

B 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, pear, 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
Mussel & fish stew, tomato, braised onions, turnips & garlic chilli toast	31
Gnocchi, wood ear, Swiss brown & chestnut mushrooms, leeks, sage & pangrattato (df, v)	29
Roasted half chicken, bayleaf, corn puree, green beans, parsley & sherry vinegar (gf)	31
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 flourless cake, miso caramel, toasted coconut ice cream (gf, 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