

WELCOME TO 'THE DUCKS'

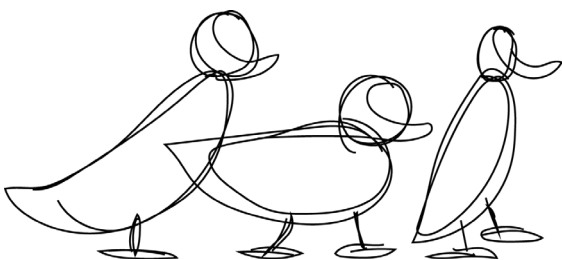
OUR STORY

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.

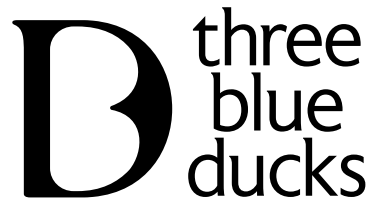
Hailing from a humble beginning in Bronte nine years ago, we have since embarked on ambitious and rewarding ventures in Byron Bay, Rosebery and most recently, here in Brisbane – with a fifth venue opening in Melbourne. At Three Blue Ducks, we're passionate about what we do and we hope it shows in our 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



DINNER SET MENU

2 COURSES \$75 PER PERSON

3 COURSES \$90 PER PERSON

ON ARRIVAL

Organic sourdough bread, cultured butter (v)

TO START

Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, flatbread (v)

Spiced lamb, charred eggplant purée, macadamias, herbs, flatbread (n)

Chilled tiger prawns, chilli mayo, flatbread

BBQ octopus, fermented capsicum, smoked potato aioli, blackened corn (gf, df)

Marinated beetroots, macadamia cheese, Davidson's plum, beetroot crunch (gf, df, vg, n)

BIGS

Roasted cauliflower salad, eggplant, sorghum, pickled grapes, hazelnuts, herbs (gf, vg, n, df)

Oven roasted potato gnocchi, green pea salsa verde, ricotta, roasted asparagus, preserved lemon, toasted pepitas, pecorino (v)

Steamed mussels, chilli jam, coconut sambal, flatbread

Fermented chilli glazed chicken, grilled zucchini, chickpea & raw zucchini salad, charred lemon (gf, df)

Lamb shoulder, baba ghanoush, quinoa tabbouleh, roasted eggplant, green tahini (gf, df)

Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)

SIDES

Roasted garlic & rosemary potatoes (gf, v)

Iceberg lettuce, green tahini, toasted sesame, lemon (df, gf, vg)

Roasted carrots, smoked labneh, pepita dukkah (v)

DESSERT

Coconut custard, raspberry, toffee sesame, passionfruit & lemon balm (gf, df, vg)

Brookie's Byron Slow Gin chocolate marquise, burnt citrus, smoked hazelnut crunch, chocolate toffee (v, n)

Rhubarb, fennel & apple crumble, cinnamon icecream (v)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts.
Select one small, one big and one dessert.

Please advise your waiter of any special dietary requirements.

A discretionary service gratuity of 8% is added to all tables of 12 or more.

Please note all card payments will incur a 1.5% surcharge.

A 10% surcharge on Sundays & 15% surcharge on public holidays will apply.