

WELCOME TO 'THE DUCKS'

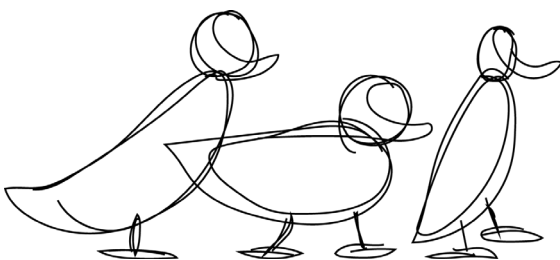
OUR STORY

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.

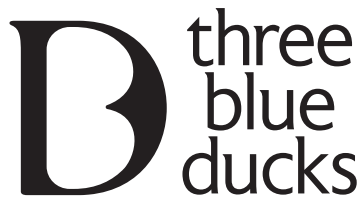
Hailing from a humble beginning in Bronte ten years ago, we have since embarked on ambitious and rewarding ventures in Byron Bay, Rosebery, Nimbo Fork and here in Brisbane, with a sixth venue just opened in Melbourne. At Three Blue Ducks, we're passionate about what we do and we hope it shows in our 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
Stracciatella, pickled fennel, orange marmalade, pickled currants, pecans, bitter leaves (gf, v, n)	23
Kangaroo tartare, pickled quandong, smoked beetroot, Davidson's plum mayo, mountain pepper & olive brik pastry (df)	25
Wood roasted Hervey Bay scallops, crispy caper, guanciale, cauliflower, citrus (gf)	32
Roast beetroot, witlof salad, sherry vinegar, beetroot sumac puree, walnuts (gf, df, vg, n)	21
Raw kingfish, crème fraîche, shaved beetroot, cucumber, horseradish, chives (gf)	26
Grilled local prawns, pickled seaweed, chilli, garlic, avocado mousse, fingerlime (gf, df)	54 / 69

BIGS

Slow roasted celeriac, black garlic, celery, Brussels sprouts, sorghum, pickled radicchio (gf, df, vg)	29
John Dory, woodfired miso sugarloaf cabbage, corn puree, pickled seaweed	45
Grilled pork cutlet, smoked parsnip puree, butter roasted parsnip, apple, sorrel, sage jus (gf)	39
Chilli blue swimmer crab, coconut rice, sambal, peanuts, crispy ecshallot, flatbread (n)	55
Whole braised lamb shoulder for two, roasted Jerusalem artichoke, fennel salad, buttermilk dressing (gf)	89
400g grassfed ribeye on the bone, woodfired mushrooms, hasselback potato, horseradish, port jus (gf)	69
Wood roasted potato gnocchi, Jerusalem artichoke, burnt leeks, pecorino, fresh truffle (v)	35

SNEAKY DRINK TO START

APEROL SPRITZ 18

Aperol, SOS 'Bubbles & Co' sparkling wine, soda

MR CAMERON'S ICED TEA 17

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

SIDES

Roasted garlic & rosemary potatoes (gf, v)	13
Woodfired sugarloaf cabbage, miso butter, seaweed dukkah (v)	13
Charred broccoli, almond cream, pickled green chilli, mint (gf, df, vg, n)	13

DESSERT

Quince & hazelnut tart, wattleseed, whiskey & honey ice cream (v, n)	17
Warm mandarin sticky date pudding, butterscotch sauce, honeycomb, whipped mascarpone (v)	17
Davidson's plum & coconut custard, poached rhubarb, almond praline (gf, df, vg, n)	17

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.