

THREE BLUE DUCKS

At Nimbo Fork Lodge

The Ducks is a story of food, born in the surf! It all started with three good mates travelling the world, cultivating ideas around a more sustainable approach to eating and living. With a shared belief in delicious, ethical food and drink, Three Blue Ducks was hatched. At the Ducks, we stand by a set of principles that ensure that we implement ethical and sustainable business practices on all levels. We work with honest suppliers who take pride in having the best quality produce.

Since our flagship Three Blue Ducks restaurant in Bronte, we've opened an authentic and relaxed range of dining venues in Byron Bay, Rosebery, Brisbane, Melbourne and at Nimbo Fork Lodge.

Nestled in the foothills of the Snowy Mountains, enjoy an intimate farm-to-table dining experience prepared for you by our head chef Francesco Mauro. Born in Italy, with over ten years of experience in Australian restaurants, he has a passion for nose-to-tail, seasonal cooking. Our chef's selection menu below highlights his current, ever-changing favourite dishes.

CHEF'S SELECTION MENU

95pp | Wine pairing 70pp

Confit garlic focaccia, Mount Zero extra virgin olive oil (df, vg)

Gin cured Snowy Mountain trout, quinoa cracker, ponzu dressing, radish, pickled eschalot (gf)

Gundagai Lamb arrosticini, curry mayo (gf, df)

House made pumpkin gnocchi, goat curds, kale, walnuts, sage (v, n)

Duck breast, carrot & parsnip purée, port jus, glazed baby carrots, blackberry (gf, df)

Burnt cabbage, anchovy butter, lemon pangrattato

Brookie's macadamia & wattleseed tiramisu, edible rocks (v)

Whole table only

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

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.