

WELCOME TO 'THE DUCKS'

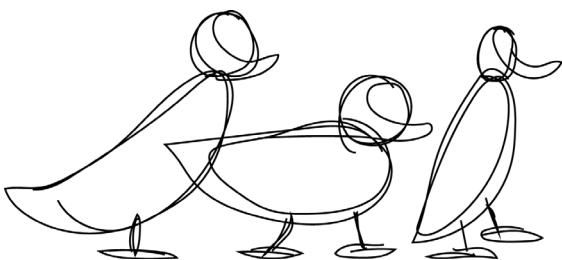
OUR STORY

The Ducks all started with some good mates travelling the world, cultivating ideas around a better, more sustainable approach to living. With a shared belief in good, ethical food – Three Blue Ducks was hatched.

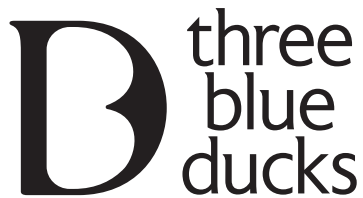
Hailing from a humble beginning in Bronte ten years ago, we have since embarked on ambitious and rewarding ventures in Byron Bay, Rosebery and here in Brisbane – with a fifth venue opening in Melbourne. At Three Blue Ducks, we're passionate about what we do and we hope it shows in our product. We try our hardest to gather our ingredients from ethical and sustainable sources, working with honest suppliers we like, who have the best quality produce.

Although each of our locations differ greatly in aesthetic, their philosophy and ethos remains very much the same. Our no-fuss way of dining and commitment to buying local and ethically farmed produce makes us proud to be seen as frontrunners in conscious consumption and a hit with visitors recognising our love of real food.

We hope you enjoy your experience!



@THREEBLUEDUCKS



LUNCH & DINNER

TO START

Organic sourdough bread, cultured butter (v)	7
Freshly shucked oysters, mango hot sauce (gf, df)	5 / half doz 25 / doz 48
Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, flatbread (v)	14
Spiced lamb, charred eggplant purée, macadamias, herbs, flatbread (n)	22
BBQ octopus, fermented capsicum, smoked potato aioli, blackened corn (gf, df)	23
Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)	24
Fermented honey glazed quail, shaved zucchini, seaweed tapenade, puffed wild rice (gf, df)	25
BBQ Moreton Bay bugs, fermented chilli butter, charred corn & greens (gf)	45 / 60

BIGS

Indian spiced roasted cauliflower, cashew cream, lentils, mint, coriander, fresh peas, red onion, herb dressing (gf, df, vg, n)	26
Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)	37
Roasted chicken, grilled zucchini, chickpea & raw zucchini salad, hot sauce, charred lemon (gf, df)	34
Steamed mussels, chilli jam, coconut sambal, flatbread	36
Lamb shoulder, baba ghanoush, quinoa tabbouleh, roasted eggplant, chimichurri (gf, df)	38
Grilled 400g rib eye on the bone, roasted potatoes, bagna cauda, horseradish (gf)	65

SNEAKY DRINK TO START

DUCKS ROSÉ SPRITZ 18

Thousand Candles 'Gathering Field' rosé, kumquat liqueur, grapefruit, Bubbles & Co sparkling wine

WATERMELON ICED TEA 18

Belvedere vodka, cointreau, watermelon, strawberry, lemon, English breakfast tea

SIDES

Roasted garlic & rosemary potatoes (gf, v)	13
Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)	12
Roasted sweet potato, macadamia cheese, seaweed dukkah (gf, df, vg, n)	12

DESSERT

Caramelised chocolate parfait, Christmas spiced crumb, summer berries (n)	16
Coconut sorbet, BBQ pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)	16
Brookie's slow gin chocolate marquise, burnt citrus, smoked hazelnut crunch, chocolate toffee (v, n)	16

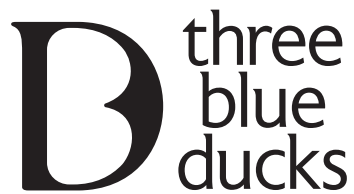
gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts cf: caffeine free

Please advise your waiter of any special dietary requirements.

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

Please note all card payments will incur a 1.5% surcharge.

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



DINNER SET MENU

2 COURSES \$75 PER PERSON | 3 COURSES \$90 PER PERSON

ON ARRIVAL

Sourdough bread, cultured butter (v)

TO START (CHOOSE ONE)

Six freshly shucked oysters, mango hot sauce (gf, df)

Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, flatbread (v)

Spiced lamb, charred eggplant purée, macadamias, herbs, flatbread (n)

Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)

BBQ octopus, fermented capsicum, smoked potato aioli, blackened corn (gf, df)

Fermented honey glazed quail, shaved zucchini, seaweed tapenade, puffed wild rice (gf, df)

BIGS (CHOOSE ONE)

Indian spiced wood roasted cauliflower, cashew cream, chickpeas, mint, coriander, fresh peas, red onion, herb dressing (gf, df, vg, n)

Steamed mussels, chilli jam, coconut sambal, flatbread

Roasted chicken, grilled zucchini, chickpea & raw zucchini salad, hot sauce, charred lemon (gf, df)

Lamb shoulder, baba ghanoush, quinoa tabbouleh, roasted eggplant, chimichurri (gf, df)

Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)

BBQ Moreton Bay bugs, fermented chilli butter, charred corn & greens (gf)

Grilled 400g rib eye on the bone, roasted potatoes, bagna cauda, horseradish (gf)

SIDES

Roasted garlic & rosemary potatoes (gf, v)

Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)

Roasted sweet potato, macadamia cheese, seaweed dukkah (gf, df, vg, n)

DESSERTS (CHOOSE ONE)

Coconut sorbet, BBQ pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

Brookie's Byron Slow Gin chocolate marquise, burnt citrus, smoked hazelnut crunch, chocolate toffee (v, n)

Caramelised chocolate parfait, Christmas spiced crumb, summer berries (n)

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