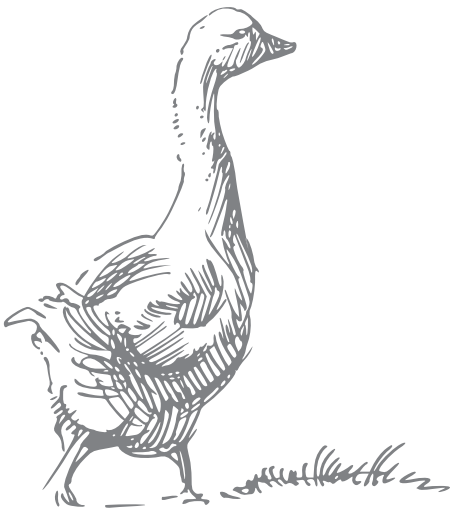


**B** three  
blue  
ducks

## **REAL FOOD GOOD COMPANY**

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Hailing from a humble beginning in Bronte 8 years ago, we have since embarked on ambitious and rewarding ventures in Byron Bay in 2015, Rosebery in 2016 and more recently Brisbane in 2018.

Although each of our locations differ greatly in aesthetic their philosophy and ethos remains very much the same. Our no-fuss way of dining and commitment to buying local and ethically farmed produce makes us proud to be seen as frontrunners in conscious consumption and a hit with visitors recognising our love of real food.

**BRISBANE**

# DINNER

## BREADS FROM THE WOOD OVEN

Organic sourdough bread, cultured butter (v)	6
Sweet potato hummus, charred onions, black sesame, dukkah & flat bread (v, n) <i>vg on request</i>	14
Spiced lamb, charred eggplant purée, herbs, macadamias, flat bread (n)	18
Fava bean & anchovy dip, charred peppers, dukkah & flat bread (n)	14

## SMALL PLATES

Betel leaf, spanner crab, peanut sauce, kaffir lime, coriander (gf, df, n)	16
Raw fish, paw paw, red onion, chilli, ginger (gf, df)	24
BBQ octopus, adobo, burnt corn salsa & lime (gf, df)	21
Heirloom tomato, stracciatella, pangrattato, basil oil (gf, v)	23
Wood roasted haloumi, pickled beets, grapes, eschalots, oregano (gf, v)	22

## COLD SHELLFISH

Oysters, finger lime, ginger (gf, df) 4.5 / half doz 23 / doz 44	Tiger prawns, chilli mayo, flat bread	30
Moreton Bay bugs, lemon, fermented chilli (gf, df) 43	Spanner crab, yuzu mayo (gf, df)	Market Price
Chilled seafood platter for two. A selection of Champagne lobster, Moreton Bay bugs, tiger prawns, spanner crab, cuttlefish, scallops, oysters, house condiments, potato salad, bread 140		

## WOOD FIRED OVEN

Harissa pumpkin, turmeric & cashew cream, kale, radish, sauerkraut, birdseed mix (gf, df, vg, n)	20	Steamed mussels, chilli jam, coconut sambal, oven roasted flat bread	32
Lamb shoulder, pea, zucchini, squash, red onion, mint & lemon dressing (gf, df) <i>serves 2 - 3</i>	75	Porchetta, smoked parsnip purée, beetroot & apple salad, fennel granola, mustard jus	38
Fish of the day, corn, smoked eggplant, chilli, cucumber, heirloom tomato, herbs, citrus, preserved lemon (gf, df, n)	38	Whole fish, lime leaves, lemongrass, chilli, cucumber, Thai basil (gf, df, n)	Market Price

## GRILL

500g grass fed T-bone, burnt onions, chimichurri, jus (gf, df)	60	Moreton Bay bugs, charred cavolo nero, XO butter (gf)	59
Chargrilled king prawns, chilli, avocado, lime, shallots, seasonal greens (gf)	33	Fermented chilli glazed roast chicken, corn purée, pickled radicchio, jus (gf, df)	32

## SIDES

Shaved zucchini salad, apple, macadamias, herbs, lemon (gf, df, v, vg, n)	9	Roasted garlic & rosemary potatoes (gf, v)	11
Roasted beetroots, black garlic, pickled lentils, Brazil nuts (v, n)	13	Iceberg wedge, cavolo nero, dill & anchovy dressing, pangrattato (gf, n)	10
Roasted pumpkin, goats cheese cream, burnt honey, puffed wild rice, chilli oil (gf, v)	14	Charred asparagus & broccolini, whipped smoked ricotta, green olive tapenade (gf, v)	13

## DESSERT

Coconut custard, crystallised white chocolate & sesame, raspberry curd, fresh berries (gf, df, vg)	16
Chocolate mousse, parsnip cream, hazelnut crunch, chocolate tuile (n)	16
Vanilla creme brûlée, passion fruit, white chocolate & milk crumb (gf)	16
Whipped vanilla buttermilk, apple & elderflower granita, honey almonds, lemon thyme (gf, n)	16
Ducks cheese board, lavosh, figs, honey (v, n)	22

## SNEAKY DRINK TO START

DUCKS ROSÉ SPRITZ	16
Riot rosé, Aperol, sparkling wine, soda	
SWOOPING MAGPIE	20
Gin, pineapple skin tea, Aperol, simple syrup, fresh lime	

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

Please note, all payments made via credit card will incur a 1.5% surcharge.