

Three blue ducks

BREAKFAST

8am - 11:30am

Toasted sourdough bread, cultured butter, house made Ducks-Mite (v)	8
Black rice & coconut porridge, mandarin, pecan nuts, seeds & caramelised banana (gf, df, vg, n)	16
Bacon & egg roll, chilli jam, slaw, citrus mayo <i>add avocado or halloumi 6</i>	16
Grilled black sausage, harissa scrambled eggs, piccalilli, herbs, sourdough toast (df)	23
Hay smoked salmon, herb labneh, poached eggs, pickled cucumber, dill oil, sourdough toast <i>add avocado or corn fritters 6</i>	24
Chipotle mushroom tortilla, guacamole, black beans, cabbage, coriander, pico de gallo (gf, df, vg) <i>add fried eggs 4.5</i>	21
Corn fritters, turmeric cashew cream, poached eggs, guacamole, pickled chilli, cabbage, red onion, coriander (df, v, n) <i>add hay smoked salmon or bacon 6</i>	22
Avocado toast, grilled halloumi, harissa glazed roast pumpkin, herb oil, pepita dukkah (v) <i>add poached eggs 4.5 add bacon or corn fritters 6</i>	20

EXTRAS

Avocado / bacon / hay smoked salmon corn fritters / grilled halloumi, blood sausage, guacamole	6
Two eggs	4.5
MessySpoon Wholefoods gluten free bread	3.5

GO ON THEN...

alcoholic beverages available after 10am

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

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	5

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
Noperol Spritz - Lyre's Italian spritz, orange, lemon, soda	16
Espres-no Martini - Lyres coffee liquor, Lyres white cane spirit, coffee, vanilla	10
Cranberry Hampton - Cranberry, orange, cinnamon, clove, star anise, vanilla, soda	12
Sobah 'finger lime cerveza' non-alcoholic beer	10
Heaps Normal 'Quiet XPA' non-alcoholic beer	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

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LUNCH

From 12pm onwards

SMALLS

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df)	5 ea
Sourdough bread & cultured butter (v)	7
Pumpkin seed hummus, charred onions, smoked paprika, chives, flatbread (v)	14
Stracciatella, pickled fennel, orange marmalade, pickled currants, witlof (gf, v) <i>add slice of sourdough 3.5</i>	23
Kangaroo tartare, smoked beetroot, pickled muntries, Davidson's plum mayo, mountain pepper & olive brik pastry (gf, df)	24
Raw kingfish, crème fraîche, shaved beetroot, cucumber, horseradish, chives (gf)	26
Red curry steamed mussels, shaved coconut sambal, herbs, charred lime, crispy eschalots & sourdough (df)	22 / 34

BIGS

Farro risotto, Jerusalem artichoke, grilled rainbow chard, marjoram, pecorino, charred leek (v)	31
Wood roasted celeriac, black garlic, celery, sorghum, Brussels sprouts, pickled radicchio, salsa verde (gf, df, vg)	29
Coffee rubbed Provenir beef brisket, chipotle mushrooms, smoked potato, parsnip crisps, chimichurri (gf)	37
Wood fired whole lemon sole, muhamarra, grilled spring onion, mint, coriander, charred lemon (df, n)	34
Peri peri glazed chicken, roast carrot, crispy Brussels sprouts, caper & currant dressing (gf, df)	34
Grilled pork cutlet, woodfired miso cabbage, fennel puree, shaved apple & herb salad, mustard jus (gf)	38

SIX HOUR SPIT ROASTED LAMB

Charred herb salsa, Daisy's mint sauce (gf, df)

\$44

available Wednesday dinner - Saturday

MIDWEEK BURGER SPECIAL

Includes crispy potatoes

\$18

available Tuesday - Thursday

SIDES

Bitter winter leaf salad, grapefruit, sunflower seeds, burnt citrus dressing (v, gf, df)	12
Crispy potatoes, garlic, rosemary, butter (v)	13
Wood roasted cabbage, miso butter, seaweed dukkah (v, gf)	13
Charred broccoli, almond cream, pickled green chilli, mint (gf, df, vg)	13

DESSERT

Quince & hazelnut tart, whisky & honey ice cream (v, n)	16
Warm mandarin sticky date pudding, butterscotch sauce, honeycomb, whipped mascarpone (v)	16
Wattleseed coconut mousse, roasted pear, almond praline (gf, df, vg, n)	16

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

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