

# THREE BLUE DUCKS

## At Nimbo Fork Lodge

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The Ducks is a story of food, born in the surf! It all started with good mates cultivating ideas around a more sustainable approach to eating and living. With a shared belief in delicious, ethical food and drink, Three Blue Ducks was hatched. Since our flagship Three Blue Ducks restaurant in Bronte, Sydney, we've opened an authentic and relaxed range of dining venues across New South Wales & Victoria.

Here at Nimbo Fork, nestled in the foothills of the Snowy Mountains, we provide an intimate farm-to-table dining experience prepared for you by our head chef Francesco Mauro. Born in Italy, with over ten years of experience in Australian restaurants, he has a passion for nose-to-tail, seasonal cooking.

At the Ducks, we ensure we implement ethical and sustainable business practices on all levels. We work with local suppliers who take pride in having the best quality produce. We believe in reducing both waste and food miles, so you'll find us out foraging for local produce. In the kitchen we utilise whole animals or vegetable leftovers for master stocks, broths, pickles, jams and sauces, using traditional cooking techniques passed down by Frankie's family over many generations.

Our chef's selection menu below highlights our current, ever changing favourite dishes.

## CHEF'S SELECTION MENU

95pp | Wine pairing 70pp

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Overnight focaccia, confit tomatoes, Mount Zero olive oil (df, vg)

Slow braised mince, house made brioche, pecorino, white truffle oil, chives

Stuffed pickled zucchini, spiced mascarpone, hazelnut, citrus pangratatto, berries, lemon pressed olive oil, bee pollen (gf, v, n)

House made chicken & duck sausage, mash, chicken jus, herbs (gf)

Gundagai lamb rump, capsicum jam, spiced chickpeas, yoghurt sauce (gf)

Roasted baby beets, pickled onion, rocket, pecorino, beetroot crumble (gf, v, n)

Basque cheesecake, Chantilly, grapefruit sauce, raspberry (gf, v)

Available for the whole table only. Due to the nature of the Chef's Selection menu, please note that we are unable to accommodate all dietary modifications.

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

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge.

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