

B three blue ducks

LUNCH & DINNER

12.30pm - 3pm | 6pm - 8.30pm

ENTREES

Sourdough bread, cultured handmade butter (v)	7
Murray cod fillet, saffron, peas, stinging nettle (gf)	29
Smoked Nimbo trout, dill, crème fraîche, crisp bread	24
Burrata, charred zucchini, shallots, salsa verde (gf, v)	23
Crumbed pork terrine, pickled onion, gribiche, preserved lemon, parsley salad (df)	22
Roasted beets, pickled vegetables, almond cream, garlic croute (vg)	21

MAINS

400g Provenir bone in rib eye steak, caramelised garlic, horseradish, hard herbs (gf)	65
Nimbo tomahawk lamb chops, zucchini, mint, spring peas (gf)	45
Whole Nimbo butterflied trout, capers, garlic, lemon, dill (gf)	44
Oven roasted potato gnocchi, pea & ricotta sauce, broad beans, salsa verde, pecorino (gf, v)	29
Harissa spiced roasted cauliflower, chimichurri, roasted hazelnuts, tahini, sumac, lemon (vg)	28

SIDES

Andean duck fat roasted potatoes (gf, v)	13
Charred broccoli, pickled chilli, almond cream (vg)	12
Mixed leaves, citrus, lemon dressing (vg)	12

DESSERTS

Self-saucing chocolate pudding & crumb, ganache hazelnuts, orange (v)	16
Sea salt meringue, lemon curd, chantilly, berries (gf, v)	16
Crema catalana (gf, v)	16
Cheese board, house-made lavosh, quince paste, dried & fresh fruit (v)	28

*Ducklings menu items available.
Ask our 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)
VISA & Mastercard payments incur a 1% surcharge. AMEX will incur a 2.4% 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.