



SUNDAY ROAST DINNER

Three Blue Ducks, Byron Bay | Lamb | two courses \$55*

*plus 10% weekend surcharge

SNACKS (ADD-ONS)

Freshly shucked oysters, ginger & finger lime dressing | df, v, vg | 6.5/37/72

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

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

Smoked eggplant & chickpea hummus, Ducks' dukkah, taro crisps | gf, df, v, vg | 18

Beef carpaccio, black garlic, mustard seed salsa, crispy onions, tuna mayo | gf, df | 31

THE SUNDAY ROAST

SMALLS

Maple roast pumpkin, smoked labneh, tomato vinegar, seeds | gf, v |

BIGS (CHOOSE ONE)

Slow-cooked lamb, mint sauce, Yorkie, jus

or

Macadamia, lentil & sweet potato pave, veggie jus | gf, df, v, vg, n |

SHARED SIDES

Rosemary potatoes, charred carrots & seasonal Farm greens

EXTRAS (ADD ON TO YOUR ROAST)

Cauliflower Cheese | 10 Extra Yorkie | 3 GF Yorkie | 3

DESSERTS | 17 (ADD-ONS)

Chocolate fudge brownie, Ooray plum, vanilla ice cream | vg, gf | 17

Burnt honey, white chocolate panna cotta, milk caramel | gf | 17

Lemon myrtle curd, marshmallow, sorbet, sablé | 17

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

A surcharge of 10% on weekends and 15% on public holidays will be applied.

Amex payments incur a 2.75% surcharge. All other card payments incur a 1.65% surcharge.

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