

WELCOME TO 'THE DUCKS'

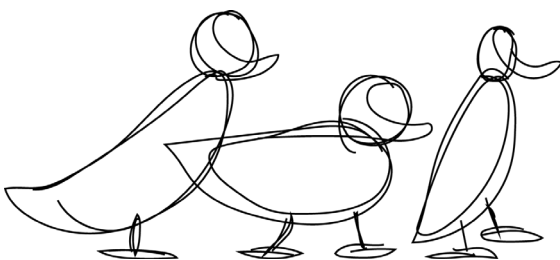
OUR STORY

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 nine 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

LUNCH

SMALL PLATES

Organic sourdough bread, cultured butter (v)	6	Marinated olives, rosemary, orange, garlic (gf, df, vg)	9
Sweet potato hummus, charred onions, black sesame, dukkah & flat bread (v, n) <i>vg on request</i>	14	BBQ squid, burnt corn & cucumber, buttermilk, lime, toasted buckwheat (gf)	21
Kangaroo tataki, smoked blueberries, macadamia miso, spent sourdough (n)	24	Heirloom tomatoes, stracciatella, shaved peaches, basil oil (gf, v)	23
Raw fish, compressed apples, burnt citrus dressing, herbs (gf, df)	24	Crumbed pork terrine, gribiche, pickled onion purée, parsley (df)	24

COLD SHELLFISH

Oysters, finger lime, ginger (gf, df) 4.5 / half doz 24 / doz 46		Tiger prawns, chilli mayo, flat bread (df)	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

Roasted cauliflower salad, black garlic, sorghum, pickled grapes, hazelnuts, herbs (gf, v, n)	23	Steamed mussels, chilli jam, coconut sambal, oven roasted flat bread	32
Soba noodle salad, miso glazed pineapple, pickled chilli, wakame, toasted sesame, soy + mirin (df, vg)	22	Roasted porchetta, apple & miso sauce, slow roasted onion, pickled pear & mint salad (gf, df)	38

GRILL

Peri peri chicken burger, guacamole, pickles, cheddar, special sauce, iceberg lettuce <i>add roast potatoes</i>	19 5	Fermented chilli glazed chicken, sunchoke, oyster mushrooms, barley, chermoula (df)	35
Grilled swordfish, preserved lemon mascarpone, charred cos, fennel salad, pangrattato, basil oil (gf)	36	BBQ king prawns, charred greens, XO butter (gf)	57
Salmon pastrami, quinoa & herbs, avocado mousse, quinoa cracker (gf, df)	28	Grass fed rib eye steak, charred shallots, chimichurri, jus (gf, df)	300g 45 500g 65

SIDES

Roasted garlic & rosemary potatoes (gf, v)	11	Roasted carrots, smoked labneh, pepita dukkah (gf, v)	12
Iceberg wedge, cavolo nero, dill & anchovy dressing, pangrattato (gf, n)	10	Roasted beetroot, freekeh, burnt eggplant yoghurt, smoked almonds (v, n)	13
Charred asparagus & broccolini, confit chilli, gremolata (gf, df, vg)	13	Shaved zucchini salad, apple, macadamias, herbs, lemon (gf, df, vg, n)	9

DESSERT

Coconut custard, raspberry, toffee sesame, passionfruit & lemon balm (gf, df, vg)	16
Caramelised chocolate mousse, parsnip cream, smoked pecan crunch, Corella pear (gf, n)	16
Vanilla crème brûlée, chestnut sable, compressed strawberries (gf, n)	16
Burnt honey meringue, ginger beer jelly, mango, peach, pineapple curd, yoghurt sorbet (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.