

## WELCOME TO 'THE DUCKS'

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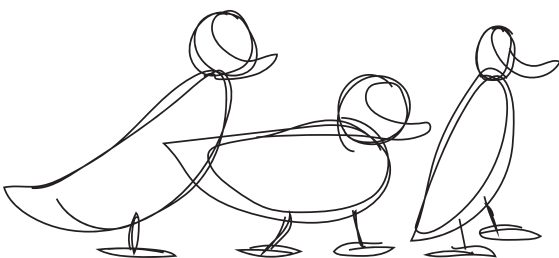
### OUR STORY

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**

## DINNER

From 5:30pm - 9pm

### SMALLS

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df)	4.5 ea
Iggy's sourdough & cultured butter (v)	7
Sweet potato hummus, charred onions, smoked paprika, sesame, flat bread (df, vg on request)	14
Marinated beetroots, macadamia cheese, Davidson's plum, beet crunch (gf, df, vg, n)	21
Crumbed pork terrine, pickled onion, gribiche, preserved lemon, parsley salad (df)	19
Kingfish pastrami, agrodolce, pickled onion, dill, horseradish crème fraîche, sourdough crisp	23

### BIGS

Pan-fried potato gnocchi, spiced pumpkin, cavolo nero, confit garlic & chilli, pepitas, parmesan (v)	27
Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)	34
Fermented chilli glazed half chicken, garlic honey carrots, grilled rainbow chard (gf)	32
Moroccan spiced carrot & chickpea stew, dates, coriander, mint, croutons (df, vg)	24
Provenir 400g ribeye on the bone, duck fat potatoes, bagna cauda, horseradish	55

#### SIX HOUR SPIT ROASTED LAMB

chimichurri & jus (gf, df)

\$42

#### DAILY SPECIALS

Ask our friendly staff for more details

### SIDES

Shaved beetroot, fennel, citrus, bitter greens, sorrel (gf, df, vg)	12
Duck fat potatoes (df) <i>vegetarian option available</i>	10
Crispy Brussels sprouts, caper & raisin dressing (df, vg)	12

### DESSERT

Flourless chocolate cake, burnt quince ice cream, hazelnut crumb (v)	14
Sticky date pudding, butterscotch sauce, chai spice mascarpone (v)	14
White chocolate & yoghurt mousse, poached rhubarb, white chocolate, almond streusel	14

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