



three blue ducks

BELLINGEN 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
- Consideration 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

3 classic, 3 signature, 1 sweet | 50pp

4 classic, 3 signature, 2 sweet | 65pp

5 classic, 4 signature, 2 sweet | 85pp

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CLASSIC | 7EA

Freshly shucked oyster's & finger lime dressing | gf, df

Tempura eggplant fingers, spiced mayo | gf, df

Nori kingfish, rock melon, cucumber & lime | gf, df

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

Pickled vegetable burschetta, preserved lemon, whipped ricotta | v

Pork rilletes & crackling mustard seeds, shaved pear | gf, df

SIGNATURE | 10EA

Heirloom tomatoes, stracciatella, pangrattato, basil oil, focaccia | v

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

Hay smoked kingfish, witlof, creme fraiche, chives | gf

Spicy pork belly brioche roll, pickled vegetables, plum ketchup, coriander

Free range buttermilk fried chicken, hot sauce | gf

Ducks's arancini, mozzarella, charred peppers & citrus | n

SWEETS | 8EA

Sticky date pudding, honeycomb, butterscotch, brown sugar cream | v, n,

Chocolate parfait, almond streusel, pickled blueberries, matcha | v

Tiramisu, Brookies Macadamia liqueur | v, n

Sea salt meringue, lemon curd, whipped coconut, berries | gf, vg

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 + BYO cake | 90pp

Sourdough bread & butter, 2 classic + 1 signature canapé, 2 shared mains, 3 sides, alternate drop of 2 desserts | 100pp

Sourdough bread & butter, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts | 120pp

Sourdough bread & butter, 2 classic + 1 signature canapé, 2 shared entrees, 2 shared mains, 3 sides, alternate drop of 2 desserts | 135pp

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

Charred prawns, chilli, garlic, avocado | gf +\$2/head

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

Chicken liver parfait, berries, chicken skin, buckwheat | gf

Heirloom tomato, stracciatella, pangrattato, basil oil | v

Nori cured kingfish, rock melon, cucumber & lime | gf, df

SHARED MAINS

Porchetta, apple, roasted beetroot, herbs | gf, df

Smoked eggplant dahl, cucumber raita, pickled mango, coconut sambal, naan | v, v*

Whole snapper, chilli, ginger, lemon grass | gf, df

Fermented chilli chicken caponata, preserved lemon, rosemary dressing | gf, df

Lamb shoulder, olives, rosemary, preserved lemon | gf, df

SHARED SEASONAL SIDES

Mixed leaves, shaved fennel, citrus dressing | gf, df, vg

Crispy potatoes, rosemary, garlic | v, vg, gf

Roasted carrots, hot honey, seeds | gf, df

DESSERT

Milk & honey panna cotta, apple butter, shortbread, honey macadamias | v, n

Sticky date pudding, honeycomb, butterscotch, brown sugar cream | v

Tiramisu, Brookies Macadamia liqueur | v, n

Sea salt meringue, lemon curd, whipped coconut, berries | gf, vg

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ALTERNATE DROP

Sourdough bread & butter, alternate drop entrée, main, seasonal sides & desserts | 105pp

Sourdough bread & butter, 2 classic + 1 signature canapé, alternate drop entrée, main, seasonal sides & desserts | 120pp

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

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ENTRÉES | CHOOSE 2

BBQ rump cap, roasted mushrooms, bagna cauda, horseradish | gf, df

Chicken liver parfait, berries, chicken skin, buckwheat | gf

Harissa maple roasted pumpkin, tahini, rainbow chard, pepitas, seeds | gf, df, vg

Burrata, tomato, basil, rosemary | gf, v

Pork rillettes, pickled onion puree, gribiche, parsley, preserved lemon | df

MAINS | CHOOSE 2

Sweet pea ricotta gnocchi, stracciatella, mint macadamia pesto | v, n

Porchetta, apple, roasted beetroot, herbs | gf, df

Coffee rubbed brisket, charred corn, chimichurri, crispy onion herb salad | gf df

Barramundi, shaved fennel, grapefruit, almond cream | gf, df, n

Fermented chilli chicken caponata, preserved lemon, rosemary dressing | gf, df

DESSERTS | CHOOSE 2

Milk & honey panna cotta, apple butter, shortbread, honey macadamias | v, n

Sticky date pudding, honeycomb, butterscotch, brown sugar cream | v

Tiramisu, Brookies Macadamia liqueur | v, n

Sea salt meringue, lemon curd, whipped coconut, berries | gf, vg |

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BUFFET

Pulled pork, milk buns, and 3 seasonal sides | 50pp

Brisket, pork shoulder, whole fish, with 3 seasonal sides | 65pp

Roast meat, whole snapper, chargrilled prawns, oysters, and 3 seasonal sides | 80pp

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BUFFET ONE

Pulled pork with BBQ sauce and herbs, served with milk buns
Cabbage, apple and herb slaw
Mixed leaves, with citrus dressing
Roasted potatoes, with sour cream

BUFFET TWO

Slow cooked brisket charred herb salsa, served with roasting juices
Achiote pork shoulder with BBQ sauce
Whole fish, Ducks curry paste, coconut and lime
Cabbage, apple and herb slaw
Roasted potatoes, sour cream
Macaroni and three cheese, pangratatto

BUFFET THREE

Slow cooked brisket charred herb salsa, served with roasting juices
Achiote pork shoulder with BBQ sauce
Whole fish, Ducks curry paste, coconut and lime
Chargrilled tiger prawns & confit chilli with garlic | gf, df
Oysters & finger lime dressing | df, gf
Cabbage, apple and herb slaw
Roasted potatoes, sour cream
Macaroni and three cheese, pangratatto

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ADD-ONS

Oyster Bar | 14pp

Essentials grazing table | 25pp

Late night snacks | 14 per item

BYO plated cake service | 5pp

Kids meal, 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

ESSENTIALS GRAZING STATION

Local sourdoughs and breads, with cultured handmade butter

Local marinated olives

Selection of local salami's and other cured meats

Soft and hard cheeses | brie, pecorino, and blue

Selection of dips, including hummus, baba ganoush, and red pepper

Seasonal marinated vegetables

Seasonal fruit, including grapes, figs, stone fruits, and berries

LATE NIGHT SNACKS | CHOOSE 1

Smoked brisket, pickles, spicy mayo, brioche

Crispy pork belly, pineapple jam, hot sauce, brioche

Southern Fried chicken thigh, sriracha

Lamb kofta, romesco, hazelnuts, parsley, pita bread | n

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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.

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CLASSIC | 70PP

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

SIGNATURE | 80PP

Selection of 2 beers, 5 wines from below selection.

SPARKLING: Motley Cru, Prosecco (King Valley, VIC)

WHITE: Meredith, Riesling, (Hilltops, NSW)* & Tyrell's, Chardonnay, (Hunter Valley, NSW)*

ROSÉ: M&J Becker, Merlot, Shiraz, Hunter Valley, NSW*

RED: Hesketh 'Adelaide Hills', Pinot Noir, (Adelaide Hills, SA) & Tyrells 'Hunter', Shiraz, (Hunter Valley, NSW)*

BEER: Travla 'Australia's Lager' 4.2%* & Woolgoolga Brewing Co 'Wedding Bells', pale ale, 5.1%

DELUXE | 90PP

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

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

SPARKLING: Motley Cru, Prosecco (King Valley, VIC) & Mountadam, Pinot Noir, Chardonnay, (Eden Valley, SA) & Clover Hill, Chardonnay, (TAS)

WHITE: Meredith, Riesling, (Hilltops, NSW)* & Tyrell's, Chardonnay, (Hunter Valley, NSW)* & Quealy, Pinot Grigio, (Mildura, VIC)

ROSÉ: M&J Becker, Merlot, Shiraz, Hunter Valley, NSW*

RED: Hesketh 'Adelaide Hills', Pinot Noir, (Adelaide Hills, SA) & Tyrells 'Hunter', Shiraz, (Hunter Valley, NSW)* & Mercer 'Joven', Tempranillo, (Hilltops, NSW)

BEER: Travla 'Australia's Lager' 4.2%* & Travla Lager, Mid-strength 3.5%* & Woolgoolga Brewing Co 'Wedding Bells', pale ale, 5.1%

NON-ALC DRINKS INCLUDED IN ALL PACKAGES ABOVE

House-made soda, Chai spiced iced tea, Capi soda, The Conscious Sip, Heaps Normal 'Quiet XPA' non-alcoholic beer.

*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 | 10PP/HR

COLD-PRESSED JUICE: Apple or watermelon juice

SOFTER DRINKS: House-made pickle lemonade, house-made ginger beer, Capi soda, Chai spiced iced tea

NON-ALCS: Heaps Normal 'Quiet XPA', The Conscious Sip

CHAMPAGNE | 165 PER BOTTLE

NV Taittinger, Champagne, FR

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

Choose two:

Aperol Spritz, Citrus Spritz, Pimm's & Lemonade, Gin & Tonic, Negroni, Classic Margarita, Spicy Margarita

BROOKIES GIN BAR | 15 (1PP) OR 35PP/HR

Brookie's dry gin w/ Fevertree tonic, Brookie's slow gin w/ house made ginger beer

ADD-ON HOUSE SPIRITS | \$25 PP

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

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

*All tap products



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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 hand is holding a large, round metal plate. The plate contains a roasted duck, sliced red bell peppers, onions, and fresh green herbs. The duck is golden brown and appears to be roasted. The vegetables are cooked and mixed together. The herbs are fresh and vibrant green. The plate is set on a wooden table. In the background, other plates of food are visible, including one with rice and another with a salad.

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