



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, v)	21
Harissa pumpkin, pepita cream, citrus (gf, df, vg)	19
Octopus, pickled daikon, broccolini & almond tapenade (gf, df, n)	22

BIGS

Market fish of the day, XO greens, charred onion soubise (gf, df)	36
Confit chicken, broccoli shoots, macadamia miso, barley, salsa verde (df, n)	35
Slow cooked lamb shoulder, chimichurri, eggplant hummus, pickled currants (gf, df)	37
Farm green vegetable curry, ginger, coconut, tatsoi, curry leaves, brown rice (gf, df, vg)	29
Cauliflower, smoked blueberries, pecans, shallot, herbs (gf, df, vg, n)	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. A surcharge of 10% on Sundays and 15% on public holidays will be applied.

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



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DRINKS FROM THE BAR

Available from 10am

COCKTAILS

Negroni - gin, rosso vermouth, campari	18
Margarita - tequila, orange liqueur, lime	18
Espresso Martini - vodka, kahlua, coffee	18
Bloody Mary - vodka, tomato juice, worcestershire, chilli, lemon	18

BEERS

	370ML	570ML
Stone & Wood 'Greencoast' Lager 4.8% Byron Bay NSW	9	12
New England 'Little Ram' Golden Ale 3.8% New England, NSW	8	11
Hemingway's 'The Prospector' Pilsner 4.8% Port Douglas, QLD	8.5	11.5
Seven Mile Brewing 'Cali' Cream Ale 4.5% Ballina, NSW	9	12
Stone & Wood 'Jasper' Ale 5.4% Byron Bay NSW	8.5	11.5
Twøbays Pale Ale (gf) 4.5% Dromana, VIC	10.5	13.5
Akasha 'Canada Bay' Pale Ale 4.2% Canada Bay, NSW	8.5	11.5

CIDER & GINGER BEER

	370ML	570ML
Willie Smith's Organic Apple Cider 5.4% Huon Valley, TAS	9	12
Fortitude Brewing Co. 'Roots & Leaves' Hopped Ginger Beer 3.5% Mount Tamborine, QLD	9	12

WINE

	150ML	700ML
WHITE		
2019 Raidis Estate Riesling <i>Coonawarra, SA</i>	11	53
2018 Miami Sauvignon Blanc, <i>New England, NSW</i>	11	53
2019 Earth Chardonnay, <i>Riverland, SA</i>	12	58
2019 Sparrow & Vine, Semillon, <i>Hunter Valley, NSW</i>	12	58
ROSÉ		
2019 Konpira Maru 'I Dream of Tangerine', Sangiovese, <i>Stanthorpe, QLD</i>	14	68
RED		
2018 Athletes of Wine Pinot Noir, <i>Macedon Ranges, VIC</i>	13	63
2017 Topper's Mountain Nebbiolo, <i>New England, NSW</i>	12	58
2018 Happy Days Shiraz, Cabernet Sauvignon, <i>McLaren Vale, SA</i>	11	53
2018 Becker, Sangiovese, <i>Hunter Valley, NSW</i>	11	53

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