

ALL DAY MENU

from 7am

Toasted sourdough bread, cultured butter, house made vegemite (v) <i>Only available until 12pm</i>	8
Bircher muesli, strawberry compote, poached rhubarb, macadamia crunch (gf, v, n) <i>Only available until 12pm</i>	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

Black sausage, bacon, corn fritters, avocado or grilled halloumi	6
Two eggs	4.5
Hash brown	5
MessySpoon Wholefoods gluten-free bread	3.5

WHY NOT?

Bry's Badass Bloody Mary - 15 Wyborowa vodka, tomato juice, house made hot sauce, Worcestershire sauce, lemon, pickle (Virgin Mary - 12)
Seasonal Spritz - 16 Created with seasonal produce

LUNCH

from 12pm

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df) half doz 24 / doz 36	
Indian spiced roasted cauliflower, cashew cream, lentils, mint, coriander, fresh peas, red onion, herb dressing (gf, df, vg, n)	24
Pan fried potato gnocchi, pea salsa verde, lemon ricotta, asparagus, balsamic glazed pepitas, pecorino (v)	28
Chilli chicken & broccoli salad, baby spinach, apple, parmesan, pangrattato, yogurt dressing (gf)	27
Provineer beef rump steak sandwich, caramelised onion, tomato relish, rocket, pimento aioli, duck fat roast potatoes, rosemary salt (df)	24
Crispy skin barramundi, XO greens, charred onion soubise (gf, df)	36
Duck fat roast potatoes, rosemary salt (df) <i>vegetarian option available</i>	12
Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)	10

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

Alterations to the menu are respectfully declined (dietary requirements excepted)

Card payments incur a 0.9% surcharge. There is a 10% surcharge on Sundays & 15% on public holidays.

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Three blue ducks

JUICES, COLD DRINKS & SMOOTHIES

Sparkling water - unlimited	3pp
House-made kombucha	9
Karma cola	6
Capi dry tonic, ginger ale	6
Watermelon, apple, strawberry, pomegranate, lime juice	9
Celery, green apple, spinach, lemon, ginger, botanicals juice	9
Green apple, ginger, lemon juice	9
Valencia orange juice	9
Mango smoothie - banana, turmeric, ginger, orange, macadamia mylk, Bear repair prebiotic superpowder	10
Banana smoothie - date, cashew, cinnamon, oat mylk	10
Virgin Bloody Mary - tomato juice, house made hot sauce, Worcestershire sauce, lemon, pickle	12

COFFEE

Our coffee blend is fair trade and forest friendly

Black - rotating single origin	4
White - Single O Killer Bee Blend	4
Large / extra shot / Happy Happy Soy Boy	0.5
Macca mylk / Minor Figures oat mylk	1
Batch brew filter	5
Cold filter	7

CHAI & CHOCOLATE

Sticky chai pot	5
Red bush chai tea	5
Three Blue Ducks organic hot chocolate	5
Ducks turmeric latte	5

TEA - THREE BLUE DUCKS TEA CO. - ORGANIC

English Breakfast - Sri Lankan black tea, medium bodied	5
Earl Grey - China black tea, rose petals, hibiscus, bergamot	5
Sencha - single origin green tea; light, grassy, smooth	5
Jasmine - green tea, floral jasmine flavours	5
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, lemon grass, 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

BEER

Alcoholic beverages available after 10am

Sauce 'Piss Weak Sauce' session IPA 3.5%	11
Grifter 'Pink Gallah' lemonade sour 4.5%	14
Wayward Pilsner 4.2%	10
Yullis 'Norman' Australian ale 4.9%	11
Young Henrys 'Newtown' pale ale 4.5%	9
Stone & Wood 'Jasper Ale' red ale 5.4%	12
White Bay 'Stack Up' IPA 6.7%	16
Batch 'Elsie' milk stout 4.4%	14
Sobah 'finger lime cerveza' non-alcoholic beer	10

CIDER & FRIENDS

Willie Smith's Organic Apple Cider 5.4%	13
Young Henrys 'Cloudy Cider' 4.6%	9
Welder's Dog Farmhouse Ginger Beer 4.1%	10

WINES BY THE GLASS

SPARKLING

NV Cape Jaffa, Pinot Noir, Chardonnay, <i>Limestone Coast, SA</i>	11
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WHITE

'19 Thousand Candles 'Gathering Fields', Sauvignon Blanc, <i>Yarra Valley, VIC</i>	16
'17 Inkwell, 'Blonde on Blonde', Viognier, <i>McLaren Vale, SA</i>	15
'18, Ngeringa, Chardonnay, <i>Adelaide Hills, SA</i>	14

ORANGE

'18 Quealy 'Lina Lool', Field Blend, <i>Mornington Peninsula, VIC</i>	11
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ROSÉ

'20 Walsh & Sons, 'Remi Rose' Grenache, Syrah <i>Margaret River, WA</i>	14
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RED

'19 Thousand Candles 'Gathering Fields', Pinot Noir, Merlot, Syrah, <i>Yarra Valley, VIC</i>	16
'17 Inkwell 'Road to Joy', Shiraz, Primitivo, <i>McLaren Vale, SA</i>	15
'19 Blind Corner 'Rouge' Cabernet, Merlot+, <i>Margaret River, WA</i>	13

COCKTAILS

Seasonal Spritz - created with seasonal produce	16
Ducks Daiquiri - rum, lime, lemon, sugar	16
Native Negroni - gin, vermouth, orange	18
Spicy Margarita - tequila, chilli, orange	17
Single-O Id Fashioned - bourbon, coffee, bitters	19

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