

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	3.5

GO ON THEN...

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
Spritzzy Espresso - Lyres italian spritz, cold brew, orange bitters	8

DRINKS

COFFEE - SINGLE O

Black - rotating single origin	4.5
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, orange, banana, maca butter, Bear Repair hempseed protein	12
Banana, coconut, wattleseed, macadamia	12

COLD DRINKS

Sparkling water - unlimited	3pp
Karma cola, dry tonic, lemonade, ginger ale	6
Mailer Mcquire kombucha	12
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, flatbread (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
BBQ Moreton Bay bugs, fermented chilli butter, roasted corn (gf, df)	42 / 60

BIGS

Vegetable red curry, spring greens, crispy onion and cashew, coconut sambal, flatbread (gf, df, vg, n)	29
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
Roasted chicken, burnt eggplant, braised chickpeas, chimichurri, BBQ spring onion (gf, df)	32
Braised lamb shoulder, romesco, freekeh tabouli, za'atar (df, n)	35
Provenir 400g ribeye on the bone, duck fat potatoes, bagna cauda, horseradish	60

SIX HOUR SPIT ROASTED PIG

chimichurri & jus (gf, df)

\$44

VALENTINES DAY AT THE DUCKS!

Four course set menu for \$90/head.
Includes a welcome drink of beer or bubbles.
Dinner only. Sunday 14th February.

SIDES

Cos, marinated zucchini, 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
Charred broccolini, muhammara, hazelnut, pomegranate (df, vg, n)	12

DESSERT

Chocolate parfait, Christmas spiced streusel, summer fruits (n)	14
Black sesame mousse, burnt citrus marmalade, honey macadamias (gf, n)	14
Coconut sorbet, bbq pineapple, mango salsa, lemongrass & ginger granita (gf, df, vg)	14

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

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