

THREE BLUE DUCKS

at Nimbo Fork Lodge

The Ducks is a story of food, born in the surf! It all started with good mates 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. Since our flagship Three Blue Ducks restaurant in Bronte, Sydney, we've opened an authentic and relaxed range of dining venues across New South Wales & Victoria.

Here at Nimbo Fork, nestled in the foothills of the Snowy Mountains, we provide 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.

At the Ducks, we ensure we implement ethical and sustainable business practices on all levels. We work with local suppliers who take pride in having the best quality produce. We believe in reducing both waste and food miles, so you'll find us out foraging for local produce. In the kitchen we utilise whole animals or vegetable leftovers for master stocks, broths, pickles, jams and sauces, using traditional cooking techniques passed down by Frankie's family over many generations.

CHEF'S SELECTION

98pp | wine pairing 70pp

Seared scallop in gratin | df

Confit beetroot, goat curd, citrus | gf, df, v, *

House-made duck gyoza, hoisin, cucumber | df

Burnt cabbage, smoked tomato beurre blanc, fried onion | gf, v

Flat iron steak, burnt onion, brovada, verjus | gf, df

Dark chocolate cremoso tart, burnt marshmallow meringue, strawberry | 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.