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## WEEKEND LUNCH MENU

### SMALLS

The Bread Social sourdough, cultured handmade butter (v) | 7

Oysters & finger lime dressing (gf, df) | 5, half doz 26, doz 51

Kingfish ceviche, coconut, papaya, chilli, lime, betel leaf, toasted peanuts  
(gf, df, n) | 25

Venison tartare, fermented chilli, tomato, pickles, charred bread (df) | 24

Ricotta, ricotta salata, melon, choko, macadamia, citrus oil (gf, v, n) | 22

Farm beets, herb tahini, smoked tomato, hemp seeds (gf, df, v, vg)

### BIGS

Market fish, smoked eggplant, charred corn, cucumber, tomato, pickled chilli &  
spanner crab salad (gf, df) | 45

500g sirloin on the bone, blackened peppers, chimichurri rojo (gf, df) | 65

Porchetta, beets, Farm greens, apple sauce, Davidson plum vinaigrette (gf, df) | 38

Slow roasted spiced pumpkin, cos, apple cider lentils, pepitas, herbs,  
pickled currants (gf, df, v, vg) | 29

### SIDES

Herb roasted potatoes, parsley, garlic, sour cream (gf, v) | 14

Wok Farm greens, garlic, lemon (gf, df, v, vg) | 14

Farm leaves, shaved veg, citrus dressing, hemp seeds (gf, df, v, vg) | 14

### DESSERT

Crème fraîche mousse, berries, lemon myrtle ice (gf) | 16

Black sticky rice, coconut, pineapple, mango sorbet (gf, df, v, vg) | 16

**GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS**

A surcharge of 10% on Sundays and 15% on public holidays will be applied. Alterations to menus are respectfully declined  
(dietary requirements excepted). Card payments incur a 0.9% surcharge

### COFFEE - SINGLE O

DIRECT TRADED & FOREST FRIENDLY

#### WHITE - MILK COFFEE MADE WITH 'KILLERBEE' BLEND

Small | 4.5

Large | 5

Piccolo / macchiato | 4.2

Iced latte | 4.5

Iced coffee - milk, vanilla bean ice cream & two shots of coffee | 8

Iced chocolate - milk, vanilla bean ice cream, organic raw cacao & coconut sugar | 8

Affogato - two shots of coffee over vanilla bean ice cream | 8 + shot of Brookie's mac liqueur | 10

+ Extra shot | 0.5

+ Happy Happy Soy Boy | 0.5

+ Nutmylk almond / Macamilk Macadamia / Minor Figures oat mylk | 1

#### BLACK / FILTER - ASK ABOUT THIS WEEK'S ORIGIN

Espresso / long black | 4.2

v60 pour over 330ml | 8

Aeropress 230ml | 6

Batch brew | 4

Cold brew | 5

+ Honey | free

+ Milk on side | 0.5

### ORGANIC WET CHAI - BY CHAMELLIA

BLACK TEA AND CHAI SPICES SOAKED IN HONEY

Pot of chai (brewed with milk) or chai latte | 5.5

Organic matcha latte | 5

### SINGLE ORIGIN TEA - BY CHAMELLIA

2 BREWS OFFERED | ALL 8

Jasmine Dragon Pearl - sweet, medium-bodied green tea with an alluring velvety texture, with inviting floral tones.

Wild Ancient - hand-made black tea

Yushan Oolong - creamy texture and long finish with flavours of crisp stone fruits.

### TEA BY THREE BLUE DUCKS

MADE FROM CERTIFIED ORGANIC INGREDIENTS, ALL ARE AVAILABLE FOR SALE IN THE PRODUCE STORE

Rooibos pot of chai (without honey, brewed with milk) | 5.5

Organic dandelion latte | 5

Golden chai - house made with organic spices, ginger, turmeric, almond milk & honey | 6

Life Cykel Medicinal Mushroom extract choose from Lion's Mane, Cordyceps or Reishi | 1.5

Chai tea (brewed with hot water) | 5.5

#### THESE OPTIONS | 5

English Breakfast - Fine grade black tea from Sri Lanka. Character-rich and full of flavour to cut through milk

Earl Grey - An Organic Ceylon tea & cornflowers blend infused with twice-refined organic Spanish bergamot oil

Ginger Zing - Ginger, lemongrass, lemon myrtle, calendula

Inner Calm - Chamomile, peppermint, lemon balm, passionflower

Immuno-Boost - Echinacea, spearmint, ginger, lemongrass, lemon myrtle

Detoxify - Dandelion, liquorice, nettle, verbena, calendula, eucalyptus


Energy Kick - Ginkgo, gotu kola, oat straw, rose root, peppermint, ginseng


Misty Farm - Peppermint, elderflower, rosehip, lemon myrtle, hibiscus

Sencha - Organic pan-fired Chinese green tea

### SOURCE WATER - FROM 10 HYDROPANELS ON OUR ROOF | UNLIMITED 3PP

100% of the cost from purchasing this water goes towards funding 10 hyropanels for Murrurundi primary school in the drought stricken Upper Hunter Valley.

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A surcharge of 10% on Sundays and 15% on public holidays will be applied. Alterations to menus are respectfully declined (dietary requirements excepted). Card payments incur a 0.9% surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more. Follow us on Instagram for updates to offerings, events & food specials.