

IT'S BACK! SUNDAY ROAST WITH STONE & WOOD

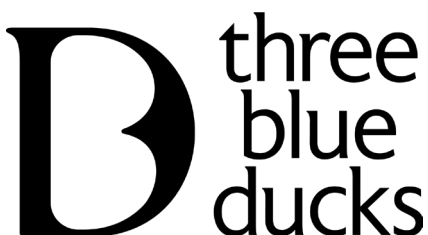
EVERY SUNDAY FROM 5PM

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.

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, choko, pickled pear, smoked salt & charred bread (v)		23
Slow roasted beetroot, crisps, almond cream & onion skin vinegar (df, gf, v, vg, n)		18
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)		27
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		42
Moreton Bay bugs, turmeric, lemongrass & ginger curry, greens, Nimbin brown rice (gf, df)		58

SIDES

Roast potatoes & smoked garlic crème fraîche (gf, v)		11
Farm leaves, nuts, seeds & lemon dressing (df, gf, v, vg, n)		9
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)		15
Vanilla panna cotta, burnt whey, rhubarb, candied ginger & biscuit (gf, n)		15
Roasted pineapple, coconut ice cream, granita & roasted cashew (gf, df, v, vg, n)		15
Whipped brie, honey preserved fruit, pickles, pepper & lavosh (v)		16