

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.

At Three Blue Ducks, we're passionate about what we do and it shows in our product.

We try our hardest to gather our produce from ethical and sustainable sources, whether it be organic eggs, grass-fed beef or the beautiful sourdough from our neighbours at the Bread Social bakery.

The restaurant works very closely with The Farm community and ethical local growers and producers to deliver tasty, interesting dishes that reflect the goodness of the produce we source. Our menu is rotated seasonally to showcase the best in fresh, exciting ingredients and we like to think there's something available for everyone.

This is what we call 'real food' and we think you'll taste the difference.

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

Oysters & finger lime dressing (gf, df)

| 5.5 / half doz 26 / doz 51

Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves (gf, df, v, vg) | 9

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

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, watermelon, honeydew, macadamia, citrus oil (gf, v, n) | 22

Slow roasted beetroot, herb tahini, smoked tomato, hemp seeds (gf, df, v, vg) | 19

1/2 shell scallops, miso & wattleseed butter, seaweed, sesame (gf) | 32

Coal roasted king prawns, XO nduja, taro chips, lemon (gf, df) | 39/78

SIDES

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

Wok Farm greens, chilli, lemon (gf, df, v, vg) | 15

Farm leaves, shaved veg, citrus dressing, hemp seeds (gf, df, v, vg) | 15

BIGS

Market fish, smoked eggplant, charred corn, cucumber, tomato, pickled chilli, escabeche mussels (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

Chargrilled zucchini, shaved & pickled fennel, herb stem labneh, burnt orange, achiote, sunflower dukkha (gf, v, n) | 31

Roasted 1/2 lamb shoulder, smoked local honey, mint, almonds (gf, df, n) | 80
(serves two)

DESSERTS


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


Banana fritter, chocolate, caramel (v) | 16

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

SUNDAY BBQ NIGHTS

Live music, two courses drink on arrival for \$50pp. Weekly coal roasted meats & charred vegetables. Vegetarian & kids portions available.

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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.