

# B three blue ducks

## BREAKFAST

7am - 11:45am

|  |    |
|--|----|
| Steel cut oats porridge  | 18 |
| poached quince, caramelised puffed rice & hazelnuts (gf, v, n)                                       |    |
| House made vegemite, sourdough toast (v, n) <i>add avocado 4.5</i>                                   | 8  |
| Breakfast roll   | 14 |
| bacon, chilli jam, fried egg, slaw & mayo <i>add avocado 4.5</i>                                     |    |
| Avocado hummus on toast  | 19 |
| grilled haloumi, pomegranate & hazelnut dukkah (n,v) <i>add corn fritters 6</i>                      |    |
| Poached eggs   | 14 |
| herb sourdough toast, tomato, basil (df, v) <i>add bacon 6, add black sausage 6, add avocado 4.5</i> |    |

## ALL DAY

from 7am

|  |    |
|--|----|
| Black sausage  | 23 |
| scrambled eggs, dill, cucumber yoghurt, redcurrant jam & sourdough toast <i>add avocado 4.5</i>  |    |
| Corn fritters  | 22 |
| guacamole, fermented cabbage, jalapeño, herb salad, labneh & poached eggs (v) <i>add bacon 6</i> |    |
| Harissa pumpkin  | 21 |
| turmeric cashew cream, kale, radish, sauerkraut, bird seed mix (gf, df, v, vg, n)                |    |
| Smoked ocean trout   | 22 |
| potato hash, crème fraîche, radish & dill (gf) <i>add fried egg 2.5</i>                          |    |

### EXTRAS

|                                       |     |
|---------------------------------------|-----|
| Black sausage / bacon / corn fritters | 6   |
| Two eggs / avocado / haloumi          | 4.5 |
| Spring wellness gluten-free bread     | 2.5 |

### SOMETHING FUN

|   |    |
|---|----|
| Lychee Mimosa   | 10 |
| Bloody Mary - vodka, tomato juice, housemade hot sauce, coriander & pickles | 15 |

## LUNCH

from 12pm

|  |    |
|--|----|
| Iggy's sourdough bread & cultured butter   | 6  |
| Duck's beef burger   | 23 |
| pickle, cheddar, iceberg lettuce, duck's tomato sauce & crispy potatoes            |    |
| Bibimbap   | 24 |
| Korean rice bowl, chilli pork belly, bean sprouts, kimchi & fried egg (df)         |    |
| Gnocchi  | 29 |
| wood ear, Swiss brown & chestnut mushrooms, leeks, sage & pangrattato (df, v)      |    |
| Mussel & fish stew   | 31 |
| tomato, braised onions, turnips & garlic chilli toast                              |    |
| Roasted beetroots & green beans salad  | 21 |
| pickled grapes, radicchio, green leaves, tarragon goat cheese & walnuts (gf, v, n) |    |

### SIDES

|  |    |
|--|----|
| Charred broccoli, lettuce, olive tapenade & chilli almonds (gf, df, vg, n) | 12 |
| Chat potatoes, rosemary, lemon salt (gf, df, vg)                           | 11 |

### SWEET TREATS

|  |    |
|--|----|
| Crema Catalana, stewed rhubarb & burnt orange (gf, v)                        | 12 |
| Chocolate flourless cake, miso caramel, toasted coconut ice cream (gf, v, n) | 14 |
| Baked treats - see the cabinet for today's selection                         |    |

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts cf: caffeine free  
Advise staff of any allergies, alterations to the menu are respectfully declined (dietary requirements excepted)  
Please note all payments made via AMEX will incur a 2% surcharge  
Please note there is a 10% surcharge on Sundays & 15% on public holidays