

THE BLUE DUCK - LUNCH & DINNER

SMALL BITES

WARM SOUR DOUGH BREAD BAGUETTE
Served with trio of dips or balsamic, olive oil & dukkah (V) \$9.00

GARLIC & HERB CIABATTA \$8.00

WARM MARINATED OLIVES & BOCCONCINI \$10.00

GREMOLATA CRUMBED FREMANTLE SARDINES \$15.00
Lime aioli, snow pea sprouts, fresh bread

KING PRAWN AND COCONUT SOUP (GF) \$22.00
Fresh snapper, roast pumpkin, lemon grass

MINI TOM YUM TACOS (2 PER SERVE) (DF) \$10.00
Grilled barramundi, shredded cabbage, chilli, coriander

SALT & PEPPER SQUID (DF) \$19.00
Tatsoi salad, Thai dressing

HOISIN CHICKEN SALAD (DF) \$15.00
Tamarind dressing, toasted macadamia nuts

CRISPY FRIED CHILLI CHICKEN WINGS (DF) \$15.00
Sweet and Chilli onion jam

SPICED CORN FRITTERS (V) \$13.00
Chilli plum sauce, pickled cucumber

CRISPY PORK BUNS (2 PER SERVE) \$10.00
slaw, sweet & sour thai dressing

BLUE DUCK TASTE PLATE \$28.00
Corn fritters, squid, chicken salad, pork belly, sourdough, dips

LARGE BITES

SWEET POTATO GNOCCHI (V) \$23.00
Red peppers, chickpeas, pumpkin purée, cashew, sage butter and feta

QUINOA & CAULIFLOWER CAKES \$24.00
Roasted rainbow roots vegetables, pesto (V) (GF)

PAN-FRIED GOLD BAND SNAPPER (GF) \$37.00
Grilled zucchini, peas, feta, pine nuts, salsa verde, crispy pancetta

CONE BAY BARRAMUNDI (DF) \$32.00
Beer battered with hand cut chips, tartar sauce

BRAISED BEEF CHEEK \$29.00
Prosciutto, fried sweet potato gnocchi, caramelised beetroot, horseradish

SLOW ROASTED LAMB SHOULDER \$29.00
Moroccan cauliflower, roasted pumpkin, whipped goat's cheese

HARISSA ROAST CHICKEN BREAST (GF) \$29.00
Pearl barley risotto, chorizo, Charred sweet corn, labneh

CONFIT DUCK LEG TAGLIATELLE \$32.00
Mushrooms velouté, toasted hazelnuts, Australian pine mushrooms

ON THE SIDE Each \$10.00

HAND CUT CHIPS
Choice of aioli, sweet chilli, tomato, sour cream

BABY CARROTS (GF)
Broad bean, horseradish cream, toasted almond

TOMATO & HERB SALAD (GF)
Red onion pickle, Persian feta

CONFIT POTATOES (GF)
Roasted garlic, fresh thyme

PAN FRIED MOROCCAN CAULIFLOWER (GF)
Toasted pumpkin seeds, whipped goat's cheese

TO FINISH

MOIST CHOCOLATE CAKE \$14.00
White chocolate raspberry cream, vanilla ice cream

MULLED WINE POACHED PEAR (GF) \$14.00
Cinnamon, ricotta, orange and almond hippen

CRÈME CARMEL \$14.00
Fresh orange segments & Brandy snap shard

WARM CARAMELISED APPLE PUDDING \$14.00
Ginger anglaise, sweet dukkah, apple wafer

GELATO & SORBET \$9.00
(choice of two)
Vanilla, chocolate & cookies, raspberry

CHEESE

Cheese - a selection by blue cow with fruit & nuts slice, fresh pear and crisp bread.

FRENCH STYLE TRIPLE BRIE, GIPPSLAND, VICTORIA 75G \$15.00
Delicate white rind, milky, fruity flavour

QUESO MANCHEGO, MANCHA SPAIN 75G \$15.00
Made from sheep's milk, firm and dry, yet rich and creamy

GORGONZOLA, PIEDEMONT, ITALY 75G \$15.00
Rich and creamy, white in colour with blue veins of penicillium

CHEESE PLATTER 3X50G \$27.00

(GF) - GLUTEN FREE

(DF) - DAIRY FREE

(V) - VEGETARIAN

FOLLOW US....



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