



WELCOME TO 'THE DUCKS'

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

LUNCH

From 12pm onwards

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, vg)		14
Roasted beets, kefir labneh, braised beet leaves & walnut salsa (gf, v, n)		21
Eggplant tempura, Asian sticky sauce & herb salad (df, v, n)		14
Crumbed pork terrine, pickled onion purée, gribiche, parsley & preserved lemon (df)		20

BIGS

Roasted pumpkin salad, goats cheese cream, rough tabouli & puffed wild rice (v)	19
Soba noodle salad, charred broccoli, wakame, roasted eggplant, toasted sesame & miso dressing (df, v, vg) <i>add market fish sashimi 10</i>	21
Buttermilk fried chicken burger, guacamole, pickles, cheddar, special sauce, iceberg lettuce <i>add crispy potatoes 5</i>	18
Spiced hot & sour beef broth, shaved brisket, roasted cabbage, Asian herbs & lime (df)	19
Twice cooked sticky chicken salad, cucumber, red onion, bean sprouts, coriander, nam jim & cashew salad (df, n)	27
Mussels, tomato sugo, XO, herb & garlic bread (df)	28
Salmon pastrami salad, quinoa, parsley, mint, burnt citrus dressing, avocado mousse, quinoa cracker (gf, df)	26
Roasted barramundi cutlet, red curry sauce, roasted sweet potato, Thai basil oil, cashews & garlic flatbread (df without flatbread, n)	37
Roasted pork belly, smoked parsnip purée, beetroot & apple slaw, roasted fennel granola	36

WEEKDAY SANDWICH SPECIAL

Ask your server for details

SPIT ROAST LAMB

Friday dinner & all weekend
(subject to availability)

BOTTOMLESS BRUNCH

Breakfast \$45pp

Lunch \$65pp

Ask our team for more information

SIDES

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

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 & 15% surcharge on public holidays