

## WELCOME TO 'THE DUCKS'

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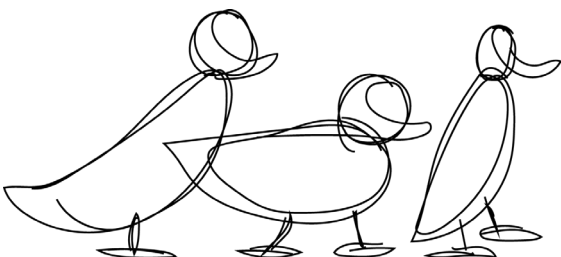
### OUR STORY

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.

Hailing from a humble beginning in Bronte ten years ago, we have since embarked on ambitious and rewarding ventures in Byron Bay, Rosebery and here in Brisbane, with a fifth venue just opened in Melbourne. 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 ingredients from ethical and sustainable sources, working with honest suppliers we like, who have the best quality produce.

Although each of our locations differ greatly in aesthetic, their philosophy and ethos remains very much the same. Our no-fuss way of dining and commitment to buying local and ethically farmed produce makes us proud to be seen as frontrunners in conscious consumption and a hit with visitors recognising our love of real food.

We hope you enjoy your experience!



**@THREEBLUEDUCKS**



## DINNER SET MENU

2 COURSES \$75 PER PERSON | 3 COURSES \$90 PER PERSON

### ON ARRIVAL

Sourdough bread, cultured butter (v)

### TO START (CHOOSE ONE)

Freshly shucked oysters, mango hot sauce (gf, df)

Green herb & lentil dip, garlic oil, pepitas, chilli, flatbread (v, *vg on request*)

Chicken liver parfait, Davidson plum jam, bird seed mix, sourdough (n)

Grilled octopus, muhammara, green tomato, jalapeno & seaweed dukkah (df, n)

Beetroots, macadamia cheese, Davidson plum, beetroot crumb (gf, df, vg, n)

Kingfish pastrami, agrodolce, sweet & sour onion, dill, horseradish crème fraîche, sourdough crisp (n)

BBQ Moreton Bay bugs, fermented chilli butter, charred corn & greens (gf)

### BIGS (CHOOSE ONE)

Indian spiced roasted cauliflower, cashew cream, lentils, mint, coriander, fresh peas, red onion, herb dressing (gf, df, vg, n)

Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)

Roasted chicken, hasselback potato, corn purée, charred herb salsa, hot sauce (gf)

Steamed mussels, chilli jam, coconut sambal, flatbread

Lamb shoulder, fermented capsicum, smoked potato aioli, pearl barley tabouleh (df)

Grilled 400g rib eye on the bone, roasted potatoes, bagna cauda, horseradish (gf)

Baked ricotta gnudi, roasted carrots, pickled currants, broccolini, bird seed mix (v, n)

### SIDES (TO SHARE)

Roasted garlic & rosemary potatoes (gf, v)

Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)

Wood roasted carrots, smoked labneh, spiced hazelnuts (gf, v, n)

### DESSERTS (CHOOSE ONE)

Black sesame & white chocolate mousse, burnt citrus marmalade, honey macadamias (gf, n)

Coconut sorbet, BBQ pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

Olive oil & yoghurt cake, melons, strawberry gum cream

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

Please advise your waiter of any special dietary requirements.

A discretionary service gratuity of 8% is added to all tables of 12 or more.

Please note all card payments will incur a 1.5% surcharge.

A 10% surcharge on Sundays & 15% surcharge on public holidays will apply.

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