

ENTREES

Rosemary & sea salt focaccia, extra-virgin olive oil | 8

Gin & beetroot cured trout, quinoa crisp, radish, dill oil, lemon, créme fraîche (gf) | 26

Kangaroo tartare, olive brick pastry, chives, cornichon, horseradish, weeds from the river (df) | 25

Crispy cauliflower & grilled okra, tumeric coconut cream, spiced peanut crumb (vg, df, n) | 23

Stracciatella, pickled melon, fennel pangratatto (v) | 24

SIDES

Burnt cabbage, smoked tomato beurre blanc, crispy pork skin (gf) | 14

Crispy chat potatoes, rosemary & sage duck fat, bread sauce, dukkah (df, n) | 14

Honey roasted root veg, hard herbs, smoked potato aioli, lemon (v, gf, df) | 15

Charred broccolini, roasted red onions, sumac cashew cream, toasted almonds (vg, n, gf, df) | 15

MAINS

Whole Nimbo butterflied trout, capers, garlic butter, lemon, dill (gf) | 53

Provenir 300g Scotch fillet, caramelised pearl onion, parsley, bone marrow, jus (gf) | 65

Gundagai lamb rack, caponata, gremolata (gf, df, n) | 55

Grilled eggplant, harissa, spicy chickpeas, chermoula, hazelnut (vg, n, df, gf) | 28

Peri peri glazed Murray cod, sumac almond cream, heirloom tomato, radish, mint, cucumber (df,n) | 49

Gnocchi, pumpkin purée, kale, confit garlic, sage, house made ricotta, pangratatto (v) | 31

DESSERTS

Créme caramel, biscotti, pistachio (v, n) | 17

Chocolate & wattle seed mousse, toffee shard, brownie crumb, macerated berries (v, n) | 17

Cheese board, house-made lavosh, chutney, dried & fresh fruit (v) | 28

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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. Discretional gratuity of 8% is applied to groups of 12 or more. Follow us on Instagram for updates to offerings, events & food specials.