

SMALLS

Freshly shucked Sydney rock oysters, mango hot sauce (gf, df) | 5ea / 28 / 54

Bread from the wood oven, labneh, sumac (v) | 7

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

Half shell scallops, miso & wattleseed butter, toasted nori, finger lime (gf) | 32

Heirloom tomatoes, stracciatella, shaved peaches, gremolata, pangrattato (v, gf) | 22

Spiced lamb ribs, fermented capsicum, tabouli, confit garlic yogurt | 25

Raw kingfish, glazed pineapple, pickled seaweed, toasted sesame, chilli, soy mirin dressing (gf, df) | 26

PIZZAS

GF base available +5

Margherita, tomato sauce, fior de latte, basil (v) | 24

Fennel salami, parmesan, stracciatella, confit tomato | 27

Marinated zucchini, leek cream, smoked mozzarella, fermented chilli (v) | 24
+anchovies | 5


Charred eggplant, olives, fior di latte, caramelised onions, salsa verde (v) *vg on request* | 26


FEED ME MENU


Let us decide for you!

Try our selection from the menu for \$70pp

Minimum 2 people

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BIGS

Roasted kingfish, burnt eggplant, charred corn, cucumber, tomato, spanner crab, pickled chilli, (gf, df) | 39

BBQ Skull Island prawns, XO butter, charred greens, lime (gf) | 40 / 65

Casarecce, cavolo nero & almond pesto, charred asparagus, preserved lemon, pecorino (v, n) | 28

Spit roasted organic half chicken, fermented chilli capsicum glaze, creamed corn, cos wedge, green tahini (gf, df) | 36

Harissa rubbed sweet potato, cashew cream, green lentils, pickled red onion, chermoula (gf, df, vg, n) | 29

Roasted porchetta, tamarind glazed pineapple salsa, chicharrón (gf, df) | 38

300g Provenir Scotch fillet, chimichurri, burnt onion soubise, roasted peppers, jus (gf, df) | 49

SIDES

Cos wedge salad, green tahini, toasted hemp seeds (gf, df, vg) | 13

Crispy potatoes, chicken fat, rosemary salt (gf, df) | 13

Charred asparagus, fermented capsicum butter, hazelnuts, lemon (gf, df, vg, n) | 15

DESSERTS

Basque cheesecake, strawberry sorbet, balsamic strawberries (v) | 16

Coconut, sorbet, miso pineapple, praline, lime leaf caramel (gf, df, vg, n) | 16

Chocolate parfait, almond streusel, cherry compote (n) | 16

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

A surcharge of 10% on Sundays and 15% on public holidays will be applied
Alterations to menus 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 for updates to offerings, events & food specials.