



## WELCOME TO 'THE DUCKS'

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### OUR STORY

The Ducks all started with some good mates travelling the world, cultivating ideas around a better, more sustainable approach to living. With a shared belief in good, ethical food – Three Blue Ducks was hatched.

At Three Blue Ducks, we're 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. And we choose to work with independent Sydney craft brewers and coffee roasters, like our friends over at Single O.

Here at Rosebery, our wood-fired oven and two charcoal pits add smokey elements to a good number of dishes each service. For veggie enthusiasts, we dedicate a bulk of the menu to seasonal produce from the markets, with fresh herbs grown in our garden outside. So you can bank on honest and exciting ingredients that are sourced sustainably.

This is what we call 'real food' and we think you'll taste the difference!



**@THREEBLUEDUCKS**

# **B** three blue ducks

## **DINNER**

### **THINGS TO START**

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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, vg)		14
Raw fish, compressed apple, burnt citrus dressing & herbs (gf, df)		24

### **SMALLS**

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Roasted bone marrow, onion jam, herb salad & toasted sourdough (df)	18
BBQ rainbow trout, Dutch cream potatoes, smoked aioli, caper berries, parsley & dill (gf, df)	23
Crumbed pork terrine, pickled onion purée, gribiche, parsley & preserved lemon (df)	20
Roasted beets, kefir labneh, braised beets leaves & walnut salsa (gf, v, n)	21
BBQ octopus, adobo sauce, pickled chilli salsa & lime (gf, df)	22

### **BIGS**

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Farro & eggplant risotto, charred silverbeet, green goddess & pecorino (v)	26
Mussels, tomato sugo, XO, herb & garlic bread (df)	30
Peri peri chicken, wood roasted vegetables & chermoula (gf, df)	32
Roasted pork belly, smoked parsnip purée, beetroot & apple slaw, roasted fennel granola	36
Roasted barramundi cutlet, red curry sauce, roasted sweet potato, Thai basil oil, cashews & garlic flatbread (df without flatbread, n)	37
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**

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Crispy roast potatoes, rosemary, garlic (gf, v)	11
Fermented honey glazed carrots, smoked labneh & spiced hazelnuts (gf, v, n)	12
Iceberg lettuce, green tahini, toasted sesame & lemon (gf, df, vg)	11
Charred asparagus, confit chilli, gremolata & toasted hemp seeds (gf, df, vg)	12

#### **SWEET TREATS**

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Warm coconut custard, rhubarb, crystalised white chocolate & sesame, chilli & ginger caramel & lemon verbena (gf, v)	14
Chocolate mousse, raspberry curd, roasted coconut crumb & chocolate tuile (gf, v)	15
Sticky date & cumquat pudding, honeycomb, butterscotch, wattle seed double cream	15

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts cf: caffeine free

A discretionary service gratuity of 8% is added to all tables of 12 or more

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