

BREAKFAST SET MENU

\$32 PER PERSON

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Steel cut buckwheat & oat bircher, apple, watermelon, almonds, mint & garden honey (v, n)

Black sausage, scrambled eggs, dill, cucumber yoghurt, redcurrant jam & sourdough

Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh & poached eggs (v)

ADD ONS

Glass of Sparkling wine or Bloody Mary

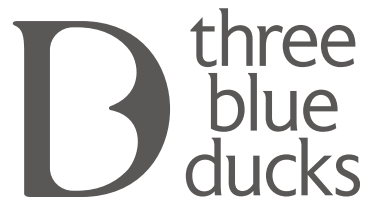
\$10pp

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Please note our menus are subject to change due to season & availability.
Pastries will be shared.

Please advise of dietary requirements upon booking.
Final numbers are to be confirmed at least 48 hours prior to your booking.
Please note there is a 10% surcharge on Sundays and 15% on public holidays.

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FULL BREAKFAST SET MENU

\$40 PER PERSON

CHOOSE ONE

Juice

Tea or Coffee

SHARE TABLE

Selection of fruits

Selection of freshly baked pastries

CHOOSE ONE

Smoked ocean trout, potato hash, crème fraîche, radish, dill & lemon (gf)

Black sausage, scrambled eggs, dill, cucumber yoghurt, redcurrant jam & sourdough

Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh & poached eggs (v)

ADD ONS

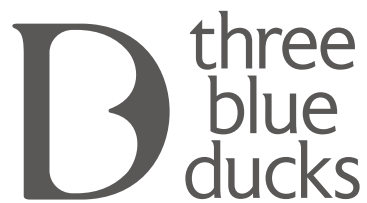
Glass of Sparkling wine or Bloody Mary

\$10pp

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Please note our menus are subject to change due to season & availability.
Pastries & fruit will be shared.
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LUNCH SET MENU

2 COURSES \$55 PER PERSON

3 COURSES \$65 PER PERSON

SMALLS

TO SHARE

Harissa pumpkin, turmeric cashew cream, kale, radish, sauerkraut & bird seed mix (gf, df, v, vg, n)

Buttermilk fried chicken & hot sauce (gf)

Cannellini bean dip, roast tomato, chimichurri & sourdough (df)

MAINS

CHOOSE ONE

Crispy barramundi, beetroot puree, salsa verde, piccalilli & hazelnuts (gf, df, n)

Spiced lamb pita, hot pesto, pickled onions & mint labneh (n)

Mango & okra salad, Thai basil, coriander, chilli, fresh coconut & cashews (gf, df, vg, n)

DESSERTS

TO SHARE

Chocolate mousse, strawberry, hazelnuts, cookies & cream ice cream (v, n)

Duck's mango & coconut Weiss bar, white chocolate & macadamia (v, n)

ADD ONS

Sparkling on arrival...\$9pp

Iggy's sourdough & butter to start.... \$3pp

Rock Oysters (2) to start...\$9pp

Cheese to share.... \$9pp

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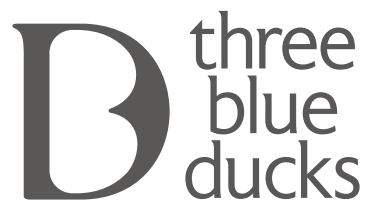
Smalls & desserts are to share; mains diners select one.

Three course set menu, mains comes with seasonal sides to share.

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DINNER SET MENU

2 COURSES \$55 PER PERSON

3 COURSES \$65 PER PERSON

SMALLS

TO SHARE

BBQ pumpkin, smoked ricotta, salsa verde & olive pangrattato (gf, v)

Coal roasted octopus, pomodoro sauce, garlic potatoes & parsley (gf, df)

Cannellini bean dip, roast tomato, chimichurri & sourdough (df, vg)

MAINS

CHOOSE ONE

Crispy barramundi, beetroot puree, salsa verde, piccalilli & hazelnuts (gf, df, n)

BBQ lamb ribs, burnt capsicum salsa, pearl cous cous & herb salad (df)

Broccoli & cauliflower rice, miso eggplant, pickled daikon, house made kimchi & chilli dressing (df, vg)

DESSERTS

TO SHARE

Chocolate mousse, strawberry, hazelnuts, cookies & cream ice cream (v, n)

Duck's mango & coconut Weiss bar, white chocolate & macadamia (v, n)

ADD ONS

Sparkling on arrival...\$9pp

Iggy's sourdough & butter to start.... \$3pp

Rock Oysters (2) to start...\$9pp

Cheese to share.... \$9pp

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Please note our menus are subject to change due to season & availability.

Smalls & desserts are to share; mains diners select one.

Three course set menu, mains comes with seasonal sides to share.

Please advise of dietary requirements upon booking.

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