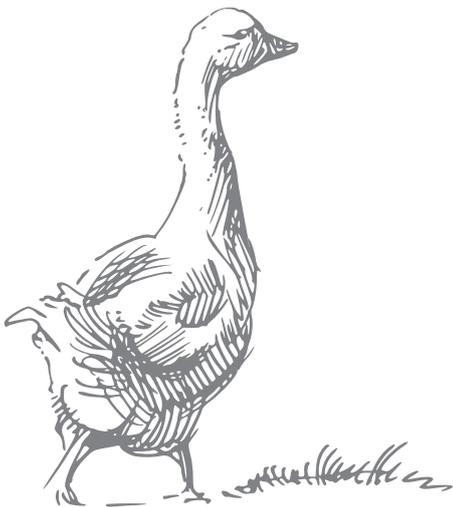


REAL FOOD GOOD COMPANY



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 0. 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

LUNCH

From 12pm onwards

THINGS TO START

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
Heirloom tomato, stracciatella, pangrattato & basil oil (gf, v)		19
Tandoori chicken skewers, watermelon, pickled radish, mint & yoghurt (gf)		16
Lamb kofta, romesco, parsley & flat bread from the wood oven (df without flatbread, n)		19

BIGS

Roasted pumpkin salad, goats cheese cream, rough tabouli & puffed wild rice (v)	19
Soba noodle salad, charred broccoli, wakame, roasted eggplant, toasted sesame & miso dressing (df, v, vg) <i>add kingfish sashimi</i>	21 10
Buttermilk fried chicken burger, guacamole, pickles, cheddar, special sauce, iceberg <i>add crispy potatoes 5</i>	18
Roasted sweet potato, adobo, burnt corn, black rice (gf, df, vg)	20
Twice cooked sticky chicken salad, cucumber, red onion, bean sprouts, coriander, nam jim & cashew salad (df, n)	27
BBQ prawns, XO butter & charred greens (gf)	30
Salmon pastrami salad, quinoa, parsley, mint, burnt citrus dressing, avocado mousse, quinoa cracker (gf, df)	26
Wood roasted kingfish, macadamia cream, charred broccolini, pickled chilli & anchovy vinaigrette (n)	35
Porchetta, smoked parsnip puree, beetroot & apple slaw, roasted fennel granola	38

WEEKDAY SANDWICH SPECIAL

Ask your server for details

SPIT ROAST LAMB

Friday dinner & all weekend
(subject to availability)

BOTTOMLESS BRUNCH

Breakfast \$45pp

Lunch \$65pp

Ask our team for more information

SIDES

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
Charred broccolini, confit chilli, gremolata, hazelnuts (gf, df, v, vg, n)	12

SWEET TREATS

Sea salt meringue, lemon curd, passion fruit, pepita brittle (gf, v)	13
Chocolate mousse, raspberry curd, roasted coconut crumb, chocolate tuile (gf, v)	15
Sweetcorn parfait, vanilla sponge, salted caramel popcorn, white chocolate & milk crumb (v)	15

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

Groups of 10 or more are subject to a discretionary service gratuity of 8%

Please note all payments made via AMEX will incur a 2% surcharge

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