

WELCOME TO 'THE DUCKS'

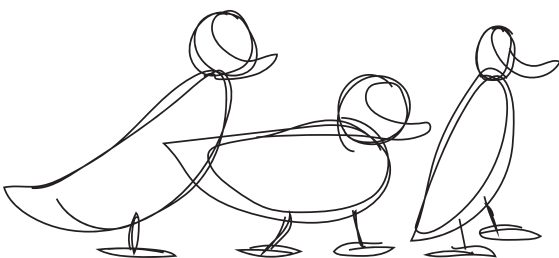
OUR STORY

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)	5 ea
Sourdough bread & cultured butter (v)	7
Sweet potato hummus, charred onions, smoked paprika, sesame, flat bread (df, vg on request)	14
Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)	22
Fermented honey glazed quail, shaved zucchini, seaweed tapenade, puffed wild rice (gf, df)	24
Kingfish pastrami, agrodolce, pickled onion, dill, horseradish crème fraîche, sourdough crisp	24

BIGS

Oven roasted potato gnocchi, pea salsa verde, lemon ricotta, asparagus, balsamic glazed pepitas, pecorino (v)	28
Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)	34
Fermented chilli glazed half chicken, garlic honey carrots, grilled rainbow chard (gf)	32
Vegetable red curry, spring greens, crispy onion and cashew, coconut sambal, sourdough flatbread (gf, df, vg, n)	29
Provenir 400g ribeye on the bone, duck fat potatoes, bagna cauda, horseradish	60
Indian spiced wood roasted cauliflower, cashew cream, lentils, mint, coriander, fresh peas, red onion, herb dressing (gf, df, vg, n)	24

SIX HOUR SPIT ROASTED LAMB

chimichurri & jus (gf, df)

\$42

THURSDAY PIZZA SPECIAL

Includes a beer or tap wine

\$20pp

SIDES

Marinated zucchini, cos, eschalots, citrus dressing, pangrattato (gf, df, vg)	12
Duck fat potatoes (df) <i>vegetarian option available</i>	12
Roasted sweet potato, macadamia cheese, seaweed dukkah (gf, df, vg, n)	12

DESSERT

Flourless chocolate cake, burnt quince ice cream, hazelnut crumb (v)	14
Black sesame mousse, burnt citrus marmalade, honey macadamias (gf, n)	14
Coconut sorbet, roasted pineapple, meringue, mango salsa (gf, df, v)	14

CHEFS MENU

For the full Ducks experience, opt for our Feast instead of a la carte for \$75 per person. Ask our staff for more information.

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