

## WELCOME TO 'THE DUCKS'

---

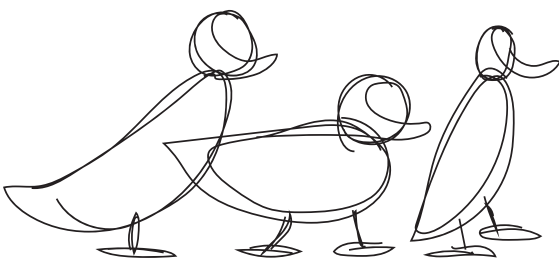
### OUR STORY

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**

# **B** three blue ducks

## **DINNER**

### **THINGS TO START**

---

Oyster, shallot & red wine vinegar mignonette (gf, df)	4.5 / half doz 25 / doz 50
Iggy's sourdough & cultured butter (v)	7
Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, flatbread (v)	14
Raw fish, charred cucumber, avocado, burnt citrus dressing, herbs (gf, df)	24

### **SMALLS**

---

Heirloom tomatoes, stracciatella, peaches, roasted fennel crunch, basil oil (gf, v)	21
BBQ rainbow trout, green tahini, fried cauliflower, green olives, currants (gf, df)	23
Crumbed pork terrine, pickled onion purée, gribiche, parsley, preserved lemon (df)	22
Marinated beetroots, macadamia cheese, Davidson's plum, beetroot crumb (gf, df, vg, n)	21
BBQ octopus, fermented capsicum, smoked potato aioli, blackened corn (gf, df)	23

### **BIGS**

---

Roasted sweet potato, cauliflower & black garlic cream, sorghum, pickled grapes, hazelnuts, herbs (gf, v)	25
Mussels, tomato sugo, XO, herb & garlic bread (df)	29
Peri peri chicken, roasted pumpkin, chermoula (gf, df)	34
Roasted pork cutlet, apple & miso sauce, slow roasted onion, pickled fennel & rocket salad, mustard jus (gf, df)	37
Charcoal grilled grass fed rump cap, portobello mushrooms, eschallots, horseradish, bagna càuda (gf, df)	39
Wood roasted market fish, creamed corn, fermented chilli, spring onion, jalapeno & herb salad (gf, df)	38

#### **SIX HOUR SPIT ROASTED LAMB**

with chimichurri & jus (gf, df)

\$42

#### **2019 YOKEL GRENACHE, SWAN VALLEY, WA**

Perfumed, bright, juicy and served lightly chilled

\$13 / \$63

### **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)	10
Charred asparagus, confit chilli, gremolata, toasted hemp seeds (gf, df, vg)	12

### **SWEET TREATS**

---

Sea salt meringue, pineapple curd, honey macadamias, mango, chantilly (gf, v, n)	15
Fruit cake, peaches, white chocolate, yoghurt, lemon myrtle	15
Dark chocolate mousse, choc crack, hazelnut crunch, summer berries (v, n)	15
Cheese, bread, fruit	24

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 card payments will incur a 0.9% surcharge

Please note there is a 10% surcharge on Sundays and 15% on public holidays

# **B** three blue ducks

## **DESSERTS**

---

Sea salt meringue, pineapple curd, honey macadamias, mango, chantilly (gf, v, n)	15
Fruit cake, peaches, white chocolate, yoghurt, lemon myrtle	15
Dark chocolate mousse, choc crack, hazelnut crunch, summer berries (v, n)	15
Cheese, bread, fruit	24

## **WHISKEY TASTING FLIGHTS**

---

A selection of 3 Bourbon Whiskeys:

Old Forester, Woodford Reserve Distiller's Select, Woodford Reserve Double Oaked 3 x 20ml	16
---	----

## **DRINKS TO FOLLOW**

---

Espresso Martini - Single O espresso, Wyborowa vodka, Kahula coffee liqueur	17
Goodnight Sweetheart - Brookie's Macadamia & Wattleseed liqueur, vodka, cacao, burnt orange syrup, dessicated coconut	19
Gundog Estate - Fortified Muscat	12
Amaretto Disaronno	9
Amaro Montenegro	9
Grappa Bianco	9
Cello Limoncello	9
Brookie's Macadamia & Wattleseed Liqueur	9

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 there is a card surcharge of 0.9% for all card types

 [threeblueducks](#)  [threeblueducks](#)

[www.threeblueducks.com](http://www.threeblueducks.com)