



**Our dishes are designed with seasonal influences & locally sourced ingredients.
All dishes are designed to share to create a fun and interactive dining experience.**

Fremantle woodfired bakery common loaf	\$6
+ Dukkah, balsamic & oil	\$3
House marinated olives, lemon chilli & thyme	\$10
Oysters Natural or Tempura	\$4 each
\$22 ½ doz / \$40 doz	
SALT & PEPPER SQUID, corn custard, pomegranate vinaigrette, mint, coriander, onion	\$17
CHORIZO, lime, garlic, coriander	\$14
SCALLOPS, house smoked bacon, apple, pea confetti	\$20
SALMON CEVICHE, lime, coriander, chili, avocado, spring onion, tortilla chips	\$17
CORN BREAD, butter	\$12
GREEN LEAVES, radish, caramelized walnuts, buttermilk dressing	\$9
CHIPS / choice of sauces - aioli, tomato, sweet chili, sour cream	\$8
PUMPKIN, maple syrup, goats cheese, seeds, olive oil	\$14
CARROTS, almond cream, harissa, activated almonds	\$14
SMOKED POTATO, rosemary salt, soft cheese	\$14
SPICED CAULIFLOWER, salted goats curd, herbs	\$14
BOMBA RICE "PAELLA", chicken, chorizo, peas, prawns, saffron, soffrito Serves 2	\$42
LAMB SHOULDER, mint, rosemary & walnut pesto, jus Serves 2-4	\$72
12 HOUR HOUSE SMOKED BRISKET, BBQ sauce, hot sauce (500g) Serves 2	\$30
SALT CRUST WHOLE BAKED FISH, lemon, sorrel, caper berries Serves 2	\$M/P
MUSSELS MOULINEAR, garlic, cream, white wine, fresh bread	\$25
Beer Battered Fish & chips, salad, house pickled onions, tartare	\$24
Baked ricotta gnocchi, brie, truffle	\$16
Braised chicken thighs, spicy Basque ketchup	\$25

'Let the Chef feed you' | \$50pp | minimum 2 people | Selection of 5 Courses



DESSERTS

Frozen taste plate, six flavours house made ice-cream & sorbet	\$15
Blue Duck Signature Affogato Housemade espresso ice-cream, double espresso, Frangelico	\$15
Rum baba, cream patisserie, dark rum	\$15
Ricotta donuts, chocolate sauce	\$14
Textures of Summer, passionfruit sponge, raspberry & coconut sorbet, Strawberry crumb, sherbets, fruit bark	\$14
Housemade ice-cream & sorbet (2 scoops – your choice) Sorbet – pina colada, mango, raspberry Ice-cream - vanilla, chocolate, espresso	\$9
Cheese – a selection by Blue Cow with fruit & nut slice, pear and crisp bread (75g)	\$15
d Argental (washed rind Brie), France	
Queso Manchego, Mancha, Spain	
Fourme d Ambert (Blue) - France	
Cheese platter 3 x 50g	\$27

Please note that whilst we endeavour to keep the most current menu available to you via our website, our Head Chef delights in making regular menu changes, including weekly specials. The Blue Duck cannot control and is not responsible for third party website inaccuracy of current menus.