

## BREAKFAST

7:30am - 11:30am

Toasted sourdough bread, cultured butter, house made vegemite (v)	8
Black rice & coconut porridge, poached rhubarb, fig jam, nuts, seeds (gf, df, vg, n)	16
Bacon & egg roll, chilli jam, slaw, citrus mayo <i>add avocado 5</i>	16
Black sausage, scrambled eggs, dill, cucumber yoghurt, redcurrant jam, sourdough toast <i>add corn fritters 6 add avocado 6</i>	21
Harissa glazed pumpkin, turmeric cashew cream, red cabbage kraut, mixed leaves, bird seed mix (gf, df, vg, n) <i>add corn fritters 6</i>	20
Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh, poached eggs (v) <i>add bacon 6</i>	21
Avocado, goats cheese, cherry tomato, poached eggs, pepita dukkah, Iggy's sourdough toast (v) <i>add bacon or corn fritters 6</i>	22

### EXTRAS

Avocado	6
Black sausage / bacon / corn fritters	6
Two eggs	4.5
MessySpoon Wholefoods gluten-free bread	3.5

### BREAKFAST COCKTAILS

alcoholic beverages available after 10am

Bry's Badass Bloody Mary - Wyborowa vodka, tomato juice, house made hot sauce, lemon, pickle	15
Ducks Spritz - Aperol, Beefeater gin, smoked sage, thyme, burnt orange, lemon	16

## DRINKS

### COFFEE - SINGLE O

Black - rotating single origin	4
White - killer bee blend, our coffee blend is fair trade	4
Extra shot / large / decaf / Happy Happy Soy Boy	0.5
Macca Mylk / Minor Figures oat mylk	1
Light roast cold brew / batch brew	5

### TEA BY THREE BLUE DUCKS

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, lemongrass, 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
Plus all the usual suspects	5
English breakfast, earl grey, sencha, jasmine	

### CHAI

Sticky Chai Pot - wet chai by Chamellia	6
Rooibos chai - House blend chai by Three Blue Ducks (cf)	5

### COLD PRESSED JUICES

Valencia orange	9
Green apple, ginger, lemon	9
Watermelon, apple, strawberry, pomegranate, lime	9
Celery, green apple, spinach, lemon, ginger, botanicals	9

### SMOOTHIES

Mango, banana, maca butter, turmeric, ginger, orange, Bear repair prebiotic superpowder	10
Banana, date, cashew, cinnamon, oat mylk	10

### COLD DRINKS

Sparkling water - unlimited	3pp
Capi cola, dry tonic, lemonade	6
'Bucha of Byron lemon myrtle kombucha	9
Chocolate milkshake	7
House-made lemon, lime & bitters	7
House-made lemonade	7
Gone Tropo - Passion fruit, watermelon, lime, soda	10
Noperol Spritz - Lyre's Italian spritz, orange, lemon, soda	16
Sobah 'finger lime cerveza' non-alcoholic beer	10

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) on the weekend

Please note all card payments will incur a 0.9% surcharge

A 10% surcharge on Sundays and 15% on public holidays will be applied



**PLEASE SCAN QR CODE**  
Scan the QR code on the right using your phone camera to be taken to a secure online form.

# B three blue ducks

## LUNCH

From 12pm onwards

### SMALLS

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df)	4.5 ea
Sourdough bread & cultured butter (v)	7
Sweet potato hummus, charred onions, smoked paprika, sesame, flat bread (vg on request)	14
Marinated beetroots, macadamia cheese, Davidson's plum, beet crunch (gf, df, vg, n)	21
Crumbed pork terrine, pickled onion, gribiche, preserved lemon, parsley salad (df)	19
Kingfish pastrami, agrodolce, sweet & sour onion, dill, horseradish crème fraîche, sourdough crisp	23

### BIGS

Pan-fried potato gnocchi, spiced pumpkin, cavolo nero, confit garlic & chilli, pepitas, parmesan (v)	27
Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)	34
Harissa glazed pumpkin, turmeric cashew cream, red cabbage kraut, mixed leaves, bird seed mix (gf, df, vg, n)	20
Fermented chilli glazed half chicken, garlic honey carrots, grilled rainbow chard (gf)	32
Moroccan spiced carrot & chickpea stew, dates, coriander, mint, croutons (df, vg)	24
Provenir 400g ribeye on the bone, duck fat potatoes, bagna cauda, horseradish	55

#### SATURDAY & SUNDAY

Six hour spit roasted lamb - 350g chimichurri & jus (gf, df)

**\$42**

#### DAILY SPECIALS

Ask our friendly staff for more details

### SIDES

Shaved beetroot, fennel, citrus, bitter greens, sorrel (gf, df, vg)	12
Andean Sunrise duck fat potatoes (df) <i>vegetarian option available</i>	12
Crispy Brussels sprouts, caper & raisin dressing (df, vg)	12

### DESSERT

Flourless chocolate cake, burnt quince ice cream, hazelnut crumb (v)	14
Sticky date pudding, butterscotch sauce, chai spice mascarpone (v)	14
White chocolate & yoghurt mousse, poached rhubarb, white chocolate, almond streusel	14

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

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