

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...

Pitted Paloma | 16

El Jimador blanco tequila, ruby grapefruit, lime, mint, 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

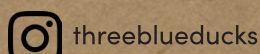
Cranberry, apple, orange, cinnamon, clove, star anise

Noperol Spritz | 16

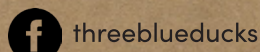
Lyre's Italian spritz, orange, lemon, soda

Virgin Mary | 12

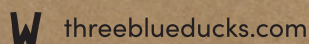
Tomato juice, homemade chilli sauce, balsamic vinegar, worcestershire, lemon juice



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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.

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

Heirloom tomatoes, stracciatella, shaved
peaches, gremolata, pangrattato (gf, v) | 22

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

Raw kingfish, glazed pineapple, pickled seaweed,
toasted sesame, soy mirin dressing (df) | 26

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

Roasted kingfish, burnt eggplant, charred corn,
cucumber, tomato, pickled chilli (gf, df) | 39

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

Casarecce, cavolo nero & almond pesto, grilled
asparagus, preserved lemon, pecorino (v, n) | 28

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

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

Roasted porchetta, tamarind glazed pineapple
salsa (gf, df) | 38

300g Provenir Scotch fillet, chimichurri, burnt
onion soubise, roasted peppers (gf, df) | 49

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

FEED ME MENU

Let us decide for you!

Try our selection from the menu for \$50pp
Minimum 2 people