

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!

SNEAKY DRINK TO START

Livin La Verbena Loca | 18
Campari, prosecco, grapefruit juice, lemon,
verbena, soda

Mr Cameron's Iced Tea | 17
Belvedere vodka, Cointreau, English
breakfast tea, watermelon, lemon,
strawberry

TO START

Organic sourdough bread, cultured butter
(v) | 7

Freshly shucked oysters, mango hot sauce
(gf, df) | 5 / half doz 26 / doz 51

Heirloom tomatoes, stracciatella, shaved
peaches, basil oil (gf, v) | 23

Kangaroo tartare, pickled quandong,
Davidson's plum mayo, mountain pepper &
olive brik pastry (df) | 25

Wood roasted Hervey Bay scallops, chickpea
miso butter, finger lime (gf) | 32

Roast beetroot, witlof salad, sherry vinegar,
beetroot sumac puree, walnuts
(gf, df, vg, n) | 21

Raw kingfish, fermented chilli & ginger
dressing, paw paw (gf, df) | 26

Grilled local prawns, pickled seaweed, chilli,
garlic, avocado mousse, finger lime (gf, df)
| 54 / 69

BIGS

Roasted cauliflower salad, black garlic,
sorghum, pickled grapes, hazelnuts, herbs
(vg, gf, n) | 29

John Dory, fermented chilli hot sauce, corn
puree, pickled jalapeno, herbs (gf) | 45

Grilled pork cutlet, apple & miso puree, slow
roasted onions, pickled pear & mint salad
(gf, df) | 39

Grilled Moreton Bay bugs, XO sauce, charred
greens, lime (gf) | 55

Whole braised lamb shoulder for two, green
tahini dressing, quinoa tabbouleh, herbs
(gf) | 92

Grass-fed ribeye on the bone, charred
shallots, chimichurri, jus (gf, df) | 69

Wood roasted potato gnocchi, green pea,
asparagus, salsa verde (v) | 32

SIDES

Roasted garlic & rosemary potatoes
(gf, v) | 13

Charred broccolini, confit chili, gremolata,
toasted hemp seeds (gf, df, vg) | 13

Cos wedge, green tahini, toasted sesame,
lemon (gf, df, vg) | 13

DESSERT

Spiced chocolate mousse, pickled berries,
smoked pecan crunch, liquorice, tarragon
(gf, v, n) | 17

Sea salt meringue, berries, yoghurt sorbet,
lemon curd, macadamia crunch
(gf, v, n) | 17

Coconut custard, raspberry, toffee sesame,
passionfruit & lemon balm (gf, df, vg) | 17