



# SUNDAY ROAST DINNER

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

\*plus 10% weekend surcharge

## SNACKS (ADD-ONS)

Oysters, Davidson plum vinegar, finger lime | 6.5/37/72

Coal roasted honey king prawn, citrus butter, buckwheat | 15

The Bread Social sourdough, cultured hand-made butter | v | 10

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

Sweet potato hummus, Ducks' dukkah, toasted bread | n, df, v, vg | 18

## 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 | 10    GF Yorkie | 10

## DESSERT (ADD-ONS)

Toasted marshmallow, citrus curd, pineapple syrup cake | df, vg, v | 17

Berry swirl ice cream, honey oats, macadamia, lemon myrtle shortbread | n | 17

Dark chocolate mousse, hazelnut crunch, macerated berries | gf, n | 17

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

A surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.

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