



VEGETARIAN FEAST

\$130 PER PERSON

Drink on arrival – your choice of sparkling wine or beer

Iggys sourdough, cultured butter

Marinated beetroots, macadamia cheese, quinoa
cracker (gf, df, vg, n)

Tempura eggplant, seaweed salt, wasabi mayo (df)

Blackened leek, buttermilk, hazelnuts (gf, n)

Charred greens, roasted Jerusalem artichoke, confit chilli,
garlic, eschallot (gf)

Harissa roasted cauliflower, turmeric cashew cream,
chermoula (gf, df, n)

Gnocchi, roasted parsnip, burnt butter, parsnip cream sauce,
winter herbs

Baby cos lettuce, lemon & green goddess dressing (gf, df)

Green beans, pine nuts, pickled currants (gf, df, n)

Molten chocolate pudding, wattleseed ice cream, hazelnut crunch,
cumquat (n)

gf: gluten free df: dairy free vg: vegan n: contains nuts

Vegans happily accomodated.

Follow us on Instagram to find out about changes to our offering, events & regular food specials.

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www.threeblueducks.com