## **B** three blue ducks

## WINTER VEGAN DINNER

Spent grain rye bread, sesame, olive oil | 6pp Hashbrown, roasted mushroom, whipped garlic | 18 Sweet potato hummus, taro, green olive | 15 Fried pickles, cashew, dill | 14 Charred carrots, macadamia, marigold | 16 Coal-roasted broccoli, beans, beetroot, mustard greens | 34 Slow-cooked pumpkin, tahini, tomato pesto, seeds | 29 Crispy potatoes, chives | 14 Farm greens, lemon | 15 Blackened cabbage, smoked tomato | 16

Whipped chocolate, sour plum, candied fennel, macadamia | 15

**SCAN THE QR CODE TO VIEW THE VEGAN ALLERGY MATRIX.** A surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1.5% Surcharge. A discretionary gratuity of 8% is applied to groups of 12 or more.

