

IT'S BACK! SUNDAY ROAST WITH STONE & WOOD

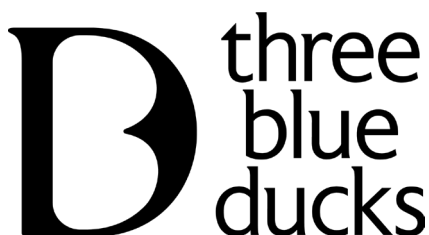
EVERY SUNDAY FROM 5PM

TWO COURSES PLUS A
STONE & WOOD BEER ON ARRIVAL
ADULTS \$45 AND KIDS \$15

Tuck into local, ethically farmed beasts, roasted to perfection while you enjoy live music and a cold beer.

Free glass of wine if you don't drink beer! (Kids – drink not included.)

CALL US ON (02) 6684 7795 OR
BOOK ONLINE AT THREEBLUEDUCKS.COM



A surcharge of 10% on Sundays will be applied.



12pm - Late

SMALLS

Oysters & finger lime dressing (gf, df)	4.5 / half doz 23 / doz 45
The Bread Social sourdough, cultured hand made butter (v)	7
Marinated olives, lemon, chilli, garlic & bay leaf (gf, vg, df)	9
Bunya nut hummus, pine oil, desert lime & focaccia (df, v, vg, n)	16
Raw fish, preserved plum, burnt honey, soy & radish (gf, df)	23
Byron Bay burrata, melon, pickled pear, smoked salt & charred bread (v)	23
Slow roasted beetroot, crisps, almond cream & onion skin vinegar (df, gf, v, vg, n)	19
Venison tataki, smoked blueberries, macadamia miso, wild fennel & spent sourdough (n, df)	24
Coal roasted octopus, fish bone glaze, shaved cauliflower, seaweed & tapenade (gf, df)	24

BIGS

Roasted cauliflower, citrus harissa, herb salad, hazelnuts & pineapple vinegar (gf, df, v, vg, n)	28
Market fish of the day, Farm radish cream, dashi butter, slow roasted cabbage & pickles (gf)	37
Brooklet Springs twice cooked chicken, sunchoke, oyster mushrooms, malted barley & chermoula (df)	36
Miso glazed eggplant, whipped tofu, szechuan, ginger, coriander, peanuts & pickled chilli (df, gf, v, vg, n)	28
Borrowdale pork rack, sweet & sour Farm peppers, fennel, roasted black garlic, shallot & herb stalk oil (gf, df)	38
350g King Island rib eye, Farm cos, parmesan & rosemary dressing, pickles & beer mustard - recommended medium rare but happy to accomodate requests	43
Moreton Bay bugs, turmeric, lemongrass & ginger curry, greens, Nimbin brown rice (gf, df)	58

SIDES

Roast potatoes & smoked garlic crème fraîche (gf, v)	12
Farm leaves, nuts, seeds & lemon dressing (df, gf, v, vg, n)	10
Turnips, celeriac, mustard seeds, fried capers & curry leaves (df, gf, v, vg)	13
Wok greens, citrus butter & sriracha salt (gf, v)	13

DESSERT

Chocolate mousse, strawberries, cookies & cream ice cream (gf, v, n)	16
Vanilla panna cotta, burnt whey, rhubarb, candied ginger & biscuit (gf, n)	16
Roasted pineapple, coconut ice cream, granita & roasted cashew (gf, df, v, vg, n)	16
Whipped brie, honey preserved fruit, pickles, pepper & lavosh (v)	16

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Alterations to the menu are respectfully declined (dietary requirements excepted)
A surcharge of 10% on Sundays and 15% on public holidays will be applied