

WELCOME TO 'THE DUCKS'

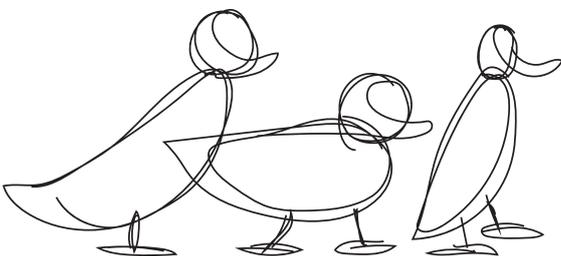
OUR STORY

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

B three blue ducks

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, flatbread (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, sweet & sour onion, dill, horseradish crème fraîche, sourdough crisp	24
BBQ Moreton Bay bugs, fermented chilli butter, roasted corn (gf, df)	42 / 60

BIGS

Vegetable red curry, spring greens, crispy onion and cashew, coconut sambal, flatbread (gf, df, vg, n)	29
Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)	34
Indian spiced wood roasted cauliflower, cashew cream, lentils, mint, coriander, fresh peas, red onion, green tahini (gf, df, vg, n)	24
Roasted chicken, burnt eggplant, braised chickpeas, chimichurri, BBQ spring onion (gf, df)	32
Braised lamb shoulder, romesco, freekeh tabouli, za'atar (df, n)	35
Provenir 400g ribeye on the bone, duck fat potatoes, bagna cauda, horseradish	60

SIX HOUR SPIT ROASTED PIG

chimichurri & jus (gf, df)

\$44

WELCOME DRINKS

Native Negroni - \$20

Ducks Smokey Spritz - \$16

SIDES

Cos, marinated zucchini, 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
Charred broccolini, muhammara, hazelnut, pomegranate (df, vg, n)	12

DESSERT

Chocolate parfait, Christmas spiced streusel, summer fruits (n)	14
Black sesame mousse, burnt citrus marmalade, honey macadamias (gf, n)	14
Coconut sorbet, bbq pineapple, mango salsa, lemongrass & ginger granita (gf, df, vg)	14

BOOK THE DUCKS FOR VALENTINES DAY!

Four course set menu for \$90/head. Includes a welcome drink of beer or bubbles.
Dinner only. Sunday 14th February.

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