



DINNER

Available from 3pm

SMALLS

The Bread Social sourdough, cultured handmade butter (v)	7
Salumi Australia honey macadamia mortadella, nduja, Farm pickles, beer mustard (df, n)	19
Whole prawns, Farm cos, cocktail sauce, lemon (gf, df)	27
Burrata, beetroot, watermelon radish, herb oil, pangrattato (gf, df, v)	21
Harissa pumpkin, pepita cream, citrus (gf, vg)	19
Octopus, pickled choko, broccolini & almond tapenade (gf, df)	22

BIGS

Market fish of the day, XO greens, charred onion soubise (gf, df)	36
Confit chicken, corn, macadamia miso, barley, salsa verde (df)	37
Slow cooked lamb shoulder, chimichurri, eggplant hummus, pickled currants (gf, df)	34
Farm green vegetable curry, ginger, coconut, tatsoi, curry leaves, brown rice (gf, df, vg)	29
Cauliflower, smoked blueberries, pecans, shallot, herbs (gf, df, vg)	28

SIDES

Roasted potatoes, spent citrus, anchovies, capers, rosemary (gf, df)	13
Mixed leaves, hemp seed, lemon dressing (gf, df, vg)	9

DESSERTS

Chocolate cake, ganache, coconut, poached fruits (df, vg)	14
Davidson plum & macadamia bread & butter pudding, vanilla ice cream (n)	14

SUNDAY ROAST IS BACK!

This winter, every Sunday from 4:30pm. \$45 per person for two courses and a drink on arrival. Ask our friendly staff for more information.

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts cf: caffeine free
Alterations to the menu are respectfully declined (dietary requirements excepted)
Card payments incur a 0.9% surcharge

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



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