

WINTER LUNCH & DINNER

Rosebery

As the weather starts to cool in Sydney, it's time to welcome the season of warmth and comfort at Three Blue Ducks Rosebery.

Our Winter menu, crafted by Head Chef Michael Lecouteur and Co-Founder Mark LaBrooy, features a range of dishes that showcase the best seasonal and ethically sourced ingredients from around Australia. From smoked beets with cashew cream to slow-cooked meats, or barramundi with lemongrass and ginger dashi, our menu is designed to be shared with your loved ones, providing a dining experience that will leave you feeling warm and satisfied.

WHY NOT?

Winter Sun Fizz | 19

Beefeater gin, pear, chardonnay, lemon, soda

Spicy Margie | 22

El Jimador Blanco, Cointreau, Scrappy's Fire Tincture Bitters, lime

2023 Meredith 'Home', Syrah, Ablington Vineyard, Hunter Valley, NSW | 13, 59

Travla 'Australia's Lager', 3.5%, AUS | 10, 14

BREADS & SMALLS

Fresh sourdough, whipped roast chicken skin butter or chermoula butter, burnt onion | 10

Sydney rock oysters, soy, ginger & eschalot dressing (gf, df) | 6.5 ea 36, 69

Yellowfin tuna tostada, lime, cucumber, chilli, pickled ginger (gf, df) | 12 ea

Five-spice pork belly taco, gochugaru, onion, pineapple, hot sauce (gf, df) | 11 ea

Korean fried cauliflower taco, gochugaru, green onion, red cabbage, sesame (gf, df, vg) | 9 ea

Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 25

Burrata, sweet & sour capsicum, capers, basil, vincotto (gf, v) | 24

Crispy fried halloumi, fermented garlic honey, lemon, chilli (gf, v) | 19

Smoked beetroots, cashew cream, mint, jalapeño (gf, df, vg, n) | 21

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.

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BIGS

12 hour slow cooked lamb shoulder, pickled red cabbage, charred herb salsa, lamb jus (gf, df) | 70/90
Flat iron steak, wood fired leeks, pickled onion, Café de Paris butter (gf) | 51
Roast porchetta, charred sugarloaf cabbage, pork skin & hazelnut dukkah (gf, df, n) | 39
Barramundi, lemongrass & ginger dashi, gai lan, furikake, finger lime, pickled wakame (gf, df) | 44
Japanese pumpkin gigli pasta, goats curd, sage, pepita & chilli crunch (v) | 32
King prawns, squid, risotto nero, sea herbs, preserved citrus (gf) | 39
Cauliflower korma curry, basmati rice, crisp chickpeas, curry leaves (gf, df, vg, n) | 30
Superfood salad, baby spinach, avocado, broccoli, cauliflower, alfalfa sprouts, edamame, beetroot, flaxseed, pomegranate dressing (gf, df, vg) | 19 + tofu, halloumi | 5 + poached chicken | 6 + raw tuna | 12

SIDES

Citrus salad, baby leaves, shaved fennel, pickled chilli, radish (gf, df, vg) | 14
Fermented garlic honey roast pumpkin, burnt eggplant labneh, harissa oil (gf, v) | 14
Crispy potatoes, confit garlic butter, rosemary salt (gf, v) | 14
Wood fired broccoli almond cream, sumac, mint (gf, df, vg, n) | 16

DESSERTS

Sticky date pudding, honeycomb, miso ice cream (v) | 16
Lemon & yuzu tart, soft meringue, basil, creme fraiche (gf) 16
Poached pear, vanilla & star anise, sorbet, cocoa nib & smoked almond crumble (gf, df, vg, n) | 16

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