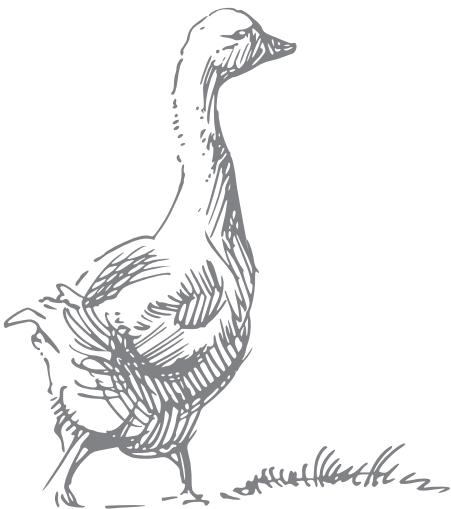


## REAL FOOD GOOD COMPANY

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At Three Blue Ducks we are passionate about what we do and we hope it shows in our product. We try our hardest to gather our produce from ethical and sustainable sources, whether it be organic eggs, grass fed beef or the beautiful sourdough from Iggy's Bread. We choose to work with independent Sydney craft brewers and coffee roasters like our friends over at Single O. It is our policy that nothing goes to waste.

Our wood fired oven and two charcoal pits add smokey elements to a good number of dishes each service. We dedicate a bulk of the menu to seasonal produce so you can bank on honest and exciting food that's sourced sustainably.

**ROSEBERY**

# **B** three blue ducks

## **DINNER**

### **THINGS TO START**

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Oyster, shallot & red wine vinegar mignonette (gf, df)	4.5 each	25 Half Doz
Iggy's sourdough & butter (v)		7
Sweet potato hummus, charred onions, sesame & focaccia (df, v, vg)		14
Lamb kofta, romesco, parsley & flat bread from the wood oven (df without flatbread, n)		19

### **SMALLS**

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Roasted beets, smoked whipped ricotta, pickled lentils, pepita dukkah (gf, v)	17
Kingfish ceviche, tigers milk, sweet potato & coriander (gf)	21
Wagyu bresaola, black garlic & macadamia cream, toasted buckwheat & charred sea blight (n)	19
Heirloom tomato, stracciatella, pangrattato & basil oil (gf, v)	19
BBQ octopus, adobo sauce, pickled chilli salsa & lime (gf, df)	22

### **BIGS**

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Roasted cauliflower yellow curry, sambal & garlic naan (df, v, vg)	26
BBQ prawns, XO butter & charred greens (gf)	30
Peri peri chicken, wood roasted veggies & chermoula (gf, df)	32
Porchetta, smoked parsnip puree, beetroot & apple slaw, roasted fennel granola	38
Wood roasted kingfish, macadamia cream, charred broccolini, pickled chilli & anchovy vinaigrette (n)	35
Charcoal grilled 350g scotch fillet, burnt shallots, almond cream, crispy kale & jus (gf, n)	38

#### **SPIT ROAST LAMB**

Friday dinner & all weekend  
(subject to availability)

#### **SIDES**

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Crispy roast potatoes, rosemary & garlic (gf, v)	11
Wood roasted cauliflower, anchovy butter, crispy curry leaves (gf)	12
Gem lettuce salad, red grapes, green goddess, fried bread (gf, df, v)	10
Wood roasted broccoli, miso baba ghanoush, pickled chillies & almonds (gf, df, v, vg, n)	12

#### **SWEET TREATS**

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Sea salt meringue, lemon curd, passion fruit, pepita brittle (gf, v)	13
Malt chocolate parfait, almond struesel, honeycomb & mulberry jam (n)	14
Spiced fruit cake, macerated berries & brown sugar ice cream (v, n)	14

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

Groups of 12 or more are subject to a discretionary service gratuity of 8%

Please note all payments made via AMEX will incur a 2% surcharge + we now welcome split bills

Please note there is a 10% surcharge on Sundays and 15% on public holidays