

D three blue ducks **SUNDAY ROAST**

This menu will be
available on
May 30th
July 11th
August 8th
September 5th
October 3rd & 31st

\$49 PER PERSON

A surcharge of 10% on Sundays and 15% on public holidays will be applied

IF YOU FANCY...

Freshly shucked Sydney rock oysters, red wine mignonette (gf,df) \$5 ea
Sourdough bread & cultured butter (v) \$7

ENTRÉE

Wood roasted cauliflower salad, muhammara, pickled grapes,
herbs & hazelnuts (v, n)

MAINS & SIDES

Slow roasted Milly Hill lamb leg, sweet potato, parsnip, rosemary
& garlic potatoes, crushed minted peas, charred herb salsa &
Yorkshire pudding

VEGETARIAN OPTION

Harissa glazed pumpkin, sweet potato, parsnip, rosemary &
garlic potatoes, crushed minted peas, charred herb salsa &
Yorkshire pudding

KIDS MINI ROAST - \$15 PER PERSON

Included - your choice of a beer, wine or spirit

Archie Rose Signature Gin, your choice of mixer

Young Henrys Cider, Motorcycle Porter or Natural Lager

Quealy 'Mandi', Pinot Grigio

Cape Jaffa, Shiraz

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

Alterations to the menu are respectfully declined (dietary requirements excepted)

Card payments incur a 0.9% surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.

Follow us on Instagram to find out about changes to our offering, events & regular food specials.

B three blue ducks **SUNDAY ROAST**

This menu will be
available on
June 6th
July 18th
August 15th
September 12th
October 10th

\$49 PER PERSON

A surcharge of 10% on Sundays and 15% on public holidays will be applied

IF YOU FANCY...

Freshly shucked Sydney rock oysters, red wine mignonette (gf,df) \$5 ea
Sourdough bread & cultured butter (v) \$7

ENTRÉE

Grilled zucchini, ricotta, preserved lemon, sorghum, chilli oil,
herbs and hazelnut dukkah. (gf, v, n)

MAINS & SIDES

Roast beef, pumpkin, broccolini, rosemary & garlic potatoes,
sweet potato, horseradish cream, Yorkshire pudding & jus

VEGETARIAN OPTION

Maple glazed pumpkin, broccolini, rosemary & garlic potatoes,
sweet potato, Yorkshire pudding & charred herb salsa (v)

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B three blue ducks **SUNDAY ROAST**

This menu will be
available on
June 13th
July 25th
August 22nd
September 19th
October 17th

\$49 PER PERSON

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IF YOU FANCY...

Freshly shucked Sydney rock oysters, red wine mignonette (gf,df) \$5 ea
Sourdough bread & cultured butter (v) \$7

ENTRÉE

Roast carrot salad, goats' cheese, shaved fennel, grapefruit,
hazelnut, burnt citrus dressing (gf, v, n)

MAINS & SIDES

Roast Bannockburn free range chicken, sage & mushroom
stuffing, rosemary & garlic potatoes, woodfired leeks, pumpkin,
Yorkshire pudding, tarragon jus

VEGETARIAN OPTION

Maple glazed sweet potato, rosemary & garlic potatoes,
woodfired leeks, pumpkin, Yorkshire pudding, charred herb
salsa. (v)

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D three blue ducks **SUNDAY ROAST**

This menu will be
available on
June 20th
August 1st & 29th
September 26th
October 24th

\$49 PER PERSON

A surcharge of 10% on Sundays and 15% on public holidays will be applied

IF YOU FANCY...

Freshly shucked Sydney rock oysters, red wine mignonette (gf,df) \$5 ea
Sourdough bread & cultured butter (v) \$7

ENTRÉE

Roasted Beetroot salad smoked eggplant labneh, freekeh,
almond, mint, grape vinegar. (v, n)

MAINS & SIDES

Roasted porchetta, parsnips, rosemary & garlic potatoes,
pumpkin, broccoli, Yorkshire pudding, apple sauce & gravy

VEGETARIAN OPTION

Butter roasted celeriac, parsnips, rosemary & garlic potatoes,
pumpkin, broccoli, Yorkshire pudding, apple sauce &
chimichurri (v)

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Archie Rose Signature Gin, your choice of mixer

Young Henrys Cider, Motorcycle Porter or Natural Lager

Quealy 'Mandi', Pinot Grigio

Cape Jaffa, Shiraz

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