

three blue ducks

Harvest Menu + Classic Wine Pairing | 330

Sorrel stem, Sydney rock oyster, native pepper

Celery, Geraldton wax, bluefin tuna

Werkstatt, Riesling, Mount Gambier, SA

Kalibos cabbage, roe, macadamia

Smoked raw beef, Filius broccoli, kombu

MEREDITH 'Such Small Hands', Cabernet Sauvignon, Orange, NSW

Cover crop, turnip, buckwheat

Terada Honke Gonin Musume Kamenno-o Sake, Japan

Australian white lamb, sheep's yoghurt, shiso

Henschke 'The Nurturer', Carignan, Cunoise, Grenache Gris,
Eden Valley, SA

Potato, crème fraîche, caramel, liquorice

Dawning Day Farms, Muscat à Petits Grain

Lavender, quince, rhubarb



three blue ducks

Harvest Menu + Premium Wine Pairing | 410

NV Jean-Paul Deville 'Helios' Carte d'Or Brut, Champagne, France

Sorrel stem, Sydney rock oyster, native pepper

Celery, Geraldton wax, bluefin tuna

Tyrrell's 'Vat 1' · Hunter Valley, NSW

Kalibos cabbage, roe, macadamia

Smoked raw beef, Filius broccoli, kombu

Cobaw Ridge 'Il Pinko' Rosé, Macedon Ranges, VIC

Cover crop, turnip, buckwheat

Terada Honke Gonin Musume Kamen-o Sake, Japan

Australian white lamb, sheep's yoghurt, shiso

Castagna 'La Chiave' Sangiovese, Beechworth, VIC

Potato, crème fraîche, caramel, liquorice

Dawning Day Farms, Muscat à Petits Grain, Southern Highlands, NSW

Lavender, quince, rhubarb

