



LOCALS' NIGHT THREE BLUE DUCKS

Two courses \$49 | Thursday Dinner

DRINKS

Ablington Vineyard, Semillon, Hunter Valley, NSW | 10

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

Thousand Candles, Merlot, Shiraz, Yarra Valley, VIC | 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

Charred squid, smoked corn, mint, parsley, coriander, hazelnuts | gf, df, n |

Polenta gnocchi, farm pesto, parmesan, sunflower seeds | gf, v, vg* |

BIGS (CHOOSE ONE)

Mussels, charred zucchini, cannellini beans, fennel | 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

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