



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, n)	24
Mussels, tomato sugo, XO, herb & garlic bread (df)	29
Peri peri chicken, roasted pumpkin, chermoula (gf, df)	32
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)	37

SIX HOUR SPIT ROASTED LAMB

chimichurri & jus (gf, df)

\$42

HAPPY HOUR

4-6pm Wednesday - Saturday

\$5 tap beer & wine

\$12 Aperol Spritz

SIDES

Crispy roast potatoes, rosemary & garlic butter (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)	9
Charred broccolini, confit chilli, gremolata, toasted hemp seeds (gf, df, vg)	12

SWEET TREATS

Sea salt meringue, passionfruit curd, honey macadamias, mango, chantilly (gf, v, n)	15
Roasted peach, olive oil cake, wattleseed, white chocolate & milk crumb	15
Dark chocolate mousse, choc crack, hazelnut crunch, summer berries (v, n)	15
Cheeses, lavosh, fruit, nuts & Iggy's bread	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