

B three blue ducks

BREAKFAST

available 7am-12pm

Toasted sourdough bread, cultured butter, house made Ducks-Mite (v) <i>add poached eggs 4.5</i> <i>add avocado, grilled halloumi or corn fritters 6</i>	8
Wattleseed organic oats, caramelised banana, pecan praline, honey (df, v, n)	17
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
Avocado toast, black beans, pickle zucchini, chilli oil, soft herbs (df, vg) <i>add poached eggs 4.5, grilled halloumi or bacon 6</i>	20
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>	25

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, pumpkin hummus, braised cabbage, poached eggs, rocket & cherry tomato (v, df) <i>add bacon, grilled halloumi or black sausage 6</i>	23
Mushrooms, buffalo mozzarella, charred shallots, poached eggs, sourdough toast (v) <i>add grilled halloumi, corn fritters or bacon 6</i>	24
Rainbow bowl – harissa roasted pumpkin, cashew cream, quinoa, kale, daikon, sauerkraut, shaved vegetables, cos lettuce, seeds (gf, df, n, vg) <i>add poached eggs 4.5 add avocado, grilled halloumi or corn fritters 6</i>	20

EXTRAS

Black sausage, bacon, corn fritters, avocado, grilled halloumi	6
Two eggs	4.5
Hash brown, mushrooms	5
MessySpoon Wholefoods gluten-free bread	3.5

WHY NOT?

Bry's Badass Bloody Mary - 15
Wyborowa vodka, Ducks hot sauce, Patio Beverages tomato mary mix, lemon, chilli (Virgin Mary - 12)
Pitted Paloma - 16
El Jimador blanco tequila, ruby grapefruit, lime, mint, soda
Fresh Morning - 13
Single- O cold brew, Lyres Italian spritz, orange

LUNCH

from 12pm

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df)	5 ea / 28 / 54
Mixed grain dahl, cucumber raita, curry leaf, housemade roti, charred broccolini (v)	29
Miso glazed eggplant, turmeric cashew cream, sauteed greens, fermented daikon, nori puffed rice (gf, df, vg, n)	28
Jerk chicken, bullhorn peppers, charred corn, tomato salsa, coconut rice (gf, df)	33
BBQ brisket burger, jalapeño slaw, pickles, onion rings, milk bun, crispy potatoes	26
Crispy skin salmon, warm soba noodles, carrot, cucumber, chilli, sesame, coriander, soy mirin dressing (gf, df)	32
Crispy potatoes, confit garlic, parmesan (v)	13
Winter leaves, chives, mustard dressing (gf, df, vg)	12

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.

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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	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

Yullis 'Amanda' Mandarin IPA 6.7%	13
Stone & Wood 'Garden Ale' 3.5%	9
Grifter 'Pink Gallah' lemonade sour 4.5%	14
Wayward Pilsner 4.2%	10
White Bay 'Union' lager 4.7%	10
Young Henrys 'Newtown' pale ale 4.5%	9
Philter 'Red Session Ale' 4%	9
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
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WHITE

'19 Thousand Candles 'Gathering Fields', Sauvignon Blanc, <i>Yarra Valley, VIC</i>	16
'17 Inkwel, 'Blonde on Blonde', Viognier, <i>McLaren Vale, SA</i>	15
'18, Ngeringa, Chardonnay, <i>Adelaide Hills, SA</i>	14

ORANGE

'17 Inkwel 'Tangerine', Viognier, <i>McLaren Vale, SA</i>	15
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ROSÉ

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

'19 'Spectrum' Pinot Noir, <i>Macedon Ranges, VIC</i> available chilled	15
'19 Cape Jaffa, Shiraz, <i>Limestone Coast, SA</i>	13
'17 Inkwel 'Road to Joy', Shiraz, Primitivo, <i>McLaren Vale, SA</i>	15
'19 Blind Corner 'Rouge' Cabernet, Merlot+, <i>Margaret River, WA</i>	13

COCKTAILS

Aperol Spritz - aperol, prosecco, soda	16
Mr Cameron's Iced Tea - vodka, cointreau, EBT, watermelon	17
Sun of a Rum - rum, aperol, lime, lemon, agave	18
Bee the Cure - bourbon, honey, anise, chocolate bitters	19
Spicy Margie - tequila, lime, chilli, orange	18
Mildura Martini - gin, orange, sweet vermouth	20
Old Mez - tequila, mezcal, burnt orange, bitters	19

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