



LOCALS' NIGHT THREE BLUE DUCKS

Two courses \$49 | Thursday Dinner

DRINKS

Pinot Grigio, Hilltops, NSW | 10

M&J Becker 'Rosé', Pinot Gris, Hunter Valley, NSW | 10

Vinteloper 'Black Label', Touriga Nacional, Shiraz, SA | 10

Seven Mile Pilsner 4.8%, Ballina, NSW | 8

Seven Mile 'Cali' Cream Ale 4.5%, Ballina, NSW | 8

SMALLS (CHOOSE ONE)

Beef tartare, rye cracker, sesame

Pickled squid, cherry tomato, charred corn, salsa | gf, df |

Stracciatella, local peach, Farm zucchini, sorrel, snow pea | gf, vg* |

BIGS (CHOOSE ONE)

Chargrilled tuna, blistered cherry tomato, basil | gf |

Slow cooked brisket, charred herb salsa, greens, mustard, jus | gf, df |

Eggplant parmigiana, cos salad | gf, vg*, v |

Mains served with farm leaves to share

EXTRAS

SIDES

Fries, rosemary salt, aioli | gf, df, v | 14

Blackened cabbage, smoked tomato | gf, df, v, vg | 16

SNACKS

The Bread Social sourdough, cultured butter, smoked salt | v | 10

Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves | gf, df, v, vg | 12

Freshly shucked oysters | gf, df | 6.5

Sweet potato hummus, Ducks' hazelnut & almond dukkah, toasted pita | df, v, vg, n | 18