

D three blue ducks

SMALLS

Rock oyster (gf, df)	4.5
Iggy's sourdough bread & cultured butter	5
Cannellini bean dip, roast tomato, chimichurri, sourdough (df, vg)	14
Hot smoked bonito, radish, sea succulent, cornichon, dill, quinoa cracker (gf, df)	18
Stracciatella, pickled peach, fig, olive pangrattato & basil (gf, v)	21
Coal roasted octopus, pomodoro sauce, garlic potatoes, parsley (gf, df)	22

BIGS

500g T bone steak, pickled cabbage, bone marrow, tarragon jus (gf, df)	43
Gnocchi vongole, tomato sauce, chorizo & basil (df, v)	29
Crispy barramundi, beetroot puree, salsa verde, piccalilli, hazelnuts (gf, df, n)	33
Maple glazed brisket, burnt onion, horseradish cream, slaw (gf)	32
Lamb rump, roast zucchini, gremolata & sheeps feta (gf)	33
Pea & zucchini flower risotto, cashew cream, pesto, snow pea tendril (gf, df, vg, n)	26

SIDES

Brussels sprouts, garlic, seeded mustard & guanciale (gf, df)	14
Charred broccoli, lettuce, olive tapenade, chilli almonds (gf, df, vg, n)	12
Chat potatoes, rosemary, lemon salt (gf, df, vg)	11

DESSERT

Two cheeses, honey, lavosh & Iggy's bread (v, n)	19
Crema Catalana, stewed rhubarb & burnt orange (gf, v)	12
Chocolate mousse, strawberry, hazelnuts, cookies & cream ice cream (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