

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 veggies, whipped greens hummus, crispy leaves (gf, df, vg)	16
Ceviche, buttermilk, seaweed crisp, ginger, corn, citrus, green oil (gf)	23
Byron Bay burrata, eggplant escabeche, fennel salt, pangritata (v)	23
Slow roasted carrot, almond cream, pesto (gf, df, vg, n)	19
Venison tataki, smoked blueberries, macadamia miso, spent sourdough (df, n)	24
Coal roasted octopus, seaweed tapenade, lemon, herbs, shaved squash (gf, df)	24

BIGS

Grilled zucchini, harissa, shaved zucchini, sunflower, herbs, spent citrus vinaigrette (gf, df, vg, n)	27
Market fish of the day, XO, beans, greens, farm onion soubise (gf, df)	37
Brooklet Springs twice cooked chicken, tomato, cucumber, corn, barley, chermoula (df)	38
Miso glazed eggplant, whipped tofu, szechuan, ginger, coriander, peanuts, pickled chilli (gf, df, 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)	13
Salad leaves, lemon dressing, hemp seed, macadamia (gf, df, vg, n)	10
Roots 'n' all slaw, currants, green goddess (gf, df, vg)	12

DESSERT

Chocolate mousse, strawberries, cookies & cream ice cream (gf, v, n)	16
Ginger panna cotta, citrus glazed pineapple, burnt whey, shortbread (gf, n)	16
Pavlova, Davidson plum, berries, coconut cream, passionfruit (gf, df, vg)	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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DRINKS TO FOLLOW

Farmaceutical - Single O espresso, Wyborowa vodka, Kahlua, spearmint	19
Old Plantation - plantation pineapple, panela, bitters	21
Dandelion Vineyards 'Legacy of the Barossa' Pedro Ximenez, Barossa, SA	15
d'Arenberg 'Noble Mud Pie', Botrytis Viognier, Arneis, SA	12
Campbells Muscat, Rutherglen, VIC	12
2015 Stefano Lubiana 'Occio' Grappa, Derwent Valley, TAS	16
Lord Byron Distillery Limoncello, Byron Bay, NSW	11
Amaretto Marionette	15
Amaro Montenegro	9

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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

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