

B three blue ducks

LUNCH

Served from 12pm

SMALLS

Oysters, ginger & finger lime dressing (gf, df)	4.5 / 23 half doz / 45 doz
The Bread Social sourdough, Cultur'd hand made butter (v)	6
Marinated olives, lemon, chilli & garlic (gf, vg)	9
Roasted carrot hummus, pickled carrots, dukkah, focaccia (df, v, vg, n)	15
Brooklet Springs chicken liver parfait, chicken skins, Brookie's gin jam & toast	20
Market ceviche, cucumber, buttermilk, buckwheat, lime, ginger, macadamia (gf, n)	21
Western Australian coal-roasted octopus, zucchini, garlic, reggiano, olive & lemon (gf)	24
Byron Bay burrata, cherry tomato, mint, basil, fermented watermelon rind & torn garlic sourdough (v)	24
Ploughmans board - salami, sobrasada, cheese, radish, pickles, olives, mustard & sourdough	28

BIGS

Miso glazed pumpkin, whipped tofu, radish, apple & spent lettuce (gf, df, v, vg)	28
Kinkawooka mussels, yellow curry, turmeric, lemongrass, Farm greens, Nimbin Valley rice, shallots & charred lime (gf, df)	31
Market fresh fish of the day, baba ganoush, crispy chickpea, charred corn, citrus & dukkah (gf, df, n)	35
Darling Downs BBQ pork belly, lemongrass, kaffir lime, chilli, citrus salad & peanut sauce (gf, df, n)	36
King Island pasture raised rib eye/eye fillet (M/R), charred greens, chimichurri & beer mustard (df)	39/48

SIDES

Farm leaves, lemon dressing, nuts & seeds (gf, vg, n)	9
Farm cos, green goddess, pickled grapes & celery (gf, df, v, vg)	11
Roasted potatoes, Cultur'd crème fraîche & rosemary salt (gf, v)	11
Wok-fried greens, herb stem salsa verde & chilli salt almonds (gf, vg, n)	11
Smashed cucumber salad, chilli, mint, toasted rice & sesame (gf, vg)	12

DESSERT

White chocolate & lime semifreddo, mango sorbet, coconut, macadamia (gf, n)	14
Berries, fruit, wattle cream, whey granita & brown butter ice cream (v)	14
Chocolate mousse, brownie ice cream, strawberry (n)	15
Nimbin Valley blue & brie, honeycomb & fruit toast (n)	21

We also have a selection of freshly baked pastries, tarts & sweet treats in the produce store

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts cf: caffeine free
Alterations to the menu are respectfully declined (dietary requirements excepted)
A surcharge of 10% on Sundays and 15% on public holidays will be applied