

BREAKFAST

7am - 11:30am

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| The Bread Social croissant or sourdough toast, cultured hand made butter, house made berry jam or Oomite (v) | 8 |
| Pear & almond fruit toast, house made berry jam, cultured hand made butter (v, n) | 9 |
| Coconut porridge, banana compote, Byron glow granola, grilled banana (df, vg, n) | 14 |
| Local free-range bacon & fried egg roll, cheese, slaw, bacon relish, pickled chilli <i>add avocado hummus 4</i> | 17 |
| Avocado hummus, poached egg, pickled chilli, Farm greens, hemp seed crunch, sourdough toast (df, v) <i>add bacon or xo mushrooms 6</i> | 21 |
| XO mushrooms, scrambled eggs, shallots, toasted sourdough (v, n) <i>add bacon 6</i> | 22 |
| Spanner crab, sourdough crumpet, poached egg, corn, macadamia, yuzu, herbs (n) | 24 |

EXTRAS

| | |
|----------------------------------|-----|
| Fried or poached egg | 3 |
| Free range bacon or XO mushrooms | 6 |
| Avocado hummus | 4 |
| Swap sourdough for GF bread | 2.5 |

ALL DAY

Mon-Thurs 12pm-3pm | Fri-Sun 12pm-late

SMALLS

| | |
|--|----|
| The Bread Social sourdough, cultured handmade butter (v) | 7 |
| Salumi Australia honey macadamia mortadella, nduja, Farm pickles, beer mustard (df, n) | 18 |
| Whole prawns, Farm cos, cocktail sauce, lemon (gf, df) | 27 |
| Burrata, beetroot, watermelon radish, herb oil, pangrattato (gf, v) | 21 |
| Harissa pumpkin, pepita cream, citrus (gf, df, vg) | 18 |

BIGS

| | |
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| Market fish of the day, XO greens, charred onion soubise (gf) | 36 |
| Brooklet springs chicken, corn, macadamia miso, barley, salsa verde (df) | 35 |
| Slow cooked lamb shoulder, chimichurri, eggplant hummus, pickled currants (gf, df) | 34 |
| Farm green vegetable curry, ginger, coconut, tatsoi, curry leaves, brown rice (gf, df, vg) | 25 |
| Cauliflower, smoked blueberries, pecans, shallot, herbs (gf, df, vg) | 25 |

SIDES

| | |
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| Roasted potatoes, spent citrus, anchovies, capers, rosemary (gf, df) | 12 |
| Mixed leaves, hemp seed, lemon dressing (gf, df, vg) | 9 |

DESSERTS

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| Chocolate cake, ganache, coconut, poached fruits (df, vg) | 12 |
| Davidson plum & macadamia bread & butter pudding, vanilla ice cream (n) | 12 |

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts cf: caffeine free
Alterations to the menu are respectfully declined (dietary requirements excepted)
Card payments incur a 0.9% surcharge

Follow us on Instagram to find out about changes to our offering, events & regular food specials.

COFFEE & TEA

COFFEE - SINGLE O

our coffee is direct traded & forest friendly

| | |
|--|-----|
| WHITE - All classic milk coffees made with 'Killerbee' blend | 4 |
| Large | 5 |
| Add Happy Happy Soy Boy | 0.5 |
| Add Nutmylk almond | 1 |
| Add Macamilk Macadamia | 1 |
| Add Minor Figures oat milk | 1 |
| Iced latte | 4.5 |
| Iced coffee - milk, vanilla bean ice cream & two shots of coffee | 8 |
| Iced chocolate - milk, vanilla bean ice cream, organic raw cacao & coconut sugar | 8 |
| Affogato - two shots of coffee over vanilla bean ice cream | 8 |
| BLACK / FILTER - Ask about this week's origin | |
| Espresso / long black | 4 |
| v60 pour over 330ml | 8 |
| Aeropress 230ml | 6 |
| Batch brew | 3.5 |
| Cold brew | 5 |

ORGANIC WET CHAI - BY CHAMELLIA

Wet Chai is black tea and chai spices soaked in honey

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|---|-----|
| Pot of chai (brewed with milk) | 5.5 |
| Chai tea (brewed with hot water) | 5.5 |
| Chai latte | 5.5 |
| Rooibos pot of chai (without honey, brewed with milk) | 5.5 |
| Organic dandelion latte | 5 |
| Organic matcha latte | 5 |
| Golden chai - house made with organic spices, ginger, turmeric, almond milk & honey | 6 |
| Life Cykel Medicinal Mushroom extract | 1.5 |
| Choose from Lion's Mane, Cordyceps or Reishi | |

SOURCE WATER

SOURCE water is made from sunlight & the atmosphere by the 10 hydropanels on our roof.

100% of the cost from purchasing this water goes towards funding 10 hydropanels for Murrurundi primary school in the drought stricken Upper Hunter Valley.

| | |
|--------------------------|-----|
| SOURCE water - unlimited | 3pp |
|--------------------------|-----|

TEA BY THREE BLUE DUCKS

Made from certified organic ingredients

All are available for sale in the produce store

ALL
5

| | |
|---|--|
| English Breakfast - Fine grade black tea from Sri Lanka. Character-rich and full of flavour to cut through milk | |
| Earl Grey - An Organic Ceylon tea & cornflowers blend infused with twice-refined organic Spanish bergamot oil | |
| Ginger Zing - Ginger, lemongrass, lemon myrtle, calendula | |
| Inner Calm - Chamomile, peppermint, lemon balm, passionflower | |
| Immuno-Boost - Echinacea, spearmint, ginger, lemongrass, lemon myrtle | |
| Detoxify - Dandelion, liquorice, nettle, verbena, calendula, eucalyptus | |
| Energy Kick - Ginkgo, gotu kola, oat straw, rose root, peppermint, ginseng | |
| Misty Farm - Peppermint, elderflower, rosehip, lemon myrtle, hibiscus | |
| Sencha - Organic pan-fired Chinese green tea | |

TEA BY CHAMELLIA

Rare single origin teas

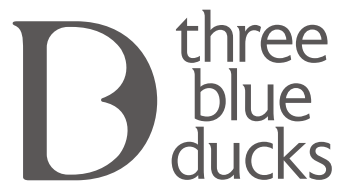
We offer a second brew for these special teas

ALL
8

| | |
|---|--|
| Jasmine Dragon Pearl - sweet, medium-bodied green tea with an alluring velvety texture, with inviting floral tones. | |
| Wild Ancient - hand-made black tea | |
| Yushan Oolong - creamy texture and long finish with flavours of crisp stone fruits. | |

COLD DRINKS

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|--|----|
| Watermelon, apple, strawberry, pomegranate, lime juice | 9 |
| Green juice | 9 |
| Cloudy apple juice | 9 |
| Orange juice | 9 |
| Lemonade | 6 |
| Ginger beer | 6 |
| Capi cola | 6 |
| Chocolate milkshake | 7 |
| "Seasonal" smoothie | 10 |



DRINKS FROM THE BAR

From 10am

COCKTAILS

| | |
|--|----|
| Negroni - gin, rosso vermouth, campari | 15 |
| Margarita - tequila, orange liqueur, lime | 15 |
| Espresso Martini - vodka, kahlua, coffee | 15 |
| Bloody Mary - vodka, tomato juice, worcestershire, chilli, lemon | 15 |

BEERS

| | 370ML | 570ML |
|---|-------|-------|
| New England 'Little Ram' Golden Ale 3.8% New England, NSW | 8 | 11 |
| Hemingway's 'The Prospector' Pilsner 4.8% Port Douglas, QLD | 8.5 | 11.5 |
| Seven Mile Brewing 'Cali' Cream Ale 4.5% Ballina, NSW | 9 | 12 |
| Young Henrys 'Newtown' Pale Ale 4.8% Newtown, NSW | 9 | 12 |
| Twøbays Pale Ale (gf) 4.5% Dromana, VIC | 10.5 | 13.5 |
| Fixation 'Obsession' IPA 4.6% Byron Bay, NSW | 9 | 12 |
| Akasha 'Canada Bay' Pale Ale 4.2% Canada Bay, NSW | 8.5 | 11.5 |

CIDER & GINGER BEER

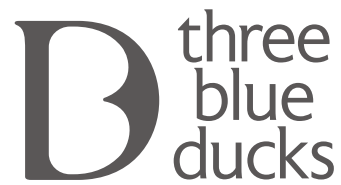
| | 370ML | 570ML |
|---|-------|-------|
| Willie Smith's Organic Apple Cider 5.4% Huon Valley, TAS | 9 | 12 |
| Fortitude Brewing Co. 'Roots & Leaves' Hopped Ginger Beer 3.5% Mount Tamborine, QLD | 9 | 12 |

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DRINKS FROM THE BAR

From 10am

WHITE

| | 150ML | 700ML |
|---|-------|-------|
| 2018 Quealy Pinot Grigio, Mornington Peninsula, VIC | 12 | 58 |
| 2018 Miami Sauvignon Blanc, New England, NSW | 11 | 53 |
| 2019 Earth Chardonnay, Riverland, SA | 12 | 58 |
| 2019 Sparrow & Vine, Semillon, Hunter Valley, NSW | 12 | 58 |

ROSÉ

| | 150ML | 700ML |
|---|-------|-------|
| 2019 Konpira Maru 'I Dream of Tangerine', Sangiovese, Stanthorpe, QLD | 14 | 68 |

RED

| | 150ML | 700ML |
|--|-------|-------|
| 2018 Athletes of Wine Pinot Noir, Macedon Ranges, VIC | 13 | 63 |
| 2017 Topper's Mountain Nebbiolo, New England, NSW | 12 | 58 |
| 2018 Happy Days Shiraz, Cabernet Sauvignon, McLaren Vale, SA | 11 | 53 |
| 2018 Jilly, Touriga Nacional, New England, NSW | 12 | 58 |

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