES | 14EA

Tempura cauliflower slider, pickles, slaw, burger sauce | df, v, vg*
Fried chicken, ranch sauce, hot sauce, pickles | gf, df*
Pork belly bao, pickled cucumber, plum ketchup
Beef pastrami roll, sauerkraut, pickles, horseradish creme fraiche
Beer battered fish slider, slaw, burger sauce, sriracha
Prawn roll, sriracha mayo, iceberg, chives | df | +$3pp

SWEETS | 8EA

Tiramisu, Brookies Macadamia liqueur | v, n
Sticky date pudding, butterscotch, vanilla cream | v
Coconut custard, mango sorbet, charred pineapple, sesame crunch | gf, vg
Chocolate torte, Chantilly cream, orange syrup | gf
Donuts, lemon curd, whipped coconut, berries | 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



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

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SHARED ENTREES

Salmon pastrami, quinoa salad, avocado, quinoa cracker | gf, df
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, lime & Jalapeno dressing, sweet potato, coriander | gf, df
Roasted beetroot, whipped cashew, preserved citrus, macadamia crunch | gf, v, vg, n
BBQ rump cap, roasted mushrooms, celeriac, horseradish | gf, df

SHARED MAINS

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 | v, 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, pickles, fragrant herbs | gf, df

SHARED SEASONAL SIDES (Example)

Crispy potatoes, rosemary & garlic | gf, v
Mixed leaves, pickled vegetables, citrus dressing | gf, vg , df
Wood roasted broccoli, romesco, dukkah | gf, df, vg, n

DESSERT

Tiramisu, Brookies Macadamia liqueur | v, n
Sticky date pudding, butterscotch, vanilla cream | v
Coconut custard, mango sorbet, charred pineapple, sesame crunch | gf, df, vg
Chocolate torte, Chantilly cream, orange syrup | gf
Donuts, lemon curd, whipped coconut, berries | v

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ALTERNATE DROP

Sourdough bread & butter, alternate drop entrée, main, seasonal sides & desserts | 125pp

ADD-ON OPTIONS

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

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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, flat bread | n
Roasted beetroot, whipped cashew, preserved citrus, macadamia crunch | gf, vg, n
Heirloom tomato, stracciatella, pangrattato, basil oil | gf, v, vg*
Kingfish ceviche, lime & Jalapeno dressing, sweet potato, coriander | gf, df
BBQ rump cap, roasted mushrooms, celeriac, horseradish | gf, df

MAINS | CHOOSE 2

Roast portobello mushrooms, spiced red pepper & almond rice pilaf, coconut & cucumber raita | vg, n
Porchetta, apple, apple puree, roasted beetroot, herbs | gf, df
Coffee rubbed brisket, chimichurri, potato puree, cabbage remoulade | gf
Lamb shoulder, roasted vegetables, mint sauce, pepita dukkah | gf, df
Barramundi, shaved fennel, grapefruit, almond cream | gf, df, n
Portuguese chicken, roasted peppers, paprika, lemon | gf, df

DESSERTS | CHOOSE 2

Tiramisu, Brookie's Macadamia liqueur | v, n
Sticky date pudding, butterscotch, vanilla cream | v
Coconut custard, mango sorbet, charred pineapple, sesame crunch | gf, vg
Chocolate torte, Chantilly cream, orange syrup | gf
Donuts, lemon curd, whipped coconut, berries | v

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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

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OYSTER BAR

Includes 2 x oysters per person, served with condiments of lemon, lime, tabasco, and mignonette

GRAZING STATION

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

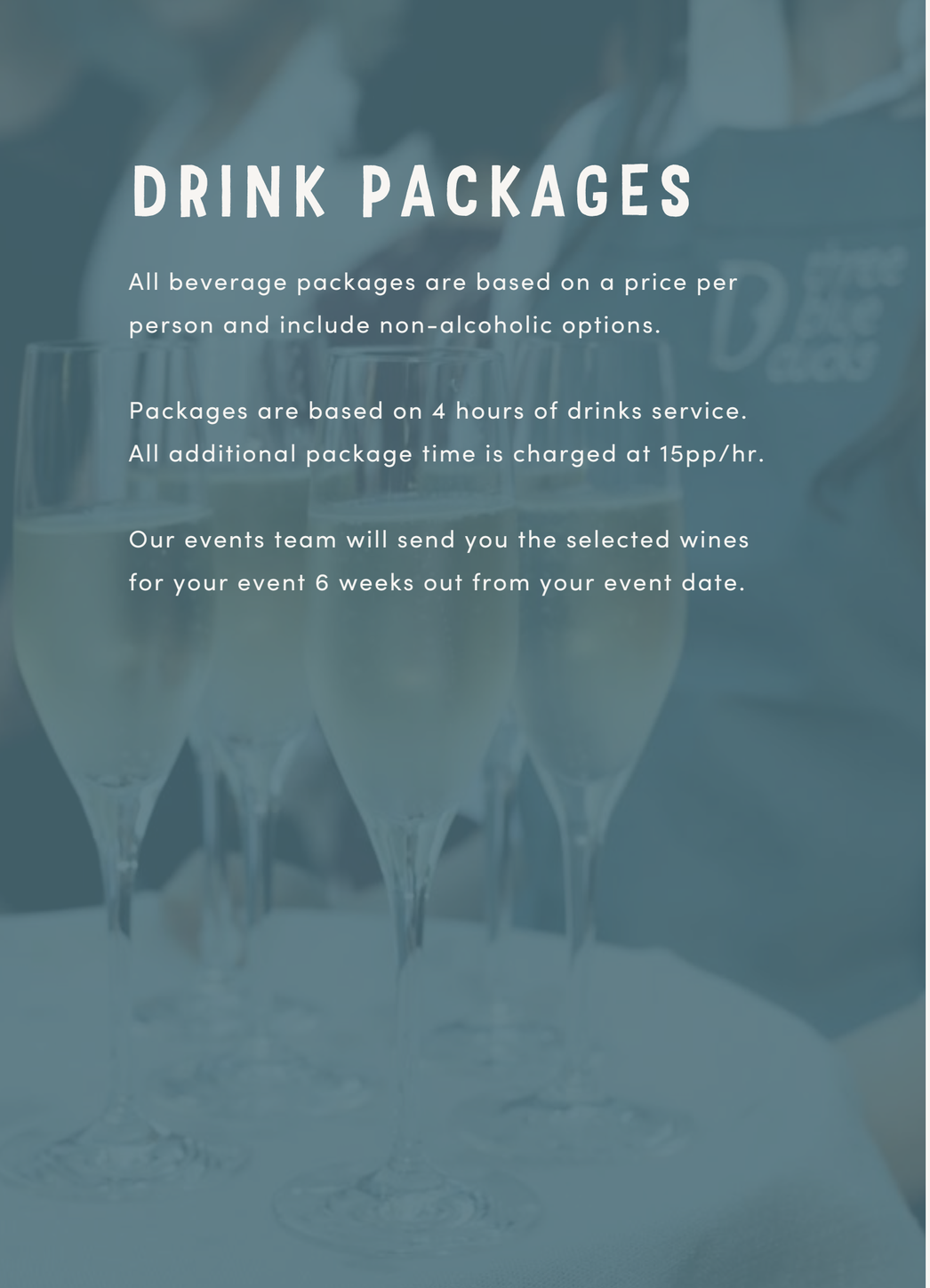
LATE NIGHT SNACKS

Tempura cauliflower slider, pickles, slaw, burger sauce | df, v, vg*
Fried chicken, ranch sauce, hot sauce, pickles | gf, df*
Pork belly bao, pickled cucumber, plum ketchup
Beef pastrami roll, sauerkraut, pickles, horseradish creme fraiche
Beer battered fish slider, slaw, burger sauce, sriracha
Prawn roll, sriracha mayo, iceberg, chives | df | +$3pp

DUCKLINGS EVENT MENU

Fish, chips, tomato sauce | df
Pasta, Napoli sauce, parmesan cheese | v
Crumbed chicken tenders, chips, tomato sauce | df
Cheeseburger, cheese, brioche bun, tomato sauce, chips | *gf bun available
Chocolate brownie, vanilla ice-cream | v

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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.

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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: Ablington Vineyard, Semillon, (Hunter Valley, NSW)*, Tyrell's, Chardonnay, (Hunter Valley, NSW)*
ROSÉ: M & J Becker Rosé, (Hunter Valley, NSW)*
RED: Tyrrells, Shiraz (Hunter Valley, NSW), Mountadam 'fifty five', Cabernet Sauvignon, (Eden Valley, SA)
BEER: Travla 'Australia's Lager' 4.2%*, Travla Lager, Mid-strength 3.5%*

DELUXE | 90PP

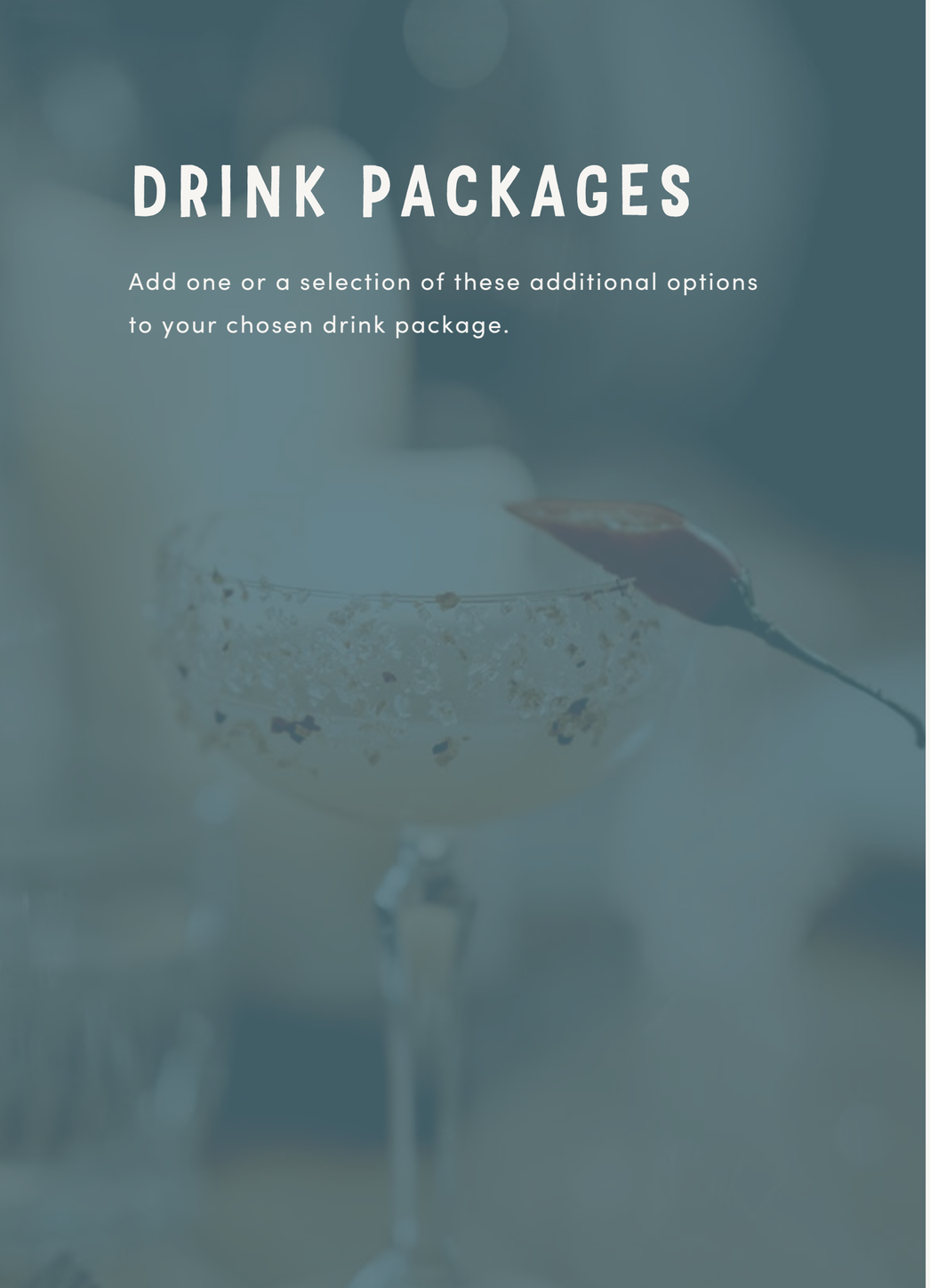
Selection of 2 beers, 6 wines from below options & house spirits for the final two hours. Includes non-alc drinks package.

SPARKLING: Motley Cru, Prosecco (King Valley, VIC), Mountadam, Pinot Noir, Chardonnay, (Eden Valley, SA), Clover Hill, Chardonnay, (TAS)
WHITE: Ablington Vineyard, Semillon, (Hunter Valley, NSW)*, Tyrell's, Chardonnay, (Hunter Valley, NSW)*, Quealy, Pinot Grigio, (Mildura, VIC)
ROSÉ: M & J Becker Rosé, (Hunter Valley, NSW)*
RED: Tyrrells, Shiraz (Hunter Valley, NSW), Mountadam 'fifty five', Cabernet Sauvignon, (Eden Valley, SA), Sticks, Pinot Noir, (Yarra Valley, VIC)
BEER: Travla 'Australia's Lager' 4.2%*, Travla Lager, Mid-strength 3.5%*
SPIRITS: Brookie's gin, Brookie's vodka, Havana Club Anejo 3 Anos rum, Jameson Irish whiskey, Jefferson bourbon, Altos Plata tequila

NON-ALC DRINKS INCLUDED IN ALL PACKAGES ABOVE

COLD-PRESSED JUICE: Original Orange, Ruby Tuesday- watermelon, rhubarb & pear
S**OFTER DRINKS:** House-made lemonade, cola, zero sugar cola, lemonade, raspberry, ginger ale, lemon lime & bitters
TEA & COFFEE: Cold brew or iced coffee, certified organic tea by Three Blue Ducks
NON-ALC BEER: Heaps Normal 'Quiet XPA'

*All tap products



DRINK PACKAGES

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

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

COLD-PRESSED JUICE: Original Orange, Ruby Tuesday- watermelon, rhubarb & pear
SOFTER DRINKS: House-made lemonade, cola, zero sugar cola, lemonade, raspberry, ginger ale, lemon lime & bitters
TEA & COFFEE: Cold brew or iced 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, Gin & Tonic, Pimm's Cup, Negroni, Classic Margarita, Spicy Margarita

ADD-ON HOUSE SPIRITS | 25PP

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

SPIRITS: Brookie's gin, Brookie's vodka, Havana Club Anejo 3 Anos rum, Jameson Irish whiskey, Jefferson bourbon, Altos Plata tequila



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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.


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