

SUNSET SESSIONS MENU

Three Blue Ducks Byron Bay

SNACKS

Pickled mussels, sweet & sour tomatoes, citrus oil (gf, df) | 13

Crispy potato, tallow, whipped ricotta, cucumber (gf) | 12

Warm wholemeal sourdough, caramel whey butter, smoked salt (v) | 9

Grumpy Grandma's olives, chilli, lemon, garlic, bay (gf, df, v, vg) | 10

Chicken liver parfait, chicken skins (gf) | 12

Oysters, natural | 5.5/30/58

Oysters with charred apple & cucumber vinegar (gf, df, v) | 6/34/68

Venison & pork terrine, charred leek, Farm pickles, mustard, lavosh (df) | 25

Baked Nimbin Valley brie, spent cumquat gin jam, fruit toast (n, v) | 21