

WELCOME TO 'THE DUCKS'

OUR STORY

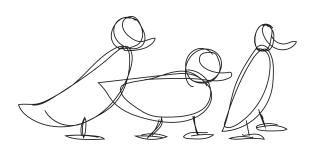
The Ducks is a great story of food, born in the surf! It all started with some good mates travelling the world, cultivating ideas around a better, more sustainable approach to living.

With a shared belief in good, ethical food – Three Blue Ducks was hatched.

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 produce from ethical and sustainable sources, whether it be organic eggs, grass-fed beef or the beautiful sourdough from Iggy's Bread, a few doors down. We choose to work with independent Sydney craft brewers and coffee roasters like our friends over at Single O. We have a garden out the back that is home to our two beautiful girls (hens) and our hard working bees that we harvest from four times a year. We encourage you to grow what you can, buy food mindfully, buy it locally, cook it thoughtfully and waste nothing where you can.

Bronte is where the vision of The Ducks was created and came alive back in 2010. It gives you a sense of home with food cooked and prepared with a whole lot of love. Our aim is to serve real food from good, ethical sources, cooked well and served without pretension.

This is what we call 'real food' and we think you'll taste the difference!





BREAKFAST

7am - 11:45am

lggy's sourdough bread, cultured butter, house made vegemite (v, n)			8					
Duck's granola								
house made coconut yoghurt, seasonal fruits	(v)		1 <i>7</i>					
Mango bircher lychees, passionfruit, puffed wild rice, macadamia (v, n) Breakfast roll bacon, chilli jam, fried egg, slaw, mayo add roasted tomato 4.5								
					Heirloom tomato & goat cheese cucumber, preserved lemon, watercress, pop	oy seed, o	chilli toast (v)	19
						ALL DA	lY	
	from 7am							
Black sausage scrambled eggs, dill, cucumber yoghurt, redcurrant jam, sourdough toast add roasted tomato 4.5								
Corn fritters guacamole, fermented cabbage, jalapeño, herb salad, labneh, poached eggs (v) <i>add bacon 6</i>								
Harrissa pumpkin turmeric cashew cream, kale, radish, sauerkraut, bird seed mix (gf, df, vg, n)								
Hay smoked Ora King Salmon kale, labneh, poached eggs, chilli toast, dukkhah EXTRAS Black sausage / bacon / corn fritters 6 Lychee Mimosa								
EXTRAS		SOMETHING FUN						
	6		12					
33	4.5 2.5	Bloody Mary Seasonal Spritz – choice of gin or vodka	15 18					
	LUNC	CH						
	from 12	2pm						
Iggy's sourdough bread & cultured butter (v)			6					
Kingfish ceviche sweet potato, charred corn, habanero, coriander, buttermilk, corn chips								
	o sauce,	salt baked sweet potatoes	23					
Duck's cheeseburger pickle, cheddar, iceberg lettuce, Duck's tomato sauce, salt baked sweet potatoes Bibimbap Korean rice bowl, chilli pork belly, bean sprouts, kimchi, fried egg (df)								
Mixed grain dahl cauliflower, peas, curry leaves, coconut sambal, roti (df, vg)								
Pencil leek & bean salad crispy duck egg, peas, soy, sesame, cashew n	uts (v, n)		24					
SIDES		SWEET TREATS						
Baby cos, cavolo nero puree, anchovy mayonnaise, pangratatto (gf, df)	11	Creme Catalana, stewed rhubarb, burnt orange (gf, v)	14					
Salt baked sweet potatoes, chimichurri (gf, df, vg)	12	Chocolate flourless cake, miso caramel, toasted coconut ice cream (gf, v, n)	15					



COLD PRESSED JUICES		BEER	
Orange	9	Alcoholic beverages available after 10am	
Green apple, lemon, ginger	9	Young Henrys Natural Lager (Newtown) 4.2%	8
Watermelon, apple, strawberry, pomegranate, lime	9	Sauce Brewing Co. 'Hop Sauce' American Pale Ale	1
Celery, green apple, spinach, lemon, ginger, botanicals	9	(Marrickville) 4.5%	-
		Stone & Wood Garden Ale (Byron Bay) 3.5%	9
COLD DRINKS		Batch Brewing Co. 'Pash the Magic Dragon' Sour (440ml) (Marrickville) 4.5%	15
Sparkling water - unlimited	3рр	Philter Red Ale (Marrickville) 4.8%	11
House-made ginger hibiscus iced tea	8	Akasha Brewing Co. Hopsmith IPA (Five Dock) 7.2%	15
House-made lemonade, ginger beer or lemon, lime & bitters		The Grifter Brewing Co. Oatmeal Stout (Marrickville) 5.5%	14
Capi cola, ginger beer, lemonade or dry tonic	6	-	
'Bucha of Byron lemon myrtle kombucha	9	Welder's Dog Farmhouse Ginger Beer (Armidale) 4.1%	10
Banana, date & cinnamon smoothie (df)	10	OIDED & LEMONADE	
Add shot of espresso	2	CIDER & LEMONADE	
Orange & mango crush (df)	10	Willie Smith's Organic Pear Cider (Huon Valley) 4.7%	13
COFFEE		Young Henrys Cloudy Apple Cider (Newtown) 4.6%	g
Our coffee blend is fair trade and forest friendly		Welder's Dog 'Pea Blossom' Lemonade (Armidale) 4.2%	12
Black - rotating single origin	4		
White - Single O Killer Bee Blend	4	LUNES BY THE STACE	
Large / extra shot / Happy Happy Soy Boy	0.5	WINES BY THE GLASS	
Macca milk / Minor Figures oat milk	1	SPARKLING	
Batch brew filter	5		
Ducks chilled filter	5	NV Cape Jaffa, <i>Pinot Noir, Chardonnay,</i> Limestone Coast, SA	12
CHAI & CHOCOLATE		WHITE	
Sticky chai pot	5	'18 Simao & Co, <i>Sauvignon Blanc,</i>	13
Red bush chai tea	5	King Valley, VIC	10
Three Blue Ducks organic hot chocolate	5	'19 Mada, <i>Pinot Gris,</i>	15
Ceremony organic chilli hot chocolate	5	Canberra Region, NSW	
Ducks turmeric latte	5	'17 Corduroy 'Bonnie's Blend', <i>Chardonnay,</i> Adelaide Hills, NSW	12
TEA - THREE BLUE DUCKS TEA CO ORGANIC	;	ROSÉ	
English Breakfast – Sri Lankan black tea, medium bodied	5	'18 Becker, <i>Shiraz Rosé,</i>	12
Earl Grey - China black tea, rose petals, hibiscus, bergamot	5	Hunter Valley, NSW	
Sencha – single origin green tea; light, grassy, smooth	5	ORANGE	
Jasmine – green tea, floral jasmine flavours	5	(0.0	4.
Inner Calm – chamomile, peppermint, lemon balm, passionflower	5	'19 Somos 'Naranjito' <i>Verdelho,</i> Mclaren Flat, SA	13
Immuno-Boost - echinacea, spearmint, ginger, lemongrass, lemon myrtle	5	RED	
Detoxify - dandelion, liquorice, nettle, verbena, calendula, eucalyptus	5	'18 Yarra Peaks, <i>Pinot Noir,</i> Yarra Valley, VIC	14
Ginger Zing – ginger, lemon grass, hibiscus, lemon myrtle, calendula	5	'17 Sud de Frank "Lo Borret", <i>Merlot, Carignan, Semillon</i> Multi Regional, AU	14
Energy Kick – ginkgo, gotu kola, oat straw, rose root, peppermint, ginseng	5	'17 Kennedy, <i>Shiraz,</i> Heathcote, VIC	12
Misty Farm – peppermint, elderflower, rosehip, lemon myrtle, hibiscus	5	18 Heretic, Cabernet Sauvignon, Grenache, Margaret River WA	13