

B three blue ducks

12pm - Late

SMALLS

Oysters & finger lime dressing (gf, df)	4.5 / half doz 23 / doz 45
The Bread Social sourdough, cultured handmade butter (v)	7
Marinated olives, lemon, chilli, garlic & bay leaf (gf, df, vg)	9
The Farm vegetable plate, 'raw, pickled & fermented', whipped greens hummus, crispy leaves (gf, df, v, vg)	16
Raw fish, buttermilk, seaweed crisp, ginger, corn, citrus, green oil (gf)	23
Byron Bay burrata, roasted squash, fennel, eggplant, apple cider, fried bread, herbs (v)	23
Slow roasted carrot, almond cream, pesto (gf, df, v, vg, n)	19
Venison tataki, smoked blueberries, macadamia miso, wild fennel, spent sourdough (df, n)	24
Coal roasted octopus, fish bone glaze, shaved cauliflower, seaweed, tapenade (gf, df)	24

BIGS

Grilled zucchini, harissa, shaved zucchini, sunflower, herbs, spent citrus vinaigrette (gf, df, v, vg, n)	28
Market fish of the day, fennel & radish cream, pea shoots, pickles, nasturtium salad (gf)	37
Brooklet Springs twice cooked chicken, radish, oyster mushrooms, malted barley, chermoula (df)	36
Miso glazed eggplant, whipped tofu, szechuan, ginger, coriander, peanuts, pickled chilli (gf, df, v, vg, n)	28
Gooralie pork rack, sweet & sour beets, fennel, black garlic, shallot (gf, df)	38
350g King Island rib eye, cos, parmesan & rosemary dressing, pickles, beer mustard - our chefs recommend medium rare	43
Kinkawooka mussels, yellow curry, brown rice, lemongrass, ginger, coriander, charred lime (gf, df)	37

SIDES

Roast potatoes, smoked garlic crème fraîche (gf, v)	12
Salad leaves, lemon dressing, hemp seed, macadamia (gf, df, vg, n)	10
Roots 'n' all slaw, currants, green goddess (gf, df, vg, n)	13
Wok greens, XO, egg (gf, df)	13

DESSERT

Chocolate mousse, strawberries, cookies & cream ice cream (gf, v, n)	16
Ginger panna cotta, citrus glazed pineapple, burnt whey, shortbread (gf, n)	16
Coconut ice cream, roasted rhubarb sorbet, poached rhubarb, cashew, granita (gf, df, v, vg, n)	16
Local cheese, charred fruit bread, Ballina honey (v, n)	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
Card payments incur a 0.9% surcharge

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DESSERT

Chocolate mousse, strawberries, cookies & cream ice cream
(gf, v, n)

16

Dandelion Vineyards 'Legacy of the Barossa' Pedro Ximenez - Barossa, SA

15

Ginger panna cotta, citrus glazed pineapple, burnt whey,
shortbread (gf, n)

16

d'Arenberg 'Noble Mud Pie', Botrytis Viognier, Arneis, SA

12

Coconut ice cream, roasted rhubarb sorbet, poached rhubarb,
cashew, granita (gf, vg, n)

16

Plantation Pineapple rum, Nicaragua

13

Local cheese, charred fruit bread, Ballina honey (v, n)

16

Campbells Muscat, Rutherglen, VIC

12

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