

WELCOME TO 'THE DUCKS'

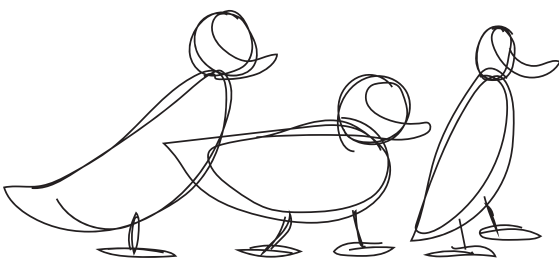
OUR STORY

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
Green herb & lentil dip, garlic oil, pepitas, chilli, flatbread (v, vg on request)	14
Burrata, beetroot boshi, currants, macadamia beet crumb (gf, v, n, vg on request) <i>add slice of sourdough 3</i>	23
Provenir beef fillet tataki, poached lobster, pickled green tomato, lemon crème fraîche (gf)	32
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

Baked ricotta gnudi, roasted carrots, pickled currants, broccolini, bird seed mix (v, n)	29
Wood roasted whole lemon sole, shaved fennel, nori tapenade, lemon miso dressing, seaweed dukkah (gf, df)	34
Indian spiced wood roasted cauliflower, cashew cream, lentils, mint, coriander, fresh peas, red onion, green tahini (gf, df, vg, n)	24
Roast chicken, hasselback potato, corn, charred herb salsa, hot sauce (gf)	33
Roasted porchetta, charred onion soubise, roasted apple, fennel granola, mustard leaf	35
Provenir 400g ribeye on the bone, crispy potatoes, bagna cauda, horseradish	60

SIX HOUR SPIT ROASTED LAMB

Charred herb salsa, Daisy's mint sauce (gf, df)

\$44

available Wednesday dinner - Saturday

WELCOME DRINKS

Mildura Martini - Brookies gin, Marionette orange curaçao, Cinzano sweet vermouth - \$20

Aperol Spritz - Aperol, prosecco, soda - \$16

SIDES

Baby cos salad, citrus dressing, hemp seed dukkah (gf, df, vg)	12
Crispy potatoes, garlic, rosemary, butter (v)	13
Roasted carrots, macadamia cheese, spiced maccas (gf, n)	12
Charred broccolini, muhammara, hazelnut, pomegranate (df, vg, n)	12

DESSERT

Dark chocolate mousse, Davidson's plum, hazelnut crumb (v, n)	16
Melons, olive oil & yoghurt cake, lemon myrtle cream (v)	16
Coconut sorbet, bbq pineapple, mango salsa, lemongrass & ginger granita (gf, df, vg)	16

DINING AS A GROUP?

Ask our staff for more information on our group feast & set menus

MIDWEEK PIZZA SPECIAL

Includes a beer or tap wine
\$20pp

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