

## WELCOME TO 'THE DUCKS'

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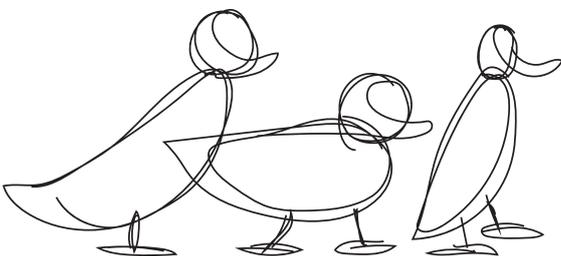
### OUR STORY

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.

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**

# Three blue ducks

## DINNER

**SUNDAY ROAST**  
**5:30PM WITH LIVE MUSIC.**

\$49pp (kids \$15pp) inc. drink, entree & full roast.  
Vegetarian option available.  
No A La Carte offering on Sunday dinners, roasts only.

From 5:30pm

### SMALLS

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df)	5 ea
Sourdough bread & cultured butter (v)	7
Pumpkin seed hummus, charred onions, smoked paprika, chives, flatbread (v)	14
Stracciatella, pickled fennel, orange marmalade, pickled currants, witlof (gf, v) <i>add slice of sourdough 3.5</i>	23
Kangaroo tartare, smoked beetroot, pickled muntries, Davidson's plum mayo, mountain pepper & olive brik pastry (gf, df)	24
Raw kingfish, crème fraîche, shaved beetroot, cucumber, horseradish, chives (gf)	26
Red curry steamed mussels, shaved coconut sambal, herbs, charred lime, crispy eschalots & sourdough (df)	22 / 34

### BIGS

Farro risotto, Jerusalem artichoke, grilled rainbow chard, marjoram, pecorino, charred leek (v)	31
Wood roasted celeriac, black garlic, celery, sorghum, Brussels sprouts, pickled radicchio, salsa verde (gf, df, vg)	29
Coffee rubbed Provenir beef brisket, chipotle mushrooms, smoked potato, parsnip crisps, chimichurri (gf)	37
Wood fired whole lemon sole, muhamarra, grilled spring onion, mint, coriander, charred lemon (df, n)	34
Peri peri glazed chicken, roast carrot, crispy Brussels sprouts, caper & currant dressing (gf, df)	34
Grilled pork cutlet, woodfired miso cabbage, fennel puree, shaved apple & herb salad, mustard jus	38

#### 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

Bitter winter leaf salad, grapefruit, sunflower seeds, burnt citrus dressing (v, gf, df)	12
Crispy potatoes, garlic, rosemary, butter (v)	13
Wood roasted cabbage, miso butter, seaweed dukkah (v, gf)	13
Charred broccoli, almond cream, pickled green chilli, mint (gf, df, vg)	13

#### DESSERT

Quince & hazelnut tart, whisky & honey ice cream (v, n)	16
Warm mandarin sticky date pudding, butterscotch sauce, honeycomb, whipped mascarpone (v)	16
Wattleseed coconut mousse, roasted pear, almond praline (gf, df, vg, n)	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