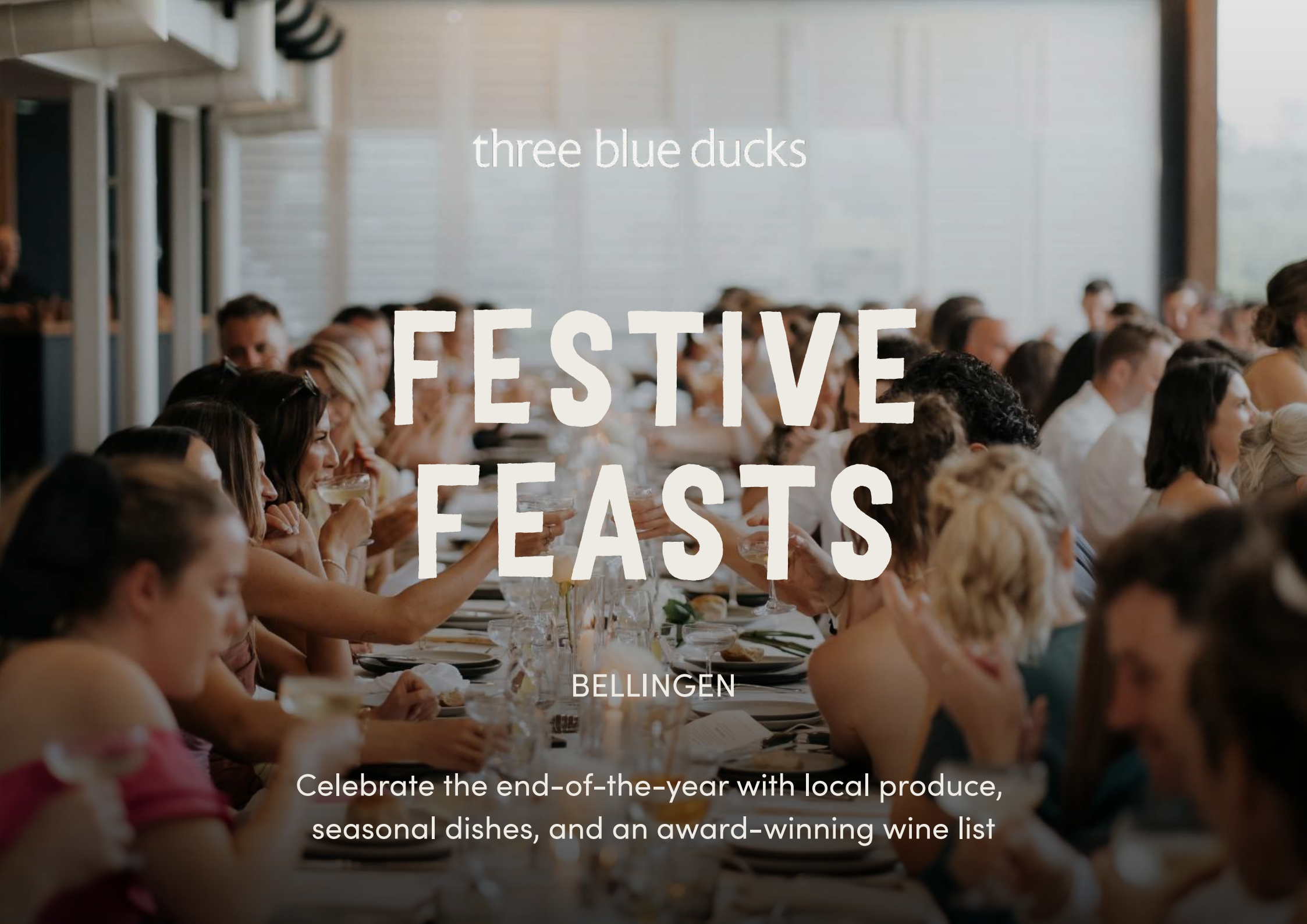


A large group of people are seated at long tables in a restaurant, dining and socializing. The scene is captured from a low angle, looking down the length of the tables. The atmosphere is warm and festive, with soft lighting and a blurred background showing more diners and large windows. The text is overlaid on the image in a clean, white, sans-serif font.

three blue ducks

FESTIVE FEASTS

BELLINGEN

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



FESTIVE FEED ME

7 dish menu | 80pp

Hearthfire sourdough focaccia, 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*

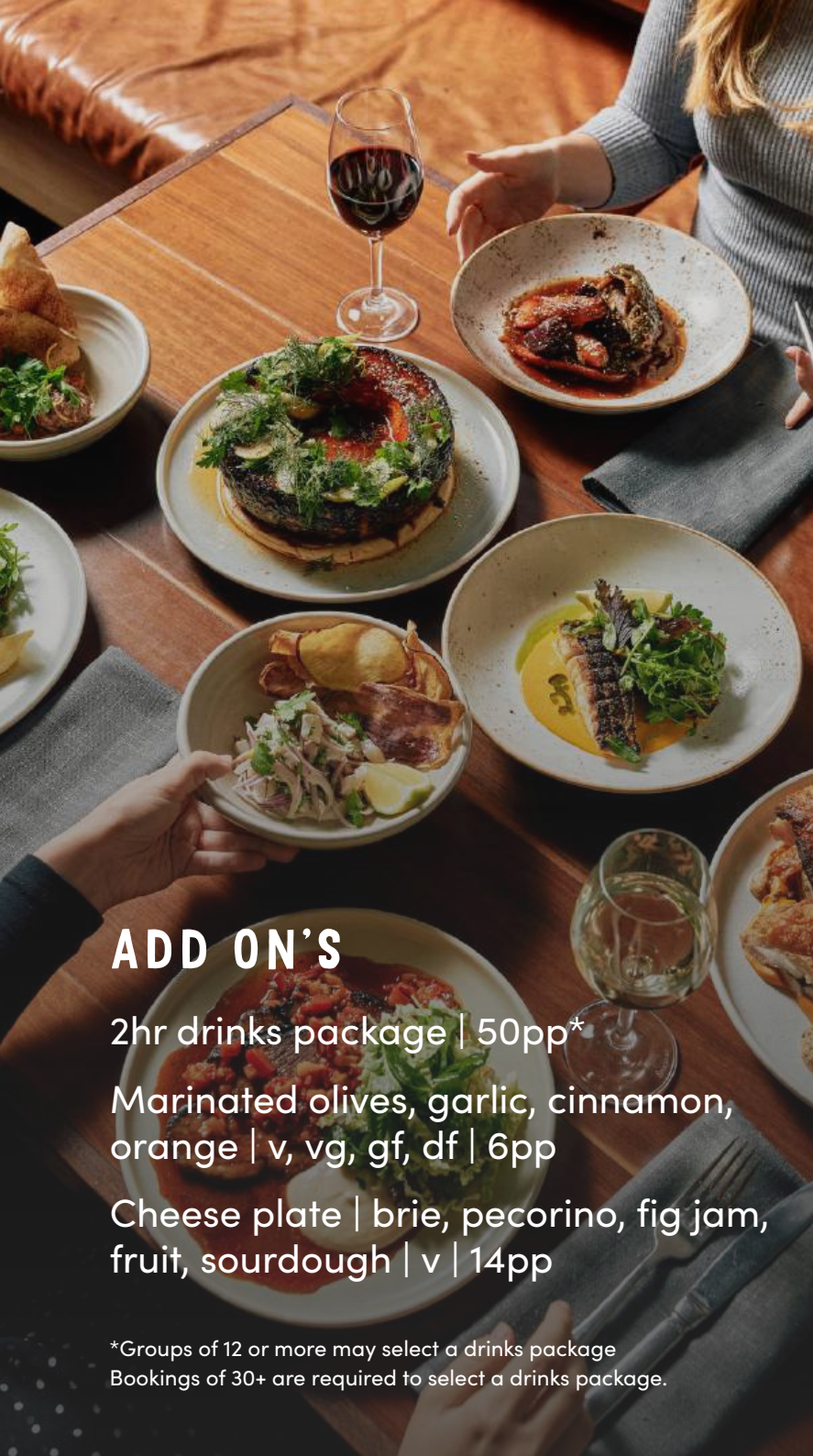
Marinated olives, garlic, cinnamon, orange | v, vg, gf, df | 6pp

Cheese plate | brie, pecorino, fig jam, fruit, sourdough | v | 14pp

*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

Hearthfire sourdough focaccia, 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

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.

ADD ON'S

2hr drinks package | 50pp*

Marinated olives, garlic, cinnamon,
orange | v, vg, gf, df | 6pp

Cheese plate | brie, pecorino, fig jam,
fruit, sourdough | v | 14pp

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



BEVERAGE PACKAGE

2 hour | 50pp

3 hour | 65pp

4 hour | 75pp

Motley Cru, Prosecco, King Valley, VIC

Tyrrell's, Chardonnay, Hunter Valley, NSW

M & J Becker Rosé, Merlot, Shiraz, Hunter Valley, NSW

Tyrrells, Shiraz, Hunter Valley, NSW

Travla Lager 4.2%

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.