

WELCOME TO 'THE DUCKS'

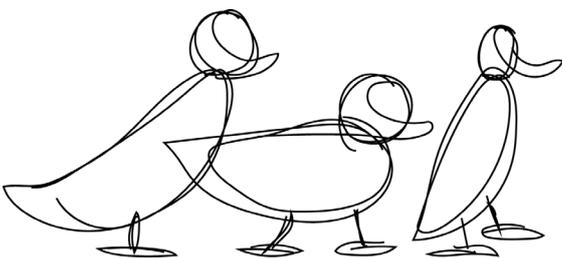
OUR STORY

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 – with a fifth venue opening in Melbourne in the near future. 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

MENU

SMALLS

Organic sourdough bread, cultured butter (v)	6	Marinated olives, rosemary, orange, garlic (gf, df, vg)	9
Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, flatbread (v)	14	Heirloom tomatoes, stracciatella, shaved peaches, basil oil (gf, v)	23
Kangaroo tataki, smoked blueberries, macadamia miso, spent sourdough (n)	24	Raw fish, compressed apples, burnt citrus dressing, herbs (gf, df)	24

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

BIGS

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
400g dry aged grass fed sirloin on the bone, wood roasted mushrooms, charred eschallots, bagna càuda & horseradish (gf, df)	65	Grilled market fish, creamed corn, fermented chilli, spring onion, jalapeño & herb salad (gf, df)	37
Whole lamb shoulder, green tahini, quinoa tabbouleh (gf, df)	72	Fermented chilli glazed chicken, grilled zucchini, chickpea & raw zucchini salad, charred lemon (gf, df)	35

SIDES

Roasted garlic & rosemary potatoes (gf, v)	11	Roasted carrots, smoked labneh, pepita dukkah (gf, v)	12
Iceberg lettuce, green tahini, toasted sesame, lemon (gf, df, vg)	9	Roasted beetroot, freekeh, burnt eggplant yoghurt, smoked almonds (v, n)	13
Charred broccolini, confit chilli, gremolata, toasted hemp seeds (gf, df, vg)	12	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
Spiced chocolate mousse, pickled blueberries, smoked pecan crunch, liquorice, tarragon (gf, v, n)	16
Sea salt meringue, ginger beer jelly, roasted figs, pineapple curd, yoghurt sorbet (gf)	16
Ducks cheese board, lavosh, figs, honey (v, n)	22

SNEAKY DRINK TO START

DUCKS ROSÉ SPRITZ	18
Konpira Maru rosé, Aperol, Bubbles & Co sparkling wine, lemon, 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 advise your waiter of any special dietary requirements.

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.