

# Three blue ducks

## BREAKFAST

7am - 11:30am

Baker Bleu sourdough toast, whipped butter & mixed berry jam or Oomite (v)	8
Toasted muesli or bircher muesli, poached fruit, yoghurt (v, n)	16
Breaky roll, bacon, chilli jam, fried egg, slaw & mayo <i>add avocado 4.5</i>	16
Avocado hummus, grilled haloumi, pomegranate, hazelnut dukkah, Baker Bleu sourdough toast (v, n) <i>add poached eggs 4.5</i>	19
Blood sausage, scrambled eggs, dill, cucumber yoghurt, redcurrant jam, Blaker Bleu sourdough toast <i>add bacon 6 add avocado hummus 5</i>	23
Harissa glazed pumpkin, turmeric cashew cream, kale, radish, sauerkraut, bird seed mix (gf, df, v, vg, n) <i>add avocado hummus 5 poached eggs 4.5</i>	20
Spanner crab scramble, papaya, bean shoot salad, housemade sriracha, cashews, sourdough (df, n) <i>add avocado hummus 5</i>	25

### EXTRAS

MessySpoon Wholefoods gluten-free bread	3.5
Additional poached eggs	4.5
Avocado hummus	5
Free-range bacon, halloumi or blood sausage	6

### WHY NOT...

*available after 10am*

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
Cold brew, Lyres Italian spritz, orange, bitters	10

## DRINKS

### COFFEE - SINGLE 0

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
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
Banana, coconut, wattleseed, macadamia	12

### COLD DRINKS

Sparkling water - unlimited	3pp
Capi native tonic or flamin' ginger beer	6
Two Boys 'Silk Road' ginger & lemon myrtle kombucha	9
House-made lemonade or ginger beer	7
Chocolate milk	7
NON 5 - lemon marmalade & hibiscus soda	8
Heaps Normal non-alcoholic beer	12
Gone Tropo - Passion fruit, watermelon, lime, soda	10
Noperol Spritz - Lyre's Italian spritz, orange, lemon, soda	16
Peas & Love - ALTD 'Green Grocer', tonic	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)  
 A surcharge of 10% on Sundays and 15% on public holidays will be applied

## ALL DAY

12pm - Late

### STARTERS

---

Baker Bleu sourdough, cultured butter (v)	6
Kingfish ceviche, sweet potato, charred corn, jalapeño, coriander, buttermilk, corn chips	24
Sweet potato hummus, smoked paprika, charred onions, sesame, bread (df, v, vg)	14
Buttermilk fried chicken, hot sauce	16
Crumbed pork terrine, pickled onion purée, gribiche, parsley, preserved lemon (df)	22
BBQ octopus, adobo sauce, pickled chilli salsa and lime (gf, df)	23
Burrata, charred zucchini & spring onion, salsa verde (gf, v)	23

### MAINS

---

#### PIZZAS

Margherita, fior di latte, basil, confit eschallot (v)	23
Midnight pearl potato, Dutch cream, lemon thyme, cauliflower & leek cream (vg)	24
Mixed roasted mushrooms, garlic, caramelised onions, pecorino (v)	24
Spicy salami, pickled chilli, basil, smoked mozzarella	26

#### MORE

Provenir beef burger, cheddar, iceberg lettuce, Duck's tomato sauce, onion, pickled jalapeños, mustard, crispy potatoes	23
Portuguese style rotisserie chook, paprika, lemon thyme, fermented capsicum glaze, chicken jus (gf, df)	28
450g Provenir bone in porterhouse, bagna cauda, horseradish, jus (gf, df)	60
Tomato chilli mussels, garlic Baker Bleu sourdough	32
Mixed grain dahl, cauliflower, peas, curry leaves, coconut sambal, roti (df, vg)	28
Market fish of the day, XO, beans, greens, onion & leek soubise (gf, df)	38
Veg pasta of the day (v)	25

#### SIDES

---

Cos wedge, green goddess, pangrattato, red onions (v)	11
Crispy Sebago potatoes, rosemary & garlic (gf, can be v)	12
Bitter greens, ruby red grapefruit, birdseed mix (gf, df, v, vg, n)	12
Charred broccoli, pickled chilli, almond cream (v, n)	13
Dutch carrots, burnt honeyt, ricotta salata, thyme, citrus butter (gf, v)	16

#### SWEET TREATS

---

Sea salt meringue, lemon curd, basil, strawberries, macadamia crunch, ice cream (n)	16
Flourless chocolate cake, whiskey cream, praline (gf, v, n)	15
Vanilla crème brulee, summer fruits (gf, v)	16

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts  
 Alterations to the menu are respectfully declined (dietary requirements excepted)  
 A surcharge of 10% on Sundays and 15% on public holidays will be applied