

A close-up, top-down view of a hand holding a light-colored ceramic plate. The plate is filled with a roasted duck dish. The duck is cut into pieces, showing a golden-brown, slightly charred skin. It is garnished with large, vibrant green basil leaves and smaller green herbs. Mixed in with the duck are sliced red bell peppers and translucent, caramelized onions. The background is slightly blurred, showing other plates of food on a wooden table.

three blue ducks

ROSEBERRY FOOD & DRINKS PACKAGES



three blue ducks

FOOD & DRINKS

Our menus are seasonal, produce-driven and designed to suit a range of event styles.

We offer:

- Canapés and grazing options
- Shared feasting menus
- Alternate drop plated menus
- Customised beverage options
- Catering 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 sweet | 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 | 8EA

Oysters & lime mignonette | gf, df

Tempura eggplant fingers, spiced mayo | gf, df, vg

Pickled vegetable bruschetta, preserved lemon, whipped ricotta | v, vg*

Pork rillettes, crackling, mustard seeds, shaved pear | df

Smoked salmon rillettes, quinoa cracker, beetroot relish | gf, n

Mozzarella & parmesan arancini, almond romesco | gf, v, n

Chicken & tarragon terrine, roasted garlic aioli, crispy chicken skin, crostini | df

Broad bean falafel, pickles, tahini yoghurt, sumac | gf, df, vg

SIGNATURE | 10EA

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

Raw kingfish, charred corn, buttermilk, buckwheat, cassava cracker | gf

Hay smoked salmon, betel leaf, fennel, radish, chilli lime salt | gf, df

Seared beef tostada, avocado, smoked onion, chilli relish | gf, df

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

Lamb kofta, romesco, preserved lemon, parsley | gf, df, n

Turmeric & ginger spiced chicken skewer, roasted peanuts & charred lime | gf, df, n

SUBSTANTIAL & LATE NIGHT BITES | 14EA

Spicy pulled pork roll, pickles, plum ketchup, coriander

Southern fried buttermilk chicken slider, lettuce, chilli mayo

Tempura eggplant bun, cos, tomato chutney | df, vg

Smoked brisket slider, pickled carrots, roast garlic aioli

Free-range buttermilk fried chicken, hot sauce | gf

Prawn roll, sriracha mayo, iceberg, chives +3pp

SWEETS | 8EA

Scorched brown sugar meringue, berries, wattle seed cream | gf, v

Dark chocolate mousse, hazelnut crunch, passionfruit sherbet | gf, n

Sticky date pudding, butterscotch, vanilla cream | v

Mini doughnuts, lemon myrtle & strawberry jam, apple caramel | df, vg

Tiramisu, Brookie's macadamia liqueur | v, n

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

Shared Spit Roast | see add ons page

SHARED ENTREES

Salmon pastrami, quinoa salad, avocado, cucumber | gf, df

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

Lamb kofta, romesco, preserved lemon, parsley, flat bread | n

Heirloom tomato, stracciatella, basil oil | gf, v, vg*

Kingfish ceviche, lime & jalapeño dressing, sweet potato, coriander | gf, df

Roasted beetroot, whipped cashew, preserved citrus, macadamia crunch | gf, vg, n

BBQ rump cap, roasted mushrooms, celeriac, horseradish | gf, df

SHARED MAINS

Hay 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 | 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, smoked potato mayo | gf, df

SHARED SEASONAL SIDES (Winter 2026)

Crispy potatoes, rosemary & garlic (gf, v)

Citrus salad, mixed leaves, shaved fennel, citrus (gf, df, vg)

Honey glazed pumpkin, whipped tahini, chilli oil, herbs, pepita dukkah (gf, df, v, vg)

DESSERT

Scorched brown sugar meringue, berries, wattle seed cream | gf, v

Dark chocolate mousse, hazelnut crunch, passionfruit sherbet | gf, v, n

Sticky date pudding, butterscotch, vanilla cream | v

Mini doughnuts, lemon myrtle & strawberry jam, apple caramel | df, vg

Tiramisu, Brookies Macadamia liqueur | v, n

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ALTERNATE DROP

Sourdough bread & butter, alternate drop entrée,
main, seasonal sides & alternate drop dessert or 2
dessert canapés | 125pp

ADD-ON OPTIONS

Add on canapés – see previous page
On arrival grazing | 25pp
Extended grazing | 42pp
Additional seasonal shared side | 7pp
Shared Spit Roast | see add ons page

*menu not available in Rosella Room

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, flatbread | n
Roasted beetroot, whipped cashew, preserved citrus, macadamia crunch | gf, vg, n
Heirloom tomato, stracciatella, pangrattato, basil oil | gf, v, vg*
Kingfish ceviche, lime & jalapeño dressing, sweet potato, coriander | gf, df

MAINS | CHOOSE 2

Roast portobello mushrooms, spiced red pepper & almond rice pilaf, coconut raita | v, vg, n
Porchetta, apple puree, roasted beetroot, herbs | gf, df
Coffee rubbed brisket, chimichurri, smoked potato puree, cabbage remoulade | gf
Lamb shoulder, roasted vegetables, mint sauce, pepita dukkah | gf, df
Crispy skin barramundi, chilli, ginger, fennel, lemongrass | gf, df
Portuguese chicken, roasted peppers, paprika, lemon | gf, df

SHARED SEASONAL SIDES (Autumn 2026)

Crispy potatoes, rosemary & garlic | gf, v
Mixed leaves, radicchio, pear, pomegranate | gf, df, vg

DESSERT | CHOOSE 2

Scorched brown sugar meringue, berries, wattle seed cream | gf, v
Dark chocolate mousse, hazelnut crunch, passionfruit sherbet | gf, n
Sticky date pudding, butterscotch, vanilla cream | v
Mini doughnuts, lemon myrtle & strawberry jam, apple caramel | df, vg
Tiramisu, Brookies Macadamia liqueur | v, n

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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

OYSTER BAR

Includes 2 x Sydney rock oysters per person

Served with fresh lemon, lime, tabasco & shallot mignonette

GRAZING TABLE

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

SHARED SPIT ROAST

Whole Lamb, red pepper chimichurri | gf, df | \$1,650 (feeds approx. 40 ppl)

Suckling pig, roasted apple mustard | gf, df | \$1,650 (feeds approx. 40 ppl)

Large suckling pig, roasted apple mustard | gf, df \$2,475 (feeds approx. 60 ppl)

DUCKLINGS EVENT MENU

Pasta, butter, cheese | v

Pasta Bolognese

Beef sausages, potatoes, mixed salad | gf, df

Cheeseburger, tomato sauce, potatoes

Vanilla ice cream, hot chocolate sauce, popcorn | 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 | 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: Alkoomi, Reisling (Frankland River, WA), Tyrell's, Chardonnay, (Hunter Valley, NSW)*

ROSÉ: M & J Becker Rosé, (Hunter Valley, NSW)*

ORANGE: Trutta, Pinot Gris, (Central Victoria, VIC)

RED: Tyrrells, Shiraz (Hunter Valley, NSW), Mountadam 'fifty five', Cabernet Sauvignon, (Eden Valley, SA)

BEER: Travla 'Australia's Lager' 4.2% *, Young Henry's pale ale 4.8% *

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: Alkoomi, Reisling, (Frankland River, WA), Henschke 'Peggy's Hill', Riesling, (Eden Valley, SA), Totara, Sauvignon Blanc, (Marlborough, NZ), Tyrrells, Chardonnay, (Hunter Valley, NSW)*

ROSÉ: M & J Becker Rosé, (Hunter Valley, NSW)*

ORANGE: Trutta, Pinot Gris, (Central Victoria, VIC)

RED: Sticks, Pinot Noir, (Yarra Valley, VIC), Tyrrells, Shiraz, (Hunter Valley, NSW), Mercer, Tempranillo, (Hilltops, NSW), Mountadam 'fifty five', Cabernet Sauvignon, (Eden Valley, SA)

BEER & CIDER: Travla 'Australia's Lager' 4.2%*, Travla Lager, Mid-strength 3.5%*, The Apple Thief 'Pink Lady' Cider 4.5 %, Batlow, NSW

SPIRITS: Brookies Vodka, Brookies Byron Bay Dry Gin, Altos Plata Tequila, Havana Club Añejo 3 Años 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, pink lady apple, pear & lime

SOFTER DRINKS: House-made lemonade, Capi cola, ginger-ale, lemonade or dry tonic

TEA & COFFEE: Cold brew or iced coffee, coffee, certified organic tea by Three Blue Ducks

NON ALC BEER: Heaps Normal 'Another Lager' 0.5%

*All tap products

DRINK PACKAGES

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

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

COLD-PRESSED JUICE: Original Orange, Cloudy Apple, Ruby Tuesday - watermelon, rhubarb, pink lady apple, pear & lime

SOFTER DRINKS: House-made lemonade, Capi cola, ginger-ale, lemonade or dry tonic

TEA & COFFEE: Cold brew or iced coffee, 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, Pimm's & Lemonade, Gin & Tonic, Negroni, Classic Margarita, Spicy Margarita

ADD-ON HOUSE SPIRITS | 25 PP

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

SPIRITS: Brookies Vodka, Brookies Byron Bay Dry Gin, Altos Plata Tequila, Havana Club Añejo 3 Años Rum, Jameson Irish Whiskey, 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.



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