

BREAKFAST

Sourdough toast, whipped butter & mixed berry jam or Oomite (v) | 8

Toasted banana bread, cashew butter (v, n) | 9

Bacon & egg roll, bacon jam, slaw, burger sauce (df) | 16

Sticky black rice pudding, coconut yogurt, banana, mango, turmeric, charred lime syrup (gf, df, vg) | 16

Avocado hummus, charred corn salsa, pickled chilli, toasted sourdough, poached eggs, herbs (df, v) | 23

Mortadella toastie, tomato relish, pickles, cheddar, Dijon | 15

Harissa poached eggs, grilled chorizo, pickles, red onion, herbs, toasted sourdough (df) | 23

Spanner crab scramble, bean sprout, green papaya, coriander, lime, toasted peanuts, sriracha, toasted sourdough (df) | 27

Ham & cheese, croissant / cheese & tomato croissant | 9

EXTRAS

+ MessySpoon Wholefoods gluten-free bread | 3.5

+ Additional poached eggs | 5

+ Free-range bacon, halloumi, avocado | 6

WHY NOT...

Midnight Sun | 17

Campari, grapefruit, lemon verbena, prosecco, soda

Badass Bloody Mary | 15

Wyborowa vodka, tomato juice, house made hot sauce, lemon, pickle

Mimosa | 12

Prosecco, orange juice

COFFEE - SINGLE O

Black - rotating single origin | small 4.5

White - killer bee blend, fair trade coffee | small 4.5

Espresso / piccolo / macchiato / long black | 4.2

Iced latte | 6

Iced coffee / affogato | 8

Light roast cold brew / batch brew | 5.5

Hot chocolate | 4.2

+ Large / Almond / Minor Figures Oat | 1

+ Extra shot / decaf / Happy Happy Soy Boy | 0.5

+ Milk on side | 0.5

+ Honey | free

TEA BY THREE BLUE DUCKS | 5.5

Inner calm | chamomile, peppermint, lemon balm, passionflower

Immuno-boost | echinacea, spearmint, ginger, lemongrass, lemon myrtle

Detoxify | dandelion, liquorice, nettle, verbena, calendula, eucalyptus

Ginger zing | ginger, lemongrass, hibiscus, lemon myrtle, calendula

Energy kick | ginkgo, gotu kola, oat straw, rose root, peppermint, ginseng

Misty farm | peppermint, elderflower, rosehip, lemon myrtle, hibiscus

Plus all the usual suspects | English breakfast, earl grey, sencha, jasmine

CHAI | 6

Sticky Chai Pot - wet chai by Chamellia

Roibos chai - House blend chai by Three Blue Ducks (cf)

COLD DRINKS

Sparkling water | unlimited 3pp

Capi native tonic or flamin' ginger beer | 6

Two Boys 'Silk Road' ginger & lemon myrtle kombucha | 9

House-made lemonade or ginger beer | 7

Chocolate milk | 7

Banana, coconut, wattleseed, macadamia | 12

NON 5 - lemon marmalade & hibiscus soda | 8

Heaps Normal non-alcoholic beer | 12

Cranberry Hampton | 12

Cranberry, apple, orange, cinnamon, clove, star anise

Noperol Spritz | 16

Lyre's Italian spritz, orange, lemon, soda

Virgin Mary | 12

Tomato juice, homemade chilli sauce, balsamic vinegar, worcestershire, lemon juice

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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. Discretionary gratuity of 8% is applied to groups of 12 or more. Follow us on Instagram for updates to offerings, events & food specials.

WELCOME DRINKS

Midnight Sun Spritz | 17
Campari, grapefruit, lemon verbena, prosecco, soda

El Mercadito | 20
El Jimador Blanco tequila, pineapple, jalapeño, Chartreuse, agave, lime

SMALLS

Sourdough, cultured butter (v) | 7

Roasted red capsicum & cashew hummus, dukkah, wood fired flatbread (df, vg, n) | 16

Mortadella toastie, tomato relish, pickles, cheddar, Dijon | 15

Spiced lamb ribs, fermented capsicum, tabouli, confit garlic yogurt | 25

PIZZAS

GF base available +5

Margherita, tomato sauce, fior de latte, basil (v) | 24

Fennel salami, parmesan, stracciatella, confit tomato | 27

Marinated zucchini, leek cream, smoked mozzarella, fermented chilli (v) | 24
+ anchovies | 5

Charred eggplant, olives, fior di latte, caramelised onions, salsa verde (v, vegan on request) | 26

BIGS

Fried chicken burger, bacon jam, burger sauce, pickles, slaw, chicken fat potatoes (df) | 25

BBQ prawns, XO butter, charred greens, lime (gf) | 39 / 69

Spit roasted organic half chicken, fermented capsicum glaze, creamed corn, cos wedge, green tahini (gf, df) | 36

Roasted Kingfish, burnt eggplant, charred corn, cucumber, tomato, pickled chilli and spanner crab salad (gf, df) \$39

Harissa rubbed sweet potato, cashew cream, green lentils, pickled red onion, chermoula (gf, df, vg) | 29

SIDES

Cos salad, green tahini, toasted hemp seeds (gf, df, vg) | 13

Crispy potatoes, chicken fat, rosemary salt (gf, df) | 13

Charred asparagus, fermented capsicum butter, hazelnuts, lemon (gf, df, vg, n) | 15

DESSERTS

Basque cheesecake, balsamic strawberries | 16

Coconut sorbet, miso pineapple, peanut praline (gf, df, vg, n) | 16

Chocolate parfait, almond streusel, cherry compote (n) | 16