

WELCOME TO 'THE DUCKS'

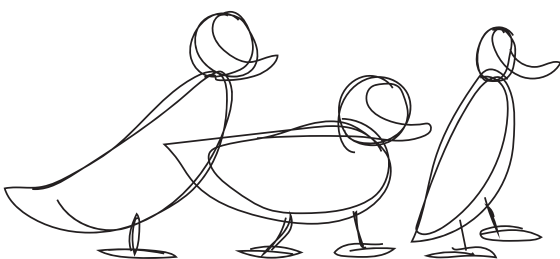
OUR STORY

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 / 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
Heirloom tomatoes, stracciatella, peaches, roasted fennel crunch, basil oil (gf, v)	21
Raw fish, charred cucumber, avocado, burnt citrus dressing, herbs (gf, df)	24
Crumbed pork terrine, pickled onion purée, gribiche, parsley, preserved lemon (df)	22

BIGS

Roasted sweet potato, cauliflower & black garlic cream, sorghum, pickled grapes, hazelnuts, herbs (gf, v)	25
Soba noodle salad, miso glazed pineapple, pickled chillies, wakame, toasted sesame, soy mirin dressing (df, v, vg) <i>add raw fish 10</i>	21
Crispy pork belly roll, slaw, turmeric pickles, apple sauce, hot sauce (df) <i>add crispy potatoes 5</i>	19
Fermented chilli glazed chicken & broccoli salad, parmesan, baby spinach, croutons, anchovy & yoghurt dressing (gf)	27
Salmon pastrami salad, quinoa, parsley, mint, burnt citrus dressing, avocado mousse, quinoa cracker (gf, df)	26
Wood roasted market fish, cucumber Thai salad, nam jim, chilli jam, cashews, fried shallots, coriander (gf, df, n)	38
Roasted pork cutlet, apple & miso sauce, slow roasted onion, pickled fennel & rocket salad, mustard jus (gf, df)	37
Mussels, tomato sugo, XO, herb & garlic bread (df)	29

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

A 10% surcharge on Sundays & 15% surcharge on public holidays will apply