

B three blue ducks

BREAKFAST

(served until 11:30am)

SMALLS

The Bread Social croissant or sourdough toast, house made berry jam & Cultur'd hand made butter	8
Pear & almond fruit toast, house made macadamia butter & Davidson plum jam (n)	10

DRINKS

Organic Iced tea - Ginger, hibiscus, calendula petals, lemongrass & lemon myrtle	5
Organic cold - pressed seasonal juices - Orange Watermelon, lime & mint Cucumber, celery, broccoli, spinach, ginger & lemon	8
Organic kombucha - hibiscus, elderflower, ginger & turmeric	8
Organic smoothies - Blueberry, cacao, date, banana, honey & coconut Mango, turmeric, banana, ginger & almond Pineapple, mango, banana, baby spinach & coconut	9
Blueberry Faux-Jito - Blueberry, mint, lemonade & lime	10
Ginger Thing - celery, ginger, spearmint & lemon	10
Virgin Mary - tomato juice, Worcestershire, chilli & lemon	12

BIGS

Ducks fruit salad, honey puffed grains, macadamia, Barambah yoghurt & mint (v, gf, n)	16
Streaky bacon & egg roll, Monte Nardi, cos, smoky BBQ sauce & onion jam	18
Avocado, poached eggs, corn, herb salad, chilli, macadamia & sourdough (v, n)	22
Grilled chorizo, chimichurri white beans, smoked eggplant yoghurt, fried egg, herb salad & sourdough	23
Field mushrooms, mozzarella, poached eggs, confit onion, salsa verde, pangritata, quinoa & millet loaf (v, gf)	23
Spanner crab scramble, chilli, coriander, lime, bean sprouts, Farm beans, cashews, shallots, sriracha & sourdough (df, n)	26

EXTRAS

Swap sourdough for sprouted quinoa & millet loaf (gf)	2.5
Additional poached eggs or avocado	5
Free-range bacon or mushrooms	6
Halloumi or chorizo	7

gf: gluten free n: contains nuts v: vegetarian vg: vegan df: dairy free

Alterations to the menu are respectfully declined (dietary requirements excepted)

A surcharge of 10% on Sundays and 15% on public holidays will be applied

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LUNCH

(served from 12:00pm)

SMALLS

Oysters, ginger & finger lime dressing (gf, df)	4.5 ea or 45 doz
The Bread Social sourdough, Cultur'd hand-made butter (v)	6
Marinated olives, lemon, chilli, garlic & fennel (vg, gf)	9
Beetroot hummus, labneh, mint oil, dukkah & sourdough (v, n)	15
Local ceviche, avocado, papaya, coconut, crispy leek, shallot, chilli & coriander (gf, df)	21
Byron Bay burrata, Farm zucchini, tomato vinaigrette, olive & sourdough (v)	23
Ploughmans board - salami, sobrasada, cheese, radish, pickles, olives, mustard & sourdough	28

SIDES

Farm leaves, lemon dressing, nuts & seeds (vg, gf, n)	9
Farm cos, dill buttermilk, miso & pecans (v, gf, n)	10
Farm wok greens, garlic & chilli (vg, gf)	11
Roasted potatoes, Cultur'd crème fraîche & rosemary salt (v, gf)	11

BIGS

Farm vegetable salad, mixed grains, nuts, seeds & lemon dressing (v, gf, n) Can be vegan upon request <i>Ask your server about today's selection of Farm produce</i>	27
Kinkawooka mussels, yellow curry, turmeric, lemongrass, Farm greens, Nimbin Valley rice, shallots & charred lime (gf, df)	31
Fish of the day (served M/R), zucchini labneh, roasted peppers, harrissa, roasted Farm squash & lemon (gf)	34
Borrowdale pork rack, Farm beetroot, cos, ranch dressing & roasted stone fruit sauce (gf)	35
300g Cape Grim rib eye (served M/R), Farm beans, eschallot, preserved lemon, parsley, brown butter & tarragon mayo (gf)	39

DESSERT

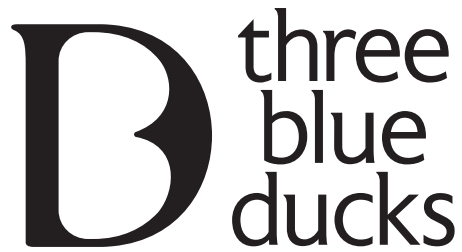
Tiramisu, savoiardi biscuit, Cultur'd creme fraiche, Single O espresso sauce, cake scrap truffle & cacao (n)	16
Pecan cake, chocolate mousse, cream, custard, ground cherries & hibiscus (gf)	16
Nimbin Valley blue & brie, honeycomb & fruit toast (n)	21

Please ask your server about our selection of freshly baked pastries, tarts & sweet treats

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DUCKLINGS

BREAKFAST

Fruit salad, honey puffs & yoghurt (v)	9
Scrambled, fried or poached eggs on toast (v)	10
Bacon & egg roll, tomato sauce	10

LUNCH & DINNER

Pasta with butter & cheese	12
Sausages with tomato sauce, roast potatoes & salad (gf)	14
Crumbed fish with tartare sauce, roast potatoes & salad	15

DESSERT

Chocolate walnut brownie ice cream (v, n)	6
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DRINKS

Babychino	1.5
Hot chocolate - sugar free raw cacao	4
Home-made lemonade, ginger beer or lemon lime & bitters	5
Iced chocolate	6
Chocolate milkshake	6
Fresh cold-pressed juices - ask for todays concoctions	8

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COFFEE - SINGLE O

Our coffee is direct traded and forest friendly

WHITE - All classic milk coffees made with 'Killerbee' blend	4
Add Bonsoy	0.5
Add organic coconut milk	1
Add organic almond milk	1
Iced latte	4.5
Iced coffee - milk, vanilla ice cream & two shots of coffee	8
Iced chocolate - milk, vanilla bean ice cream, organic raw cacao & coconut sugar	8
Affogato - two shots of coffee over vanilla bean ice cream	8
BLACK / FILTER - <i>Ask about this week's origin</i>	
espresso / long black	4
v60 pour over 330ml	8
aeropress 230ml	6
batch brew	3.5
cold brew	5

ORGANIC WET CHAI - BY CHAMELLIA

Wet Chai is black tea and chai spices soaked in honey

Pot of chai (brewed with milk)	5
Chai tea (brewed with hot water)	5
Chai latte	5
Rooibos pot of chai (without honey, brewed with milk)	5
Organic dandelion latte	5
Organic matcha latte	5
Golden chai - house made with organic spices, ginger, tumeric, almond milk & honey	6

PRODUCE STORE

Three Blue Ducks chilli salt	8.5
Three Blue Ducks breakfast jam	9.5
Three Blue Ducks marinated olives	10
Three Blue Ducks dukkah	11.5
Coffee beans (250g) Single O 'Killerbee' blend	15

TEA - BY THREE BLUE DUCKS TEA CO.

Our teas are certified organic

All 4.5

All available for sale in the produce store

Breakfast Blend

Fine grade black tea from Sri Lanka. Character-rich and full of flavour to cut through milk.

Earl Grey

An Organic Ceylon tea and cornflowers blend infused with twice-refined organic Spanish bergamot oil.

Inner Calm

Chamomile, Peppermint, Lemon Balm, Passionflower

Immuno-Boost

Echinacea, Spearmint, Ginger, Lemon Grass, Lemon Myrtle

Detoxify

Dandelion, Liquorice, Nettle, Verbena, Calendula, Eucalyptus

Ginger Zing

Ginger, Lemon Grass, Hibiscus, Lemon Myrtle, Calendula

Energy Kick

Ginkgo, Gotu Kola, Oat Straw, Rose Root, Peppermint, Ginseng

Misty Farm

Peppermint, Elderflower, Rosehips, Lemon Myrtle, Hibiscus

Sencha green tea

Organic pan-fired Chinese green tea

TEA - BY CHAMELLIA

Rare single origin teas

All 8

We offer a second brew for these special teas

Jasmine Dragon Pearl - Known as a customary welcoming beverage in Northern China, this tea has a distinct preparation method that involves fashioning a long leaf and bud together into tightly rolled silvery coloured pearls. Once steeped, the pearls unravel to unleash a sweet, medium-bodied green tea with an alluring velvety texture, with inviting floral tones.

Wild Ancient - This hand-made black tea sourced from wild ancient trees high in the mountains of Lincang. Only the most tender leaves and buds are carefully plucked in early spring, prior to the Qing Ming festival.

Yushan Oolong - Grown at high altitudes near the YuShan National Park in Taiwan. Higher altitude = a greater concentration of amino acids, giving the tea a creamy texture and long finish with flavours of crisp stone fruits.