

DINNER TASTING MENU

2-10 GUESTS

\$70 PER PERSON

Sweet potato hummus, charred onions,
smoked paprika, sesame, focaccia (df, vg)

Kingfish pastrami, beetroot relish, pickled onion, dill,
horseradish crème fraîche, sourdough crisp

Pan-fried potato gnocchi, spiced pumpkin, rainbow
chard, confit garlic & chilli, pepitas, parmesan (v)

Fermented chilli glazed chicken, garlic honey carrots,
grilled rainbow chard (gf)

Sticky date pudding, butterscotch sauce,
chai spice mascarpone (v)

Please contact us directly to organise, 48 hours notice is required.

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

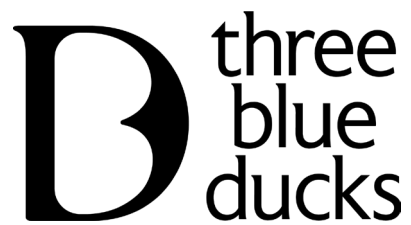
Alterations to the menu are respectfully declined (dietary requirements excepted)

Please note all card payments will incur a 0.9% surcharge. There is a 10% surcharge on Sundays & 15% on public holidays.

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

 [threeblueducks](https://www.facebook.com/threeblueducks)  [threeblueducks](https://www.instagram.com/threeblueducks)

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DINNER TASTING MENU WINE PAIRING

\$50 PER PERSON

FIRST

Seasonal Spritz

SECOND

2020 Blind Corner, 'Blanc', Margaret River, WA

THIRD

2019 M&J Becker, Chardonnay, Hunter Valley, NSW

or

Quealy 'Lina Lool' Field Blend, Mornington Peninsula, VIC

FOURTH

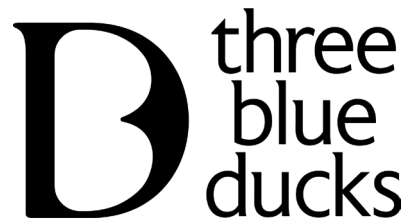
Grifter 'Omen' Oatmeal Stout, Marrickville, NSW

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VEGETARIAN DINNER TASTING MENU

2-10 GUESTS

\$70 PER PERSON

Sweet potato hummus, charred onions, smoked paprika, sesame, focaccia (df, vg)

Marinated beetroots, macadamia cheese, Davidson's plum, beet crunch (gf, df, vg, n)

Pan-fried potato gnocchi, spiced pumpkin, rainbow chard, confit garlic & chilli, pepitas, parmesan (v)

Moroccan spiced carrot & chickpea stew, dates, coriander, mint, croutons (df, vg)

Sticky date pudding, butterscotch sauce, chai spice mascarpone (v)

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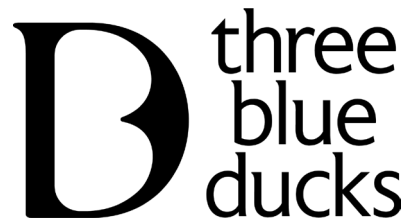
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VEGETARIAN DINNER TASTING MENU

WINE PAIRING

\$50 PER PERSON

FIRST

Seasonal Spritz

SECOND

2018 Thousand Candles 'Gathering Fields',
Pinot Noir, Merlot, Syrah, Yarra Valley, VIC

THIRD

2019 M&J Becker, Chardonnay, Hunter Valley, NSW
or
Quealy 'Lina Lool' Field Blend, Mornington Peninsula, VIC

FOURTH

Grifter 'Omen' Oatmeal Stout, Marrickville, NSW

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