

B three blue ducks

RIBS & RED \$38

Lamb ribs with a glass of Cape Jaffa Shiraz
Wednesday - Thursday
dinners only

BREAKFAST

available 7am-12pm

Toasted sourdough bread, cultured butter, house made vegemite (v) <i>add poached eggs 4.5</i> <i>add avocado, grilled halloumi or corn fritters 6</i>	8
Blueberry bircher muesli, toasted coconut, fresh berries, mint (df, v)	16
Pecan & raisin toast, ricotta, berry jam (v, n)	12
Bacon & egg roll, chilli jam, slaw, citrus mayo <i>add avocado or grilled halloumi 6</i>	16
House hot smoked salmon, confit tomato, poached eggs, soft herbs, pickled eschalots, buckwheat, sourdough (df) <i>add avocado, grilled halloumi or corn fritters 6</i>	26

ALL DAY

Black sausage, scrambled eggs, dill, cucumber yoghurt, red currant jam, sourdough toast <i>add corn fritters, bacon or avocado 6</i>	23
Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh, poached eggs (v) <i>add bacon, grilled halloumi or black sausage 6</i>	22
Chipotle mushroom tortilla, avocado, black beans, cabbage, onion, coriander (gf, df, vg) <i>add poached / fried eggs 4.5 add grilled halloumi, corn fritters or bacon 6</i>	21
Rainbow bowl – harissa roasted pumpkin, cashew cream, quinoa, kale, daikon, sauerkraut, shaved vegetables, cos lettuce, seeds (gf, df, vg) <i>add poached eggs 4.5 add avocado, grilled halloumi or corn fritters 6</i> <i>add crispy skin barramundi 15 (lunch only)</i>	20

EXTRAS

Black sausage, bacon, corn fritters, avocado, 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)
Aperol Spritz - 16
Aperol, prosecco, soda

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
Baked ricotta gnudi, roasted carrots, pickled currants, broccolini, sorrel, bird seed mix (v, n)	29
Twice cooked sticky chicken salad, nahm jim, red onion, coriander, bean sprouts, cashew (n)	27
Provenir beef rump steak sandwich, caramelised onion, tomato relish, rocket, burger sauce, crispy potatoes, rosemary salt (df)	24
Crispy skin barramundi fillet, cauliflower puree, shaved fennel, nori tapenade, seaweed dukkah (gf)	36
Crispy potatoes, garlic, rosemary butter (v)	12
Baby cos salad, citrus dressing, hemp seed dukkah (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.

Follow us on Instagram to find out about changes to our offering, events & regular food specials.

Three blue ducks

JUICES, COLD DRINKS & SMOOTHIES

Sparkling water - unlimited	3pp
French Earl Grey Kombucha	7
Karma cola	6
Chocolate milk	7
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 - coconut mylk, coconut cream, macadamia, wattle seed	12
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 'Heaps Deep' IPA 6.8%	16
Batch 'Elsie' milk stout 4.4%	14
Two Bays XPA (gluten free) 5%	16
Sobah 'finger lime cerveza' non-alcoholic beer	10
Heaps Normal non-alcoholic beer 355ml	12

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
Moon Dog 'Fizzer' Tropical Cush Seltzer 4.0%	11

WINES BY THE GLASS

SPARKLING

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

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

'17 Inkwell 'Tangerine', Viognier, <i>McLaren Vale, SA</i>	15
------------------------------------------------------------	----

ROSÉ

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

RED

'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
'19 'Spectrum' Pinot Noir, <i>Macedon Ranges, VIC</i>	15
19 Cape Jaffa, Shiraz, <i>Limestone Coast, SA</i>	13

COCKTAILS

Native Negroni - gin, sweet vermouth, bitter orange	20
Thyme for Margaritas - tequila, cointreau, thyme, apple	18
Duck 'n' Dive Daiquiri - rum, pineapple, lime	18
Watermelon Iced Tea - vodka, cointreau, watermelon, tea	16
Summer Night Spritz - tequila, strawberry, chilli, citrus	17
Aperol Spritz - aperol, prosecco, soda	16

Card payments incur a 0.9% surcharge. There is a 10% surcharge on Sundays & 15% on public holidays.
Follow us on Instagram to find out about changes to our offering, events & regular food specials.