

## 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 Sonoma. 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, Granny Smith apple & shallot vinegar (gf, df) | 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

Beef carpaccio, fig, blackberry, dark chocolate, smoked almond tarator (n) | 26

Hiramasa kingfish crudo, avocado buttermilk, green chilli, finger lime, quinoa cracker (gf) | 28

Wood-fired half shell scallop, anchovy butter, chives, lemon (gf) | 32

### SIDES

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

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

Grilled corn, hot sauce, furikake, lime (gf) | 14

### BIGS

Coal roasted Skull Island prawns, XO nduja, steamed Asian greens, lemon (gf) | 45 / 69

Marky's Indonesian chicken, peanut sauce, gado gado, beansprout, coriander (n, df) | 36

Whole wood-fired lemonsole, salsa matcha, peas, avocado, herb salad (df, gf, n) | 38

Porchetta, toum, roast spring onion, ancient grains tabbouleh, shaved pear | 37

Hawaij spiced cauliflower, beetroot hummus, butternut pumpkin, pomegranate, golden raisins, cashew cream (vg, df, gf, n) | 31

Casarecce pasta, goats curd, zucchini, oregano, preserved lemon, gremolata (v) | 32

### DESSERT

Basque burnt cheesecake, vanilla, cherry sorbet (gf, v) | 16

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

Shaved pineapple, red chilli, yuzu sorbet, vanilla whipped tofu, puffed wild rice (vg, df, gf) | 16

Peach Melba bombe Alaska (gf, v) | 18

### SIX HOUR SPIT ROASTED LAMB

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