



TAKEAWAY MENU

BREAKFAST

7AM - 11:15AM

Bircher muesli, pineapple, passionfruit, coconut, macadamia, charred lime (df, n, vg)	13
Local free-range bacon & fried egg roll, cheese, slaw, bacon relish, pickled chilli	17
Roasted portobello mushroom, Nimbin cheddar, pesto, slaw, pickled chilli, milk bun (v, n)	15

LUNCH

FROM 11:45AM

Oysters & finger lime dressing (gf, df)	5 / half doz 26 / doz 51
Marinated olives, lemon, chilli, garlic & bay leaf (gf, df, vg)	8
The Bread Social sourdough, cultured handmade butter (v)	6
Brooklet Springs Farm pork rillettes, stone fruit jam, pickles, lavosh (df)	18
Whole prawns, Farm cos, cocktail sauce, lemon (gf, df)	27
Byron Bay Mozzarella burrata, charred & pickled carrots, fennel, herb oil, pangrattato (gf, v)	21
Slow roasted beetroot, sesame, pepita, tahini, seaweed (gf, df, vg)	16
Local market fish ceviche, buttermilk, Szechuan, mustard seed, citrus, cucumber (gf)	19
Market fish of the day, XO greens, charred onion soubise (gf, df)	33
Twice cooked chicken maryland, turmeric, spiced lentils, yogurt, pineapple, coriander (gf)	30
Porchetta, Oomite, fennel, apple, Farm greens, herb salad	35
Farm green vegetable curry, ginger, coconut, tatsoi, curry leaves, brown rice (gf, df, vg)	26
Cauliflower, smoked blueberries, pecans, shallot, herbs (gf, df, vg, n)	25
Roasted potatoes, parsley, garlic, crème fraîche (gf, vg)	12
Wok greens, chilli, peanuts (df, n)	10
Mixed leaves, hemp seed, lemon dressing (gf, df, vg)	8
Sea salt meringue, passion fruit, Davidson plum, coconut (vg, gf)	13
Myrtle panna cotta, strawberries, white chocolate (gf)	13
Kids pasta	10
Ducklings roasted potatoes	6

gf: gluten free df: dairy free v: vegetarian n: contains nuts.

Card payments incur a 0.9% surcharge. A surcharge of 10% on Sundays and 15% on public holidays will be applied.

Menu subject to change due to season & availability.

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