

# **B** three blue ducks

## **SMALLS**

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Rock oyster (gf, df)	4.5
Iggy's sourdough bread & cultured butter	6
Cannellini bean dip, roast tomato, chimichurri & sourdough (df, vg)	14
Hiramasu kingfish, paw paw, red onion, chilli & ginger (gf, df)	22
BBQ pumpkin, smoked ricotta, salsa verde & olive pangrattato (gf, v)	15
Charred prawns, kaffir lime & coconut butter, kipfler's & samphire (gf)	23

## **BIGS**

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500g T bone steak, pickled cabbage, bone marrow, tarragon jus (gf, df)	43
Confit pork belly tortillas, pineapple pico de gallo, jalapeño salsa & pork crackle (gf, df)	26
Crispy barramundi, beetroot puree, salsa verde, piccalilli & hazelnuts (gf, df, n)	33
Braised kangaroo, burnt onion purée, rainbow chard & beetroot (gf)	30
Pressed lamb, baba ghanoush, zucchini & lemon (gf)	32
Broccoli & cauliflower rice, miso eggplant, pickled daikon, house made kimchi & chilli dressing (df, vg)	25

## **SIDES**

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Dutch carrots, ricotta salata, citrus butter & honey (gf, v)	12
Heirloom tomato, caperberries, preserved lemon & basil oil (gf, df, vg)	11
Baby cos, cavolo nero, dill & pangrattato (gf, df, v, n)	11

## **DESSERT**

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Two cheeses, honey, lavosh & Iggy's bread (v, n)	19
Mini pavlova, summer fruits & mascarpone (gf, v)	14
Pumpkin parfait, gingerbread & ale sabayon (v, n)	14

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

Please note all payments via AMEX incur a 2% surcharge

Please note there is a 15% surcharge on public holidays

Menu subject to change due to season & availability