



## 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

## SMALL PLATES

Organic sourdough bread, cultured butter (v)	6	Marinated olives, rosemary, orange, garlic (gf, df, v, vg)	9
Sweet potato hummus, charred onions, black sesame, dukkah & flat bread (v, n) <i>vg on request</i>	14	BBQ octopus, adobo, burnt corn salsa & lime (gf, df)	21
Venison tataki, smoked blueberries, macadamia miso, spent sourdough (n)	24	Roasted beetroot, stracciatella, braised beetroot leaves, walnut salsa (n, v)	22
Raw fish, paw paw, red onion, chilli, ginger (gf, df)	24	Betel leaf, spanner crab, peanut sauce, kaffir lime, coriander (gf, df, n)	17

### COLD SHELLFISH

Oysters, finger lime, ginger (gf, df) 4.5 / half doz 24 / doz 46		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			145

### 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
Whole fish, lime leaves, lemongrass, chilli, cucumber, Thai basil (gf, df, n)	Market Price		

### GRILL

Grilled swordfish, preserved lemon, charred cos lettuce, fennel salad, pangrattato, basil oil (gf)	36	Moreton Bay bugs, charred cavolo nero, XO butter (gf)	63
Fermented chilli glazed chicken, sunchoke, oyster mushrooms, barley, chermoula (df)	35	Grass fed rib eye steak, charred shallots, chimichurri, jus (gf, df)	300g 45 500g 65

### SIDES

Shaved zucchini salad, apple, macadamias, herbs, lemon (gf, df, v, vg, n)	9	Roasted garlic & rosemary potatoes (gf, v)	11
Wood roasted cabbage, kombu butter, nasturtium vinaigrette (gf, v)	12	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

Warm coconut custard, black cacao sorbet, blood orange, rhubarb, toffee sesame passionfruit (gf, df, v, vg)	16
Caramelised chocolate mousse, parsnip cream, smoked pecan crunch, Corella pear (gf, n)	16
Vanilla creme brûlée, pot poached quince, chestnut sable (gf, n)	16
Burnt honey meringue, buttermilk cheesecake, kiwifruit, Granny Smith apple, pineapple curd (gf)	16
Ducks cheese board, lavosh, figs, honey (v, n)	22

### SNEAKY DRINK TO START

DUCKS ROSÉ SPRITZ	16
Riot rosé, Aperol, sparkling wine, soda	
LAVENDER & BERRY	18
Vodka, lavender liqueur, mixed berries, watermelon, 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.

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.