



## DUCKS BREAKFAST

Croissant, mixed berry jam, cultured butter (v)	8
Toasted sourdough, house made vegemite, cultured butter (v)	8
Toasted granola, mixed berry compote, caramelised coconut, apple & burnt honey (df, vg, n)	14
Poached, fried or scrambled eggs on toasted sourdough, basil, cherry tomato & red onion salad (df, v) <i>add bacon 6</i>	14
Harissa roasted pumpkin, turmeric, cashew cream, kale, radish, sauerkraut, bird seed mix (gf, df, vg, n) <i>add poached, fried or scrambled eggs 4.5</i>	20
The original Ducks avocado toast, two poached eggs, oven roasted tomato, basil, cherry tomato & red onion salad (df, v) <i>add bacon 6</i>	20
Spanner crab scramble, papaya & bean shoot salad, cashews, chilli toast (df, n) <i>add avocado 6</i>	25
Lamb kofta, pumpkin hummus, za'atar, pickles, fried egg, toasted sourdough (df, n) <i>add avocado 6</i>	24

### ADD SIDES

Two eggs / oven roasted tomato	4.5
Avocado / bacon	6
Gluten free bread	2.5

## DUCKLINGS BREAKFAST

Scrambled, fried or poached eggs, toast & butter (v)	10
Kids bacon & egg roll, tomato sauce	10

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.

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

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

# **B** three blue ducks

## **COFFEE - SINGLE O**

Our coffee blend is fair trade

Single O - killer bee blend	4
Almond milk / Happy Soy	0.5
Extra shot / large	0.5
Iced - black, latte, mocha	5

## **TEA BY THREE BLUE DUCKS**

Inner calm Peppermint, chamomile & lemon balm	5
Immuno-boost Spearmint, ginger & lemon grass	5
Detoxify Eucalyptus, dandelion root, burdock & liquorice to name a few	5
Ginger Zing Ginger, lemongrass, hibiscus & calendula petals	5
Energy kick Peppermint, thyme ginkgo & ginseng	5
Misty Farm Peppermint, elderflower, lemon myrtle & hibiscus	5
Plus all the usual suspects Breakfast, earl grey, sencha, jasmine	5

## **CHAI**

Sticky chai by Chamellia Latte, pot, black or iced	5
Rooibos chai House blend chai by Three Blue Ducks (cf) latte, pot, black or iced	5

## **JUICES, COLD DRINKS, SMOOTHIES**

Valencia orange juice	9
Green apple, ginger & lemon juice	9
Watermelon, apple, strawberry & lime juice	9
Mango smoothie - mango, macadamia butter, turmeric, ginger, orange	10
Banana smoothie - banana, soaked dates, cashew butter, cinnamon, oat mylk	10
Chocolate or vanilla milkshake	7
Iced chocolate & ice cream	8
Bucha of Byron kombucha	10
Capi cola, grapefruit, ginger ale	5
House-made lemonade, lemon, lime & bitters or ginger beer	9

## **DUCKLINGS**

Babycino	2
Organic hot chocolate - 60% raw cacao & organic coconut sugar	4

## **NON ALCOHOLIC COCKTAILS**

Virgin bloody mary - tomato juice, homemade chilli sauce, balsamic vinegar, worcestershire, lemon juice	12
Spiced mixed orange punch - homemade spiced orange, fresh orange juice, agave syrup	12
Mandarin no-jito - mandarin juice, ginger syrup, lime syrup, fresh mint	12

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