



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

Essentials grazing table | 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

Essentials grazing table | 25pp

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 (Autumn 2026)

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

Essentials grazing table | 25pp

Additional seasonal shared side | 7pp

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

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

Essentials grazing table | 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

OYSTER BAR

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

ESSENTIALS GRAZING STATION

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.

CLASSIC | 60PP

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

SIGNATURE | 70PP

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

NON-ALC DRINKS INCLUDED IN ALL PACKAGES ABOVE

COLD-PRESSED JUICE: Original Orange, Cloudy Apple, Ruby Tuesday- watermelon, rhubarb & pear, Super Greens- kale, spinach, celery, lemon & cucumber

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'

*All tap products

DRINK PACKAGES

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

NON ALCOHOLIC PACKAGE | 20PP/HR

COLD-PRESSED JUICE: Original Orange, Cloudy Apple, Ruby Tuesday- watermelon, rhubarb & pear, Super Greens- kale, spinach, celery, lemon & cucumber

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



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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.

A close-up photograph of a hand holding a round, light-colored ceramic plate. The plate is filled with a roasted duck, likely a half, which has a golden-brown, slightly charred skin. The duck is garnished with a variety of fresh vegetables and herbs. There are large, vibrant green leaves, possibly cilantro or basil, scattered around the duck. Sliced red bell peppers and onions are also visible, along with some dark, possibly roasted mushrooms. The duck is resting on a bed of what appears to be a light-colored sauce or broth. The background is slightly blurred, showing other plates of food on a wooden table.

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