



## WELCOME TO 'THE DUCKS'

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### OUR STORY

The Ducks all started with some good mates travelling the world, cultivating ideas around a better, more sustainable approach to living. With a shared belief in good, ethical food – Three Blue Ducks was hatched.

Hailing from a humble beginning in Bronte eight years ago, we have since embarked on ambitious and rewarding ventures in Byron Bay, Rosebery and most recently, here in Brisbane. At Three Blue Ducks, we're passionate about what we do and we hope it shows in our product. We try our hardest to gather our ingredients from ethical and sustainable sources, working with honest suppliers we like, who have the best quality produce.

Although each of our locations differ greatly in aesthetic, their philosophy and ethos remains very much the same. Our no-fuss way of dining and commitment to buying local and ethically farmed produce makes us proud to be seen as frontrunners in conscious consumption and a hit with visitors recognising our love of real food.

We hope you enjoy your experience!



**@THREEBLUEDUCKS**

# DINNER

## BREADS FROM THE WOOD OVEN

Organic sourdough bread, cultured butter (v)	6
Sweet potato hummus, charred onions, black sesame, dukkah & flat bread (v, n) <i>vg on request</i>	14
Spiced lamb, charred eggplant purée, herbs, macadamias, flat bread (n)	19
Fava bean & anchovy dip, charred peppers, dukkah & flat bread (n)	14

## SMALL PLATES

Betel leaf, spanner crab, peanut sauce, kaffir lime, coriander (gf, df, n)	17
Raw fish, paw paw, red onion, chilli, ginger (gf, df)	24
BBQ octopus, adobo, burnt corn salsa & lime (gf, df)	21
Heirloom tomato, stracciatella, pangrattato, basil oil (gf, v)	23
Wood roasted haloumi, pickled beets, grapes, eschalots, oregano (gf, v)	22

## COLD SHELLFISH

Oysters, finger lime, ginger (gf, df) 4.5 / half doz 23 / doz 44	Tiger prawns, chilli mayo, flat bread	30
Moreton Bay bugs, lemon, fermented chilli (gf, df) 43	Spanner crab, yuzu mayo (gf, df)	Market Price
Chilled seafood platter for two. A selection of Champagne lobster, Moreton Bay bugs, tiger prawns, spanner crab, cuttlefish, scallops, oysters, house condiments, potato salad, bread 140		

## WOOD FIRED OVEN

Harissa pumpkin, turmeric & cashew cream, kale, radish, sauerkraut, birdseed mix (gf, df, vg, n)	20	Steamed mussels, chilli jam, coconut sambal, oven roasted flat bread	32
Lamb shoulder, pea, zucchini, squash, red onion, mint & lemon dressing (gf, df) <i>serves 2 - 3</i>	79	Porchetta, smoked parsnip purée, beetroot & apple salad, fennel granola, mustard jus	38
Fish of the day, corn, smoked eggplant, chilli, cucumber, heirloom tomato, herbs, citrus, preserved lemon (gf, df, n)	38	Whole fish, lime leaves, lemongrass, chilli, cucumber, Thai basil (gf, df, n)	Market Price

## GRILL

500g grass fed rib eye steak, burnt onions, chimichurri, jus (gf, df)	65	Fermented chilli glazed roast chicken, corn purée, pickled radicchio, jus (gf, df)	32
Moreton Bay bugs, charred cavolo nero, XO butter (gf)	63		

## SIDES

Shaved zucchini salad, apple, macadamias, herbs, lemon (gf, df, v, vg, n)	9	Roasted garlic & rosemary potatoes (gf, v)	11
Roasted beetroots, black garlic, pickled lentils, Brazil nuts (v, n)	13	Iceberg wedge, cavolo nero, dill & anchovy dressing, pangrattato (gf, n)	10
Roasted pumpkin, goats cheese cream, burnt honey, puffed wild rice, chilli oil (gf, v)	14	Charred broccolini, whipped smoked ricotta & green olive tapenade (gf, v)	13

## DESSERT

Coconut custard, crystallised white chocolate & sesame, raspberry curd, fresh berries (gf, df, vg)	16
Chocolate mousse, parsnip cream, hazelnut crunch, chocolate tuile (n)	16
Vanilla creme brûlée, passion fruit, white chocolate & milk crumb (gf)	16
Whipped vanilla buttermilk, apple & elderflower granita, honey almonds, lemon thyme (gf, n)	16
Ducks cheese board, lavosh, figs, honey (v, n)	22

## SNEAKY DRINK TO START

DUCKS ROSÉ SPRITZ	16
Riot rosé, Aperol, sparkling wine, soda	
SWOOPING MAGPIE	20
Gin, pineapple skin tea, Aperol, simple syrup, fresh lime	

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

Please note, all payments made via credit card will incur a 1.5% surcharge.

A discretionary service gratuity of 8% is added to all tables of 12 or more.