



## 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 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 our neighbours at the Bread Social bakery.

The restaurant works very closely with The Farm community and ethical local growers and producers to deliver tasty, interesting dishes that reflect the goodness of the produce we source. Our menu is rotated seasonally to showcase the best in fresh, exciting ingredients and we like to think there's something available for everyone.

This is what we call 'real food' and we think you'll taste the difference.





# three blue ducks

## DINNER

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### SMALLS

Oysters, apple cider mignonette	5 / half doz 26 / doz 51
The Bread Social sourdough, cultured hand made butter (v)	7
Fish rillettes, lavosh, preserved lemon, Farm herbs (df, n)	24
Stracciatella, pickled melon, walnuts, spent citrus oil (gf, v, n)	25
Sobrassada, pickles, charred sourdough, beer mustard (df)	23
Spiced cauliflower, pickled blueberries, pepita cream, shallot (gf, df, v, vg)	19
Kingfish sashimi, ponzu, cucumber, citrus (gf, df)	26

### BIGS

Market fish, Farm greens, seaweed salsa verde, pickled radish (gf, df)	39
500g sirloin on the bone, salted lime butter, soused cabbage (gf)	65
Coal roasted Moreton bay bugs, yellow curry sauce, Farm greens, fried shallots (gf, df)	80
Pork belly ribs, green papaya, bean shoots, cucumber, coriander, peanuts, nahm jim (gf, df, n)	38
Roasted Farm veg, hummus, lentils, tahini, fried chickpeas (gf, df, v, vg)	31

### EXTRAS

Herb roasted potatoes, sour cream, smoked salt (v, gf)	13
Farm leaves, citrus dressing, toasted hemp seeds (gf, df, v, vg)	14

### SUNDAY ROAST NIGHT!

Live music, two courses & a drink on arrival for \$45pp  
Every Sunday 4pm - 7pm

Please note there is a 10% surcharge on Sundays

Book now; [www.threeblueducks.com](http://www.threeblueducks.com) or 02 9389 0010

gf: gluten free df: dairy free v: vegetarian n: contains nuts.

Card payments incur a 0.9% surcharge. A surcharge of 10% on Sundays and 15% on public holidays will be applied

Menu subject to change due to season & availability.