## THREE BLUE DUCKS <br> 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, Bellingen, 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-totail, seasonal cooking. Our chef's selection menu below highlights his current, ever-changing favourite dishes.

## CHEF'S SELECTION MENU <br> 95pp | Wine pairing 70pp

Focaccia, Mount Zero extra virgin olive oil (df, vg)
Gin cured Snowy Mountain trout, quinoa cracker, aioli, dill, cress (gf, df)
Fior di latte, macerated stone fruit, pickled carrot, seeds (gf, v, n)
Whole butterflied Snowy Mountain trout, sauce vierge, olive, tomato, sorrel (gf, df)
Chargrilled pork chop, capsicum jam, nectarine, kale \& radicchio salad (gf, df)
Cucumber $\&$ honeydew crudo, nuts, citrus pangrattato, ricotta ( $\mathrm{v}, \mathrm{n}$ )
Chocolate mousse, berries, chocolate crunch, blackberry powder (gf, v)

Available for the whole table only. Due to the nature of the Chef's Selection menu, please note that we are unable to accommodate all dietary modifications.

