

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 yoghurt, banana, mango, turmeric & charred lime syrup (gf, df, vg, n) | 16

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

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

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

Spanner crab scramble, bean sprout, green papaya, coriander, lime, toasted peanuts, sriracha, toasted sourdough (df, n) | 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 Spritz | 17
- Campari, grapefruit, lemon verbena, prosecco, soda
- Badass Bloody Mary | 15
- Wyborowa vodka, tomato juice, house made hot sauce, lemon
- Mimosa | 12
- Prosecco, orange juice

COFFEE - SINGLE O

- Black - rotating single origin, long black | small 4.7
- White - killer bee blend, fair trade coffee | small 4.5
- Espresso / piccolo / macchiato / || 4.2
- Iced latte | 6
- Iced coffee / affogato | 8
- Light roast cold brew / batch brew | 5.5
- Hot chocolate | 4.2
- + Almond / Minor Figures Oat | 1
- + Large / extra shot / decaf / Happy Happy Soy Boy | 0.5

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
- Rooibos 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
- NON 5 - lemon marmalade & hibiscus soda | 8
- Heaps Normal non-alcoholic beer | 12
- Sobah 'Finger Lime Cerveza' | 10
- Ambrosia Frizz | 12
- Grapefruit shrub, vanilla, orange blossom, lemon, soda
- Noperol Spritz | 16
- Lyre's Italian spritz, orange, lemon, soda
- Virgin Mary | 12
- Tomato juice, house made hot sauce, lemon

FRUIT SHAKES | 12

- Tropical Crush - Mango, apple, coconut & passionfruit
- Berry Blast - Strawberry, blueberry, raspberry, coconut & apple

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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

Bread from the wood oven, labneh, sumac (v) | 7

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

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, chilli, soy mirin dressing (gf, df) | 26

PIZZAS

GF base available +5

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

Fennel salami, parmesan, fior di latte, 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) *vg on request* | 26

FEED ME MENU

Let us decide for you!

Try our selection from the menu for \$70pp
Minimum 2 People

BIGS

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

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

BBQ Skull Island prawns, XO butter, charred greens, lime (gf) | 40 / 65

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

Spit roasted organic half chicken, fermented chilli 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, n) | 29

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

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

SIDES

Cos wedge 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, vg, n) | 15

DESSERTS

Basque cheesecake, strawberry sorbet, balsamic strawberries (v) | 16

Coconut, sorbet, miso pineapple, praline, lime leaf caramel (gf, df, vg, n) | 16

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