

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 Textbook Patisserie. 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!

WELCOME DRINKS

Midnight Sun Spritz | 17
Campari, grapefruit, lemon verbena, prosecco, soda

El Mercadito | 20
El Jimador Blanco tequila, pineapple, jalapeño, Chartreuse, agave, lime

SMALLS

Freshly shucked Sydney rock oysters, orange, white soy, cucumber | 5.5 / 30 / 58

Fresh sourdough, cultured chicken skin butter or miso & burnt onion butter | 8

Roasted red capsicum & cashew hummus, dukkah, flatbread (df, vg, n) | 16

Burnt leeks, macadamia cheese, capers, smoked macadamias (gf, df, vg, n) | 22

Venison tartare, sweet & sour beetroot, horseradish, crispy beetroot brik pastry (df) | 26

Curry spiced raw kingfish, ruby grapefruit, fried curry leaves, toasted peanuts (gf, df, n) | 26

Woodfired half shell scallops, miso & wattleseed butter, wakame, fingerlime | 32

SIDES

Crispy herb garlic chat potatoes, sour cream, charred onions (v) | 13

Baby cos lettuce, shaved eschalot, green goddess dressing (gf, v) | 13

Charred asparagus & sugar snap peas, fermented chilli butter, hazelnuts, lemon (gf, v, n) | 15

BIGS

Coal roasted lobster, XO nduja, Asian greens, lemon (gf) | half 75 / whole 140

Fermented capsicum & chilli glazed half chicken, roast zucchini & squash, chicken jus (gf, df) | 36

Charred barramundi on the bone, green lentils kelp & anchovy butter, capers, herbs (gf) | 44

Porchetta, sage, onion, Granny Smith apple, beetroot & date salad, sherry vinaigrette (gf) | 37

Charred broccoli, green romesco, ras el hanout, butter beans, almonds, preserved lemon (gf, df, vg, n) | 29

Strozzapreti, roasted eggplant, tomato sugo, pinenuts, currants, basil, ricotta salata (v) | 31

DESSERT

Basque cheesecake, balsamic strawberries (v) | 16

Dark chocolate mousse, avocado puree, lime sorbet (v) | 16

Sea salt meringue, lemon curd, Chantilly cream, passionfruit, mango, basil (gf, v) | 16

Lemongrass & coconut rice pudding, charred pineapple, lime & palm sugar butterscotch, cashew & coconut crumb (gf, df, n, vg) | 16

SIX HOUR SPIT ROASTED LAMB

Chimichurri, lamb jus (gf, df) | 46
available Wednesday - Sunday