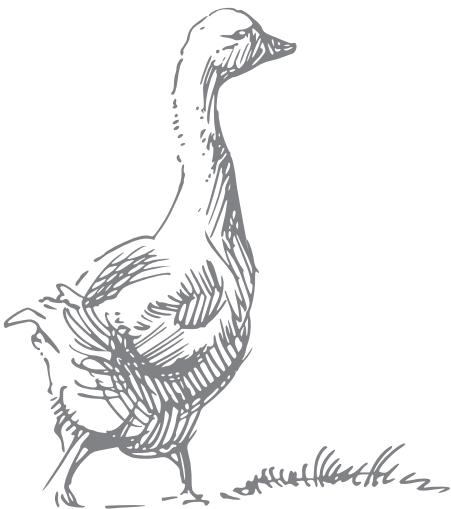


REAL FOOD GOOD COMPANY



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 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

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
Tempura zucchini flowers, smoked ricotta & green olive tapenade (gf, v)		16

SMALLS

Roasted bone marrow, onion jam, herb salad & toasted sourdough (df)	18
BBQ mackerel, Dutch cream potatoes, smoked aioli, caper berries, parsley & dill (gf, df)	23
Wagyu bresaola, black garlic & macadamia cream, toasted buckwheat & charred karkarlla (n)	19
Roasted beets, stracciatella & greens, walnut salsa (gf, v)	21
BBQ octopus, adobo sauce, pickled chilli salsa & lime (gf, df)	22

BIGS

Farro & eggplant risotto, charred silverbeet, green goddess & pecorino (v)	26
BBQ prawns, XO butter & charred greens (gf)	30
Peri peri chicken, wood roasted vegetables & chermoula (gf, df)	32
Roasted pork belly, smoked parsnip puree, beetroot & apple slaw, roasted fennel granola	36
Wood roasted kingfish, macadamia cream, charred broccolini, pickled chilli & anchovy vinaigrette (n)	35
Charcoal grilled 250g marble score 3 flat iron steak, burnt shallots, almond cream, crispy kale jus (gf, n)	38

SPIT ROAST LAMB

Friday dinner & all weekend
(subject to availability)

SIDES

Crispy roast potatoes, rosemary, garlic (gf, v)	11
Wood roasted cauliflower, anchovy butter, crispy curry leaves (gf)	12
Rocket, zucchini & apple salad, macadamia crunch & parmegiano reggiano (gf, v, n)	11
Charred broccolini, confit chilli, gremolata & hazelnuts (gf, df, 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 and 15% on public holidays