

BREAKFAST YOUR WAY, DONE OURS

A LA CARTE MENU

BREADS

Danish pastries	5.5
Croissant, house made berry jam & Cultur'd butter	9
Organic sourdough toast, Cultur'd butter (v)	7
The original Ducks avocado toast (df, vg) Basil salad, cherry tomato, red onion & your choice of herbed sourdough or gluten free bread <i>add poached eggs 4.5</i>	18

BOWLS

Coconut chia pudding, honeycomb, seasonal fruit & birdseed mix (gf, df, v)	16
Apple & rhubarb bircher muesli, yoghurt, poached pear, smoked almonds & coconut (v, n)	16
Teriyaki glazed eggplant, creamed corn, & seaweed (gf, v)	18
Broccoli & cauliflower rice, soy mirin, miso eggplant, kimchi, toasted nori & puffed wild rice (gf, df, v)	18

EGGS

Poached Fried Scrambled (df, v)	14
Add sides, avocado, roasted tomato, hay smoked salmon, bacon	6
Bacon omelette - cheese, confit onion, tomato & chive	22
Mushroom omelette - cheese, confit onion, tomato & chive (v)	22
All eggs served with basil salad, cherry tomato, red onion & your choice of herbed sourdough or gluten free bread	

Hot hay smoked salmon, poached eggs, labneh, kale & chilli toast	22
Chorizo & spiced bean cassoulet, poached eggs, black sausage crumb, parsley salad & sourdough toast (df)	23
Spanner crab scramble, papaya, bean shoot salad, housemade sriracha, cashews & sourdough toast (df, n)	26
Add sides, avocado, roasted tomato, bacon	6

DRINKS

FRESH JUICES

Orange	8
Apple	8
Watermelon, apple, pomegranate & strawberry	8
Cucumber, apple, kale, spinach, ginger & lemon	8

SMOOTHIES & MILKSHAKES

Milkshakes: salted caramel, chocolate or vanilla	7
Banana, passionfruit, mango, natural yoghurt & maple syrup	9
Strawberry, blueberry, raspberry & lime syrup	9

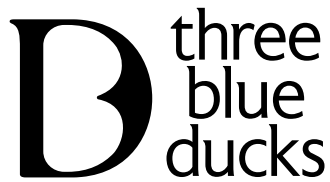
MOCKTAILS & ICED TEA

House made iced tea	9
Mixed berry faux-ito	9
Ducks spiced orange punch	10
Watermelon & lychee spritz	10
Virgin Mary	10

COCKTAILS (after 10am)

Bloody Mary	18
Mixed berry bellini	16

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.
Please note there is a 15% surcharge on all public holidays.
A discretionary service gratuity of 8% is added to all tables of 12 or more.



THE FULL SPREAD

BUFFET BREAKFAST

Includes a Single O coffee or Three Blue Ducks tea (listed below) & eggs cooked fresh to order 42

Poached | Fried | Scrambled (df, v)

Bacon omelette - cheese, confit onion, tomato & chive

Mushroom omelette - cheese, confit onion, tomato & chive (v)

SPECIAL OCCASION?

Bloody Mary	18
Mixed Berry bellini	16

BREAKFAST DRINKS

COFFEE - SINGLE O

our coffee blend is fair trade

Black - rotating single origin	4
White - killer bee blend	4
Almond milk	1
Extra shot / large / Bonsoy	0.5
Light roast cold brew	5
Batch brew filter	4

ICED FAVOURITES

Iced black	5
Iced latte	5
Iced mocha	5
Iced chocolate / coffee & ice cream	8

TEA BY THREE BLUE DUCKS

Inner calm	5
Peppermint, chamomile & lemon balm	
Immuno-boost	5
Spearmint, ginger & lemon grass	
Detoxify	5
Eucalyptus, dandelion root, burdock & liquorice to name a few	
Ginger Zing	5
Ginger, lemongrass, hibiscus & calendula petals	
Energy kick	5
Peppermint, thyme ginkgo & ginseng	
Misty Farm	5
Peppermint, elderflower, lemon myrtle & hibiscus	
Liquorice allsorts	5
Aniseed & liquorice flavoured sweet tea	
Plus all the usual suspects	5
Breakfast, earl grey, sencha, jasmine	

CHAI

Sticky chai by Chamellia - latte, pot, black or iced	5
Rooibos chai - House blend chai by Three Blue Ducks (cf) - latte, pot, black or iced	5

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