



DUCKS 10 YEAR ANNIVERSARY

OG ALL DAY BREAKFAST

from 7am

Pecan & raisin fruit loaf, ricotta, homemade berry jam (v, n) <i>Only available until 12pm</i>	12
Bircher muesli, yogurt, pear, apple (gf, v, n) <i>Only available until 12pm</i>	15
Poached eggs, spinach, hollandaise sauce, ocean trout <i>Add avo 6</i>	23
Scrambled egg, black sausage, dill cucumber yogurt, salad, red currant jam <i>Add avocado 6</i>	21
Orange pancakes, yogurt, berry compote (v)	19
Bacon & organic egg roll, pimento salsa, hollandaise sauce <i>Add avocado 6</i>	16

EXTRAS

Black sausage, bacon, avocado	6
MessySpoon Wholefoods gluten-free bread	3.5

WHY NOT?

Bry's Badass Bloody Mary Wyborowa vodka, tomato juice, house made hot sauce, Worcestershire sauce, lemon, pickle	15
Seasonal Spritz Wyborowa vodka, Cinzano 1757 sweet vermouth, spiced citrus, basil	16

OG LUNCH

from 12pm

Roasted pumpkin, cashew, goats cheese, rocket salad (gf, v, n)	19
Crispy skin ocean trout, cucumber, wakame salad, wasabi mayo (gf, df)	35
Squid ink pasta, cuttlefish, chorizo, cherry tomato, basil (df)	32
Steak sandwich, red pepper mayo, tomato, onion marmalade, rocket (df)	22
Twice cooked chili jam duck, spicy Chinese broccoli, herb salad (df)	36
Andean Sunrise duck fat roast potatoes, rosemary salt (df) <i>vegetarian option available</i>	12
Mixed green leaves, radish, pickled eshallot, lemon vinaigrette	10

FEEL LIKE SOMETHING SWEET?

Ask our friendly staff what's available today.

All menu items are available takeaway at \$1 less.

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

Alterations to the menu are respectfully declined (dietary requirements excepted)

Card payments incur a 0.9% surcharge. There is a 10% surcharge on Sundays & 15% on public holidays.

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threeblueducks



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www.threeblueducks.com

Three blue ducks

JUICES, COLD DRINKS & SMOOTHIES

Sparkling water - unlimited	3pp
House-made kombucha	9
Capi cola, dry tonic, ginger ale	6
Watermelon, apple, strawberry, pomegranate, lime juice	9
Celery, green apple, spinach, lemon, ginger, botanicals juice	9
Green apple, ginger, lemon juice	9
Valencia orange juice	9
Mango smoothie - banana, turmeric, ginger, orange, macadamia mylk, Bear repair prebiotic superpowder	10
Banana smoothie - date, cashew, cinnamon, oat mylk	10

COFFEE

Our coffee blend is fair trade and forest friendly

Black - rotating single origin	4
White - Single O Killer Bee Blend	4
Large / extra shot / Happy Happy Soy Boy	0.5
Macca mylk / Minor Figures oat mylk	1
Batch brew filter	5
Cold brew	7

CHAI & CHOCOLATE

Sticky chai pot	5
Red bush chai tea	5
Three Blue Ducks organic hot chocolate	5
Ducks turmeric latte	5

TEA - THREE BLUE DUCKS TEA CO. - ORGANIC

English Breakfast - Sri Lankan black tea, medium bodied	5
Earl Grey - China black tea, rose petals, hibiscus, bergamot	5
Sencha - single origin green tea; light, grassy, smooth	5
Jasmine - green tea, floral jasmine flavours	5
Inner Calm - chamomile, peppermint, lemon balm, passionflower	5
Immuno-Boost - echinacea, spearmint, ginger, lemongrass, lemon myrtle	5
Detoxify - dandelion, liquorice, nettle, verbena, calendula, eucalyptus	5
Ginger Zing - ginger, lemon grass, hibiscus, lemon myrtle, calendula	5
Energy Kick - ginkgo, gotu kola, oat straw, rose root, peppermint, ginseng	5
Misty Farm - peppermint, elderflower, rosehip, lemon myrtle, hibiscus	5

BEER

Alcoholic beverages available after 10am

Batch 'Pash the Magic Dragon' Sour 4.5%	15
Yulli's 'Seabass' Mediterranean Lager 4.2%	12
Young Henrys 'Newtown' Pale Ale 4.8%	9
Sauce 'Hop Sauce' American Pale Ale 4.5%	11
Stone & Wood 'Garden' Session Ale 3.5%	9
Philter Red Ale 4.8%	11
Akasha 'Hopsmith' IPA 7.2%	14
The Grifter 'Omen' Oatmeal Stout 5.5%	14
Sobah 'finger lime cerveza' non-alcoholic beer	10

CIDER & FRIENDS

Willie Smith's Organic Apple Cider 5.4%	13
Young Henrys 'Cloudy Cider' 4.6%	9
Welder's Dog Farmhouse Ginger Beer 4.1%	10
Welder's Dog Pea Blossom Lemonade 4.2%	12

WINES BY THE GLASS

SPARKLING

NV Cape Jaffa, Pinot Noir, Chardonnay, <i>Limestone Coast, SA</i>	10
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WHITE

'19 Thousand Candles 'Gathering Fields', Sauvignon Blanc, <i>Yarra Valley, VIC</i>	14
'19 Quealy, Pinot Grigio, <i>Mornington Peninsula, VIC</i>	12
'17 Inkwell, 'Blonde on Blonde', Viognier, <i>McLaren Vale, SA</i>	13
'19 M&J Becker, Chardonnay, <i>Hunter Valley, NSW</i>	15

ORANGE

'18 Quealy 'Lina Lool', Field Blend, <i>Mornington Peninsula, VIC</i>	11
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ROSÉ

'19 M&J Becker, Syrah, Brachetto, Schonberger, Gewurztraminer, <i>Hunter Valley, NSW</i>	14
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RED

'19 Thousand Candles 'Gathering Fields', Pinot Noir, Merlot, Syrah, <i>Yarra Valley, VIC</i>	14
'18 M&J Becker, Syrah, <i>Hunter Valley, NSW</i>	13
'19 Blind Corner 'Rouge' Cabernet, Merlot+, <i>Margaret River, WA</i>	12

COCKTAILS

Seasonal Spritz	16
Ducks Daiquiri - rum, lime, lemon, sugar	16
Native Negroni - gin, vermouth, orange	18
Spicy Margarita - tequila, chilli, orange	17
Single-O Id Fashioned - bourbon, coffee, bitters	19

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