

A warm, intimate scene of a dining table set for a festive meal. In the foreground, a brass candle holder with lit candles sits on the left, next to a glass of water and a glass of amber liquid. A white bowl filled with a green salad is in the center. To the right, a woman with long brown hair, wearing a patterned sleeve, is seen from the chest down, holding a fork and knife over a plate of food. The background is softly blurred, showing other diners and more floral arrangements. The overall atmosphere is cozy and celebratory.

three blue ducks

FESTIVE FEASTS

BYRON

Celebrate the end-of-the-year with local produce,
seasonal dishes, and an award-winning wine list



FESTIVE FEED ME

7 dish menu | 80pp

Sequel 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

Skin-on chips, Ducks' salt, aioli | gf, df

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

ADD ON'S

2hr drinks package | 50pp*

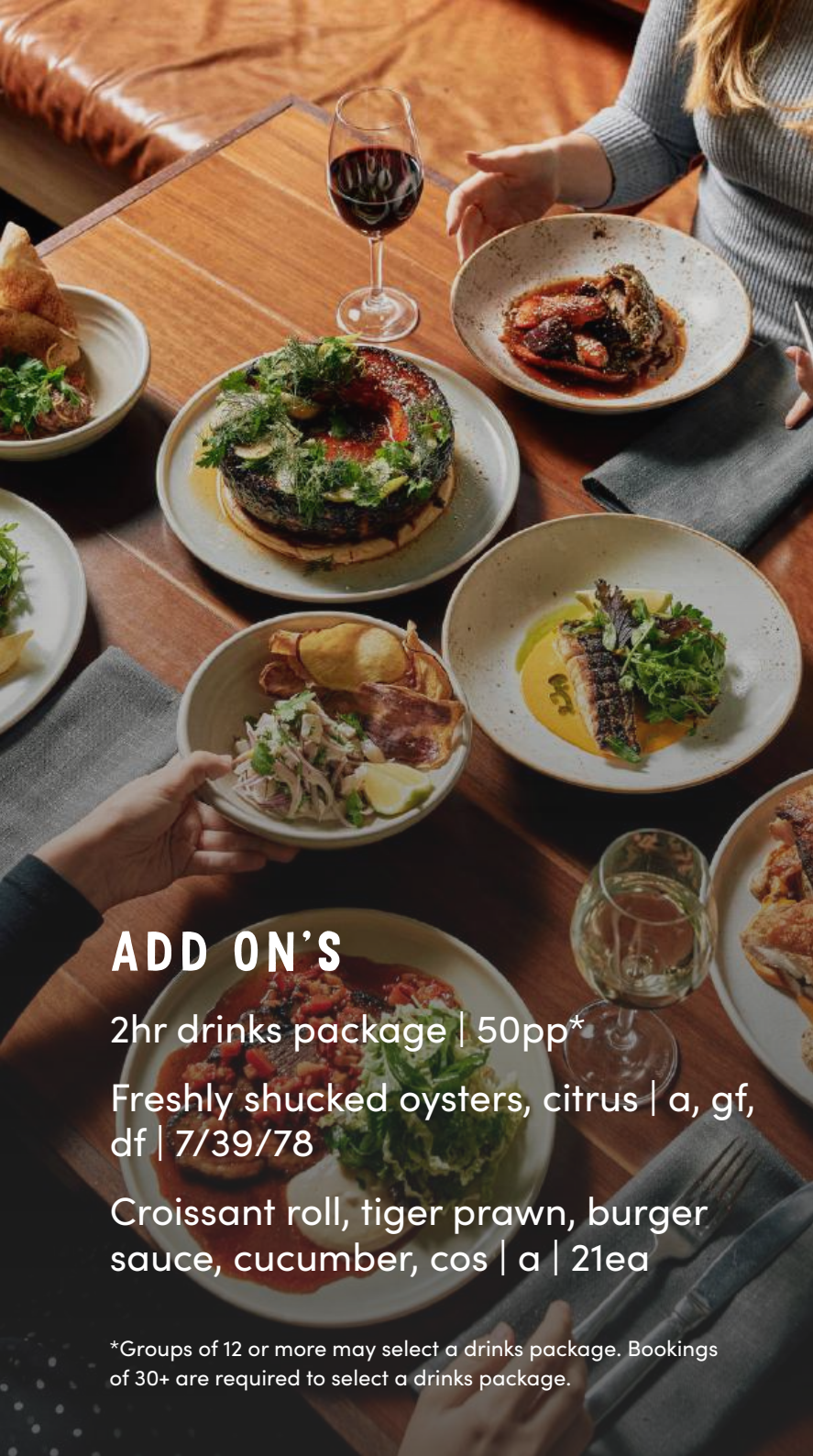
Freshly shucked oysters, citrus | a, gf, df | 7/39/78

Croissant roll, tiger prawn, burger sauce, cucumber, cos | a | 21ea

*Groups of 12 or more may select a drinks package. Bookings of 30+ are required to select a drinks package.

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 10% on weekends and 15% on public holidays. Discretionary gratuity of 8% is applied to groups of 12 or more.



FESTIVE FEAST

9 dish menu | 95pp

Sequel 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

Skin-on chips, Ducks' salt, aioli | gf, df

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

Thousand Candles Rosé, Pinot Noir, Yarra Valley, VIC

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.