



# 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

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

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

Smoked eggplant & chickpea hummus, Ducks' dukkah, charred bread | df, vg, n | 18

Beef tartare, mustard seed salsa, charred sourdough, sesame | 23

## 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)

Coconut semifreddo, mango, caramelised banana | gf, df, v, vg

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

Almond torte, whipped custard, stone fruit | gf, n

**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.