



NEW YEARS EVE MENU

SNACKS ON ARRIVAL

Pickled Farm vegetable bruschetta, preserved lemon whipped ricotta (v, *can be vg*)

Oysters, nam jim dressing (gf, df, vg)

Spent bread cracker, venison tataki, macadamia cream, kelp salt (df, n)

ENTRÉES TO SHARE

Heirloom tomato, stracciatella, pangrattato, basil oil (gf, v)

Charred prawns, avocado (gf, df)

MAINS TO SHARE

Harissa lamb shoulder, cumin yoghurt, mint (gf)

Smoked eggplant dahl, cucumber raita, picked mango, naan (v)

Whole snapper, chilli, ginger, lemon grass (gf, df)

SIDES TO SHARE

Roasted Dutch carrots, carrot top pesto, tahini, yoghurt, puffed wild rice (gf, v)

Duck's potato salad, Farm charred greens, lemon, capers, mustard, herbs (gf, df, v)

Josh & Lynette's mixed leaf salad, house apple cider & herb vinaigrette, hemp seed crunch (vg)

DESSERTS ALTERNATE DROP

Morto's tiramisu & coffee kombucha (v)

Sea salt meringue, lemon curd, Chantilly, berries (gf, vg)

DUCKLINGS

Kids under 10 - \$12pp

Pasta, butter, parmesan (v)

or

Beef sausages, roast potatoes, Farm leaves, ketchup (gf, df)

Kids aged 10-15 - \$45pp

A kids sized serving of all above adult courses + option for ice cream

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

Please note all card payments will incur a 0.9% surcharge

A 10% surcharge on Sundays and 15% on public holidays will apply

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