

## DUCKS BREAKFAST

### BREADS & BOWLS

Danish pastries	5.5	Coconut chia pudding, honeycomb, seasonal fruit & birdseed mix (gf, df, v)	16
Croissant, house made berry jam & Cultur'd butter	9	Mango & passionfruit bircher muesli, toasted macadamias & coconut (v, n)	16
Organic sourdough toast, Cultur'd butter (v)	7	Teriyaki glazed eggplant, creamed corn, & seaweed (gf, v)	18
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	Broccoli & cauliflower rice, soy mirin, miso eggplant, kimchi, toasted nori & puffed wild rice (gf, df, v)	18

### EGGS

Poached   Fried   Scrambled (df, v)	14	Bacon omelette - cheese, confit onion, tomato & chive	22
Mushroom omelette - cheese, confit onion, tomato & chive (v)	22	Hot hay smoked salmon, poached eggs, labneh, kale & chilli toast, pepita dukkah	23
Black sausage, onion ketchup, toasted sourdough, rocket & apple slaw, fennel crunch, fried egg (df)	23	Spanner crab scramble, papaya, bean shoot salad, housemade sriracha, cashews & sourdough toast (df, n)	26

All eggs are served with basil salad, cherry tomato, red onion & herbed sourdough

### ADD SIDES

Maple bacon / black sausage	6
Avocado / roasted field mushroom	5
Smoked salmon	7
Roasted tomato / gluten free bread	2.5

### 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	12

#### COCKTAILS (after 10am)

Bloody Mary - tomato juice, tabasco, horseradish, Worcestershire	18
Mixed berry bellini - sparkling, lavender liqueur, mixed berries, watermelon, lime	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)

#### SOMETHING FUN?

Bloody Mary - tomato juice, tabasco, horseradish, Worcestershire	18
Mixed berry bellini - sparkling, lavender liqueur, mixed berries, watermelon, lime	16

### BREAKFAST DRINKS

#### COFFEE - SINGLE O

our coffee blend is fair trade

Black - rotating single origin	4
White - killer bee blend	4
Almond milk / Happy Soy	0.5
Extra shot / large	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

#### 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

#### TEA BY THREE BLUE DUCKS

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

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