

BREAKFAST

7:30am - 11:30am

Toasted sourdough bread, cultured butter, house made vegemite (v)	8
Bircher muesli, strawberry compote, poached rhubarb, macadamia crunch (gf, v, n)	16
Bacon & egg roll, chilli jam, slaw, citrus mayo <i>add avocado 6</i>	16
Black sausage, scrambled eggs, dill, cucumber yoghurt, red currant jam, sourdough toast <i>add corn fritters 6 add avocado 6</i>	21
Kingfish pastrami, sweet potato hummus, house pickles, poached eggs, za'atar, toasted sourdough (df) <i>add avocado 6</i>	24
Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh, poached eggs (v) <i>add bacon 6</i>	21
Avocado, macadamia cheese, cherry tomato, pepita dukkah, sourdough toast (df, vg, n) <i>add poached eggs 4.5 add bacon or corn fritters 6</i>	18

EXTRAS

Avocado / black sausage / bacon corn fritters / kingfish pastrami	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,	10
Bear repair prebiotic superpowder	
Banana, date, cashew, cinnamon, oat mylk	10

COLD DRINKS

Sparkling water - unlimited	3pp
Capi cola, dry tonic, lemonade, ginger ale	6
House-made 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
Virgin Mary - Tomato juice, homemade chilli sauce, balsamic vinegar, worcestershire, lemon juice	12

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

B three blue ducks

LUNCH

From 12pm onwards

SMALLS

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df)	5 ea
Sourdough bread & cultured butter (v)	7
Sweet potato hummus, charred onions, smoked paprika, sesame, flat bread (vg on request)	14
Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)	22
Fermented honey glazed quail, shaved zucchini, seaweed tapenade, puffed wild rice (gf, df)	24
Kingfish pastrami, agrodolce, sweet & sour onion, dill, horseradish crème fraîche, sourdough crisp	24

BIGS

Oven roasted potato gnocchi, pea salsa verde, lemon ricotta, asparagus, balsamic glazed pepitas, pecorino (v)	28
Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)	34
Indian spiced wood roasted cauliflower, cashew cream, lentils, mint, coriander, fresh peas, red onion, green tahini (gf, df, vg, n)	24
Fermented chilli glazed half chicken, garlic honey carrots, grilled rainbow chard (gf)	32
Vegetable red curry, spring greens, crispy onion and cashew, coconut sambal, sourdough flatbread (gf, df, vg, n)	29
Provenir 400g ribeye on the bone, duck fat potatoes, bagna cauda, horseradish	60

SATURDAY & SUNDAY

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

\$42

CHEFS MENU

For the full Ducks experience, opt for our Feast instead of a la carte for \$75 per person. Ask our staff for more information.

SIDES

Marinated zucchini, cos, eschalots, citrus dressing, pangrattato (gf, df, vg)	12
Duck fat potatoes (df) <i>vegetarian option available</i>	12
Roasted sweet potato, macadamia cheese, seaweed dukkah (gf, df, vg, n)	12

DESSERT

Flourless chocolate cake, burnt quince ice cream, hazelnut crumb (v)	14
Black sesame mousse, burnt citrus marmalade, honey macadamias (gf, n)	14
Coconut sorbet, roasted pineapple, meringue, mango salsa (gf, df, v)	14

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

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